APERTIVI

Rye Crackers 7
fava bean puree | mint | pecorino

Zeppole 7
spring garlic | calabrian chili aioli

Mozzarella en Carrozza 9
tomato jam

Wood Roasted Carrots 8
anchovy vinaigrette | *mint*

Polpette 8
scallion & poblano puree

ANTIPASTO

Spiced Cauliflower 14
preserved lemon | olives | saffron breadcrumbs

Salt Cod Carpaccio 15
pickled rhubarb | persian cucumber | fennel yogurt

Farinata 12
marinated artichokes

Wood Fired Asparagus 12
fried egg | parmigiano reggiano

Butter Lettuce Salad 12
cacio e pepe frittelle | breakfast radish | preserved tomato vinaigrette

PASTA

Rye Campanelle 14
spring onion | english peas| fiddlehead ferns

Filjie 15
'nduja ragu | ricotta salata

Mezzaluna 16
beets | ricotta | lemon butter | poppy seeds

Fettuccine 15
ramps | guanciale | pecorino

Ravioli 16
ragu bolognese

Lorighittas 18
bass confit | shishito peppers | oregano

CARNE E PESCE

Scallops 20
swiss chard | chorizo & raisin vinaigrette

Lamb Arrosticini 22
grilled onions | salsa verde

Black Tea Smoked Duck 38
dried cherries | marcona almonds

Rack of Pork (for two) 39
hazelnut & smoked apple gremolata

Primal Supply Beef Short Rib 56
(for two)
cippolini onions | black pepper & red wine

Black Bass (for two) 52
dill & tahini vinaigrette

fiore

CONTORNI

Lentils 8
prosciutto | white wine

Gnocchi alla Romana 7
semolina | parmigiano

Crispy Butterball Potatoes 8
crisped porchetta

CHEF/OWNERS
—
Justine MacNeil & Ed Crochet

SOUS CHEF
—
Gina Nalbone

GENERAL MANAGER
—
Thaddeus Dynakowski

Consuming raw or undercooked meats, poultry, fish, shellfish or eggs, may increase your risk of foodborne illness, especially if you have certain medical conditions. Gratuity will be added to 6+