

# FARO

## APPETIZERS

SALUMI & FORMAGGI (D,G,N) _____ 29 cured meats, artisan cheese and fresh baked bread	CARPACCIO (D,E) _____ 23 angus beef, lemon garlic aioli, caper, arugula and parmesan
CAPRESE (D) _____ 19 heirloom tomato, fior di latte, dried olive, fresh basil, arbequina olive oil and balsamic	MELON & PROSCIUTTO _____ 16 honey, lemon, herbs and olive oil
TUNA CRUDO (S,N) _____ 17 wild albacore tuna, cashew romesco, caper and arbequina olive oil	ROAST GARLIC & WHITE BEAN DIP (D,G) 12 fresh baked bread, olive oil and rosemary
SPANISH SARDINES (S) _____ 15 marinated vegetables, castelvetro olives and lemon	CASTELVETRANO OLIVES _____ 9 arbequina olive oil, roast garlic, garden herbs and lemon
ARUGULA SALAD (D,N) _____ 15 pear, fennel, hazelnut, pecorino and honey lemon vinaigrette	FRESH BAKED BREAD (G) _____ 3 arbequina olive oil and rosemary

## PIZZA

MARGHERITA (D,G) _____ 17 tomato, fior di latte and fresh basil	HAWAIIAN (D,G) _____ 19 tomato, fior di latte, prosciutto cotto, fresh pineapple and pepperoncini
BUFALA MARGHERITA (D,G) _____ 20 tomato, natural pastures mozzarella di bufala and fresh basil	CAPRICCIOSA (D,G) _____ 21 tomato, fior di latte, prosciutto cotto, artichoke, portabella mushroom, onion and olives
MARINARA (G) _____ 16 tomato, garlic, Arbequina olive oil, basil and oregano	GAMBERI (D,G,N,S) _____ 21 wild Argentine prawns, garlic cream, parsley, lemon and cashew romesco
NDUJA & BROCCOLINI (D,G) _____ 21 tomato, garlic, fior di latte and parmesan	THE WHOLE BEAST (D,G) _____ 21 tomato, pepperoni, artisan sausage, fior di latte and pepperoncini
PEPPERONI (D,G) _____ 19 tomato, fior di latte, asiago and hot honey	WHITE ANCHOVY (G,N) _____ 17 tomato, garlic, freshly grated lemon zest and Arbequina olive oil
ROAST YELLOW TOMATO (D,G) _____ 19 ricotta, rosemary, sea salt and balsamic	VERDURA (D,G) _____ 19 tomato, fior di latte, portabella, broccolini, kale, pepperoncini and red onion
PROSCIUTTO (D,G) _____ 19 tomato, arugula and parmesan	QUATRO FORMAGGIO (D,G,N) _____ 19 fior di latte, gorgonzola, asiago, parmesan, fresh pear, walnut and pepper
FUNGHI (D,G) _____ 19 portabella mushroom, fior di latte, gorgonzola, kale, garlic, lemon zest and truffle oil	CHILDREN'S PIZZA (D,G) _____ 12 tomato and mozzarella
CHICKEN CONFIT (D,G) _____ 19 goat cheese, roast red pepper, kale, red onion, garlic, lemon zest and balsamic	

## DESSERT

BAKED LEMON TART (D,E) _____ 10 sweet vanilla sour cream	BISCOTTI (G,E,N) _____ 3 roast almond and lemon
POLENTA CAKE (D,E,N) _____ 10 almond, orange and crème Anglaise	PIGNOLI (E,N) _____ 3 almond cookie topped with pine nuts
DARK CHOCOLATE CROSTATA (D,E,N) _____ 12 apricot, raspberries and roast cashew crust	SPUMONI COOKIE (D,G,E,N) _____ 3 chocolate, pistachio and dried cherry

D contains dairy | G contains gluten | E contains eggs | S contains fish or shellfish | N contains nuts

*Please inform your server of any food allergies or dietary restrictions.  
Consuming raw or undercooked foods may increase your risk of foodborne illness.  
Menu is subject to change based on availability of ingredients. April 2021*