

San Fermo

Sample Brunch Menu

Zeppole - 5

strawberry rhubarb compote, hazelnuts

Veggie Frittata - 11

asparagus, caramelized onions, herbed ricotta, green salad

Frittata - 12

caramelized onions, peppers, guanciale, green salad

Baked Eggs - 11

marinara, eggs, arugula, fontina, green salad

Crispy Prosciutto Benedict - 14

rosemary oil bruschetta, calabrian hollandaise, fingerling potatoes

Spicy Capicola Sandwich - 12

provolone, roasted garlic-rosemary aioli, arugula,
& 2 eggs sunny side up, on sourdough

Brunch Cocktails

House Blood Mary- 10

gin, tomato, olive tapenade

Fermo 75 - 9

prosecco, gin, red wine syrup, lemon

Bellini - 10

prosecco, Oloroso sherry, D' Ambrosio peach sorbetto

Sides

Tall Grass Bakery Baguette - 4
butter and salt

Castelvetrano Olives - 6
preserved lemon, oregano, chili flake, star anise

Lunch Specials

Salads

House Caesar - 7/11
anchovy, red wine croutons

Mixed Greens- 11
mixed greens, mint, carrots, celery, radish, red wine vinaigrette

Chicory Salad - 12
grilled plums, fennel, burrata, sherry vinaigrette

Pasta

Strozzapreti - 14
guanciale, red onion, leeks, white wine

Campenelle - 12
radish top pesto, pea vines, cherry tomatoes

Creste di Gallo - 12
fresno chilis, anchovy, bread crumbs

Add an egg to any pasta - 1

*eating raw or under-cooked food can be hazardous to your health

In place of a gratuity, a 20% service charge is added to the final bill.
100% of this charge is paid out to our staff in the form of wages and commissions.
Thank you for dining with us.