

# San Fermo

## Sample Dinner Menu

Fresh & Seasonal Items Change Daily

Tall Grass Bakery Baguette - 4

butter and sea salt

Olives and Almonds - 8

preserved lemon & oregano, rosemary & sea salt

Antipasti - 18

speck, salame gentile  
mixed radishes with sea salt and butter  
fior di sardo, délice de bourgogne, house pickles

Farinata - 9

chickpea flatbread, house cagliata, tomato confit

Carpaccio - 12

cured egg yolk, watercress, orange zest, olive oil

Grilled Garlic Scapes - 6

olive oil, sea salt

## Salads

House Caesar- 7/11

anchovy, red wine croutons

Mixed Chicory - 8/12

guanciale, medjool dates, fior di sardo, balsamic

Baby Lettuce - 11

radish top vinaigrette, chives, hazelnuts

## Pasta and Plates

Saffron Spaghetti Bolognese - 19

pork, veal, rosemary, fennel, parmigiano

Tortelli - 18

parmesan brodo, opal basil, morels, leeks, fresh garbonzo

Bucatini alla Gricia - 18

guanciale, red onions, leeks, black pepper, pecorino

Tagliatelle - 24

sea breeze farms trotter ragu, borolo, bay leaf

Ramp Risotto - 18

pistachios, pickled ramps, grilled pea vines

Smoked Rockfish Cioppino - 26

manilla clams, penn cove mussels, gulf shrimp, grilled baguette

Whole Grilled Trout - 27

orzo, preserved lemon, sea beans, cherry tomatoes, pea shoots

Braised Pork Belly - 28

turnips, salsify, english peas, lemon gremolata

Roasted Pheasant - 29

red pepper coulis, confit fingerlings, red russian kale

\*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.