**In the Raw**
- Yellowtail/Tiger’s Milk/Radish/Fresno Chili 25
- Spicy Salmon Tartare Cones/Avocado Mousse/Smoked Salmon Caviar 21
- Spicy Chili Tuna/Crispy Arancini 25
- Hawaiian Bigeye Tuna/Caviar/Creme Fraiche/Shrimp Chips 28

**Starters**
- Salt & Pepper Calamari/Aioli Nero/Blistered Shishitos/Lime 24
- Caesar/Romaine Lettuce/Parmesan/Anchovies/Croutons 20
- Fia Italian Chopped Salad/Salami/Truffle Vinaigrette 21
- Burrata/Figs/Smoked Prosciutto/Walnuts 26
- Grilled Spanish Octopus/Salsa Macha/Grilled Avocado 32
- Peaches & Ricotta/Endives/Prosciutto/Truffle Honey 25
- Blue Crab Cake/Pickled Italian Vegetables/Thai Avocado Salsa 28
- Marinara Braised Meatballs/Parmesan/Basil/Grilled Bread 24

**Handmade Pastas**
- Tortellini/Portcini Mushroom/Asparagus/Spinach/Pearl Onion 34
- Handmade Cavatelli/Parmesan/Brown Butter/Fresh Shaved Black Truffle 42
- Lasagna/“Impossible Meat” Bolognese/Spinach/Almond Béchamel 32
- Lobster Capellini “El Nort”/Basil/San Marzano Tomato 38
- Pasta Pomodoro/Zucchini/Squash Blossom/Goat Cheese 32
- Sweet Corn Agnolotti/Blue Crab/Sauce Cardinal 34

**Farmer’s Market**
- Grilled Corn/Brown Butter/Freshly Shaved Black Truffle 28
- Tender Stem Broccoli/Meyer Lemon/Calabrian Chili/Almonds/Garlic 21
- Crispy Brussels Sprouts/Pomegranate/Nuoc Cham 20
- Char-Grilled Cauliflower/Hummus/Sweet & Sour Pistachios 22

**From The Grill**
Please inquire with your server about our seasonal and market driven daily specials from the grill.

**Entrées**
- Half Crispy Duck/Pickled Vegetables/Fistachio Flatbread/Blended Spices 49
- Roast Branzino/Almonds/Spinach/Chanterelle/Peas&Corn/Sauce Vin Jaune 58
- Pan-Seared Red Snapper/Citrus Butter Sauce/Potatoes en Papillote 64
- 12oz Rib-Cap/Salsa Rossa/Asparagus/Chili Lemon Butter 75
- Seared Rare Ahi Tuna/Acini di Pepe/Sauce Jus Lié/Squash Blossom 47
- Seared Diver Scallops/Pea Tortellini/Pancetta/Carrots/Shaved Snap Pea 46
- Seafood Risotto/Lobster/Shrimp/Scallops/Octopus 46
- Mary’s Organic Chicken ‘Parmesan’/Mozzarella di Bufala/Pomodoro 39
- Olive Oil Poached Cod/Pork Chorizo/Saffron/Steamed Mussels 47

**Executive Chef Brendan Collins**

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*Consume raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness. A 4% charge is added by the restaurant to all checks to help offer healthcare coverage to our employees. Please let us know if you have questions. Thank you for supporting a healthier staff.*
COCKTAILS

FIA COLLINS 20
Essence Vodka, Fresh Citrus, Peach, Sparkling Water

ADELAIDE SPRITZ 18
Gin, Lime, Raspberry, Ginger, Hint of Basil, Sparkling Wine

PINK PANTHER 18
Vodka, Fresh Lemon, Cactus Pear, Ginger, Aquafaba, Cinnamon

MOULIN ROUGE 18
Gin, Fresh Lemon, Raspberry, Rouge, Select, Cacao

TROPICI 17
Blanco Tequila, Fresh Lemon, Mint, Pomegranate, Tropical Red Bull

PARDON MY PEACH 20
Reposado Tequila, Peach, Citrus, Aperol, Chocolate Bitters

SMOKE SHOW 20
Mezcal, Passion Fruit, Lemon, Clement d’Orange, Pepper Heat

FIG JAM 18
Mezcal, Rubino, Rosato, Bitters, Orange Twist

APPLES AND ORANGES 21
Rye Whiskey, Apple Spice, Amaro, Nutmeg

EAST SIDE COCKTAIL 21
Gin, St. Germain, Vanilla, Fresh Lime

BEER

Stiegl- ‘Radler’ Grapefruit 500ml 2.3% 10
Boomtown Brewery- ‘Mic-Czech’ Pilsner 16oz. 5.6% 12
The Bruery- Ruekeller Helles Lager 16oz. 5.2% 12
Offshoot IPA 16oz. 7% 12
Gulden Draak- Triple Ale 750ml 10.5% 32

BY THE GLASS

BUBBLES

nv Montefresco, Prosecco, Glera, Venetto, Italy 18
nv Lucien Albrecht, Pinot Noir, Alsace, France 18
nv Nicolas Feuillatte, Brut, Champagne, France 24

WHITE

2020 Patin, Arneis, Piemonte, Italy 16
2020 Agricola Punica Samas Isola dei Nuraghi, Vermentino, Sardinia, Italy 17
2020 Jean-Jaques Aucere, Sauvignon Blanc, Sancerre, France 20
2020 Trefethen, Chardonnay, Oakville, Napa, CA 22
2020 Fableist, Albariño, Central Coast, CA 18

ROSE

2021 Margerum ‘Riviera Rose’, Counoise/Cinsault/Grenache, Santa Barbara, CA 18

RED

2018 Cherchi Cannonau, Grenache, Sardinia, Italy 17
2014 Barham Mendelson, Pinot Noir, Russian River Valley, Sonoma County, CA 20
2017 Luigi Stoppiano, ‘Cesare’, Nebbiolo, Barolo, Piemonte, Italy 24
2016 Arbalest, Merlot/Cabernet Blend, Bordeaux, France 20
2018 Farm, Cabernet Sauvignon, Oak Knoll, Napa CA 28

(Parties of 6 and more will include a 20% service charge on the final bill. This service charge is subject to state tax)