



fiore rosso

BREAD

- potato parker house rolls
cultured butter, leek salt 9
- durum focaccia 6
- durum focaccia
mortadella, ricotta, pistachio 16
- durum focaccia
prosciutto di parma*, ricotta 18

SNACKS

- salumi* board, seasonal accompaniments 22
- seafood conserva
- pizza fritti, almond butter 16
- tuscan chicken liver crostini 14
- calabrese sausage "scotch egg," favetta 20
- white bean spread
- marinated olives, semolina toast 12
- pickled vegetables 10

SALAD

- vetri warm salad, pancetta, egg 16
- spring vegetable salad, smoked gouda, honey vinaigrette 17
- chicory caesar salad, durum focaccia croutons 16



ANTIPASTI*

- beef tartare
lemon, colatura, chili oil 18
- sea bass crudo
beet cure, citrus, parsley 18
- oysters on the half shell
creme fraiche, preserved lemon vinaigrette 24
- lamb sausage spiedini
brussel-kraut, mustard, dill 18
- marinated grilled prawns
charred lemon 20

VEGETABLES

- charred romanesco
- pistachio pesto, fregola sarda 17
- crispy potatoes, pecorino, rosemary 12
- cauliflower cacio e pepe 14
- coal roasted leeks
salsa verde, 6min egg*, crouton 15
- charred snap pea
labneh, sesame, trout roe 16

PASTA

- fettuccine, bolognese fiore rosso 24
- squid ink bucatini, calamari, meyer lemon, n'duja bread crumb 22
- prosciutto cotto fazzoletti, pea shoot, parsley, fontina fonduta 22
- goat cheese tortelli, morel mushrooms, green strawberry 20



ENTREES*

- duck leg confit
english pea, rhubarb, watercress 37
- grilled halibut, ramp, artichoke, lemon brodo 44
- whole branzino
charred cucumber, radish, black garlic 58
(serves up to 2 guests)
- green circle farm chicken
grilled asparagus, salsa verde 40 (half) / 78 (whole)
(whole serves up to 4 guests)

STEAKS*

- creekstone farms 40oz bistecca alla fiorentina 168
(serves up to 4 guests)
- dry aged double 'r' ranch 32oz bone-in ribeye 150
(serves up to 4 guests)
- creekstone farms 14oz striploin 75
- snake river farms 8oz wagyu rib cap 85