

BRUNCH SERVED 12-3

AVOCADO TOAST - 8

Crushed Chili, Benne Seed, Extra Virgin Olive Oil
(Add Soft Boiled Egg) - 2

CRAB CAKE BENEDICT* - 21

Poached Eggs, Jumbo Lump Crab Cakes,
Spinach, Crab Boil Hollandaise

GEECHIE BOY GRITS BOWL - 14

Scrambled Eggs, Crispy Bacon,
Conecuh Sausage, Tomato Gravy

GREEK YOGURT - 7

Fresh Blueberry, Granola, Honey

CIABATTA FRENCH TOAST - 13

Whipped Cheesecake, Strawberry Jam

SMALL PLATES

EAST COAST OYSTERS* - MKT.

Cocktail Sauce, Mignonette, House Made Hot Sauce
1/2 DOZEN/DOZEN

OCTOPUS CARPACCIO - 14

Roasted Tomatoes, Pickled Eggplant, Fett'unta

CAESAR - 12

Romaine Hearts, Peppercross, Garlic Bread Croutons,
Boquerones, Parmigiano Vinaigrette

CECI IN UMIDO - 10

Umbrian Style Stewed Chickpeas, Preserved Lemon,
Aleppo Pepper, Baguette

POLPETTE ALLA SICILIANA - 3EA

Pork Meatballs, Currants, Pine Nuts,
Tomato Sugo, Parmigiano

WHIPPED RICOTTA - 10

Honey, Black Pepper, Extra Virgin Olive Oil, Baguette

INSALATA PRIMAVERA - 12

Spring Vegetables, Mixed Greens, Roasted Almonds,
Soft Herb Vinaigrette, Smoked Ricotta Salata

ITALIAN WEDDING SOUP - 9

Pork Meatballs, Escarole,
Cannellini Beans, Parmigiano Brodo

P A S T A

SQUID INK SPAGHETTI – White Shrimp, Salami Calabrese, Roasted Cauliflower, Capers.....	25
SPAGHETTI CARBONARA – Guanciale, Egg, Black Pepper, Pecorino.....	21
AGNOLOTTI – Duck Confit, Funghi Misti, Parmigiano Reggiano	21
FUSILLI LUNGHI – Fava Beans, Charred Spring Onion, Black Pepper, Pecorino Romano	19
RIGATONI VERDE – Ragu Bolognese	20
LINGUINE – Littleneck Clams, White Wine, Garlic, Parsley	21
RICOTTA GNUDI – Sweet Italian Sausage, Spring Pea Butter, Artichoke & Cherry Pepper Condimento.....	20
FIDEOS – Toasted Angel Hair, Blue Crab, Habanero, Ramps, Preserved Lemon.....	28

MAINS

CHICKEN PARMIGIANA

14 Per Person

Chicken Cutlet, Tomato, Mozzarella, Basil

GRILLED BRANZINO

16 Per Person

Vinegared Zucchini, Mint, Chili,
Cherry Tomato Passato

LAMB SCARPARELLO

14 Per Person

Slow Roasted Ribs, Broccoli Rabe Sausage,
Grilled Polenta, Pickled Peppers, Sage

LE FARFALLE BURGER*

Provolone, Romaine Hearts,
Plum Tomato, Porcini Aioli,
Soft Roll, Curly Fries

16

MILK BRAISED HOLY CITY HOGS

SNOUT-TO-TAIL

16 Per Person

Caramelized Fennel, Roasted Carrots,
Fennel Pollen, Milk Sauce

PORCINI RUBBED NEW YORK STRIP*

42 (12 oz.)

Olive Oil Marinated Gorgonzola,
Spring Onion, Crispy Rosemary Potatoes,
Aged Balsamic Vinegar

VEGETABLES

8

CRISPY POTATO VINAIGRETTE

Rosemary, Pecorino

GRILLED KENTUCKY WONDER BEANS

Charred Shallots, Lemon

ROASTED CORN

Dried Shrimp, Fermented Chili,
Saffron, Breadcrumbs

BRAISED BROCCOLI RABE

Gigante Beans, Pepper Vinegar