
MIMOSAS, BELLINIS, BLOODIES

MIMOSA 12 / 45

prosecco, orange juice

PASSION FRUIT BELLINI 12 / 45

prosecco, passion fruit puree

GUAVA BELLINI 12 / 45

prosecco, guava puree

BLOODY MARY/BLOODY CAESAR 15 / 50

SIGNATURE COCKTAILS

IL CONTADINO 16

siete misterios mezcal, ancho reyes verde, cherry tomato, black pepper, fresh lime, simple syrup, egg white

VECCHIO TROPICO 16

old forestor 86 bourbon, bulleit rye, coconut rum, mr. black, dry curacao, bitters

FIORE FRIZZANTE 16

aspen vodka, chinola passion fruit, lofi amaro, licor 43, hibiscus bitters, fresh lemon, sparkling rose

SMALL PLATES*

LITTLE GEM LETTUCE 17

bottarga, parmigiano, garlic crouton, creamy italian dressing

ORA CHOPPED SALAD 18

salami, prosciutto-cotto, provolone, iceberg, radicchio, ceci, pepperoncini, red onion, oregano vinaigrette

TUNA 22

tartare, mignonette, capers, tomato, fennel, smoked olive oil, maldon sea salt

BURRATA & BEETS 19

spring beets, thyme, candied ginger vinaigrette, crispy shallots

PT. JUDITH CALAMARI 19

crispy tempura, cherry peppers, charred lemon aioli, pomodoro

MEATBALLS 18

spicy pomodoro sauce, whipped ricotta, focaccia

TOASTED PECAN GRANOLA 14

organic yogurt and berries

FRESH SEASONAL FRUITS 14

sweet cream

WOOD-FIRED PIZZA

MARGHERITA 20

san marzano tomato, mozzarella, basil, extra virgin olive oil

SHORT RIB 26

5 hour braise, caramelized onions, cacciocavallo, fiore di latte

BRUNCH SPECIAL

ask your server for today's feature

CALABRESE 24

soppressata, kale, goat horn peppers, tomato, fiore di latte

FUNGHI 22

roasted wild mushrooms, caramelized onions, thyme, caciocavallo, truffle honey

PASTA

BUCATINI 30

sicilian pistachio nut pesto, green beans, pecorino, toasted bread crumbs

MEZE RIGATONI 28

creamy vodka sauce, calabrian chili, basil, parmigiano

GARGANELLI 30

smoked salmon, asparagus, radicchio, zest, shallot cream, white truffle oil

MAFALDE 30

a la carbonara, guanciaie, egg yolk, pecorino, black pepper

BRUNCH*

FARINA 18

nora mills grits, cinnamon, amarena cherries, toasted almond streusel

FLORIDA GROUPER 42

lemon-artichoke farroto, spring peas, asparagus, herbs, smoked tomato vinaigrette

BAKED FRENCH TOAST 24

brioche, bananas, caramel, vanilla anglaise

GRILLED CHICKEN MILANESE 30

tomato salad, pickled onions, arugula, aged ricotta

LEMON SEMOLINA PANCAKES 22

macerated berries, clotted cream

ORA BURGER 28

pancetta, caramelized onions, provolone, calabrian chile aioli, tuscan fries

AVOCADO TOAST 26

smoked salmon, poached egg, hollandaise, crunchy seeds

BAVETTE STEAK & EGGS 34

sliced sirloin, fried eggs, béarnaise

EGGS IN PURGATORY 22

tomato, long hot peppers, caciocavallo, filone toast

SIDE DISHES

BACON thick cut, hickory smoked 10

SAUSAGE maple breakfast 10

POTATOES smoked paprika, garlic aioli 10

ROASTED RAINBOW CARROTS 12

whipped ricotta, toasted hazelnuts, honey, thyme

* Consuming raw or undercooked meats, poultry, eggs or seafood may increase your risk of foodborne illness.