

FARO

APPETIZERS

SALUMI & FORMAGGI (D,G,N) _____ 32 cured meats, artisan cheese and fresh baked bread	CARPACCIO (D,E) _____ 27 angus beef tenderloin, lemon garlic aioli, caper, arugula and parmesan
CAPRESE (D) _____ 21 heirloom tomato, fior di latte, dried olive, fresh basil, arbequina olive oil and balsamic	MELON & PROSCIUTTO _____ 19 honey, lemon, herbs and olive oil
TUNA CRUDO (S,N) _____ 19 wild albacore tuna, cashew romesco, caper and arbequina olive oil	ROAST GARLIC & WHITE BEAN DIP (D,G) 15 fresh baked bread, olive oil and rosemary
SPANISH SARDINES (S) _____ 16 marinated vegetables, castelvetro olives and lemon	CASTELVETRANO OLIVES _____ 10 arbequina olive oil, roast garlic, garden herbs and lemon
ARUGULA SALAD (D,N) _____ 18 pear, fennel, hazelnut, pecorino and honey lemon vinaigrette	FRESH BAKED BREAD (G) _____ 5 arbequina olive oil and rosemary

PIZZA

MARGHERITA (D,G) _____ 19 tomato, fior di latte and fresh basil	HAWAIIAN (D,G) _____ 23 tomato, fior di latte, prosciutto cotto, fresh pineapple and pepperoncini
BUFALA MARGHERITA (D,G) _____ 24 tomato, Natural Pastures mozzarella di bufala and fresh basil	CAPRICCIOSA (D,G) _____ 23 tomato, fior di latte, prosciutto cotto, artichoke, portabella mushroom, onion and olives
MARINARA (G) _____ 17 tomato, garlic, Arbequina olive oil, fresh basil and oregano	GAMBERI (D,G,N,S) _____ 23 wild Argentine prawns, garlic cream, parsley, lemon and cashew romesco
NDUJA & BROCCOLINI (D,G) _____ 22 tomato, garlic, fior di latte, charred broccolini and parmesan with The Whole Beast's spicy nduja	THE WHOLE BEAST (D,G) _____ 24 tomato, fior di latte and pepperoncini with The Whole Beast's pepperoni and venetian sausage
PEPPERONI (D,G) _____ 21 tomato, fior di latte, asiago and hot honey with The Whole Beast's pepperoni	WHITE ANCHOVY (G,N) _____ 19 tomato, garlic, lemon zest and Arbequina olive oil
PROSCIUTTO (D,G) _____ 23 tomato, arugula and parmesan	VERDURA (D,G) _____ 21 tomato, fior di latte, portabella, broccolini, kale, pepperoncini and red onion
FUNGHI (D,G) _____ 22 portabella mushroom, fior di latte, gorgonzola, kale, garlic, lemon zest and truffle oil	QUATRO FORMAGGI (D,G,N) _____ 21 fior di latte, gorgonzola, asiago, parmesan, fresh pear, walnut and pepper
FREE-RANGE CHICKEN CONFIT (D,G) _____ 23 Woodgate Farm chicken, goat cheese, roast pepper, kale, red onion, garlic, lemon zest and balsamic	CHILDREN'S PIZZA (D,G) _____ 17 tomato and mozzarella

DESSERT

BAKED LEMON TART (D,G,E) _____ 12 sweet vanilla sour cream	BISCOTTI (G,E,N) _____ 4 roast almond and lemon
POLENTA CAKE (D,E,N) _____ 12 almond, orange and crème Anglaise	PIGNOLI (E,N) _____ 4 almond cookie topped with pine nuts
DARK CHOCOLATE CROSTATA (D,E,N) _____ 15 apricot, raspberries and roast cashew crust	SPUMONI COOKIE (D,G,E,N) _____ 4 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. June 2021*