

San Fermo

Sample Lunch Menu

Starters

Tall Grass Bakery Baguette - 4

butter, sea salt

Olives - 5

preserved lemon, oregano, chili flake, star anise

Almonds - 3

rosemary, sea salt

Salads

House Caesar- 7/11

anchovy, red wine croutons, parmesan

Chop Salad - 12

mixed greens, radishes, cannellini beans, gorgonzola, cured meats,

6 minute egg, oregano vinaigrette

Chicory Salad - 11

grilled plums, fennel, burrata, sherry vinaigrette

Pasta

Strozzapreti - 12

pork belly, marinara, red onions, pecorino

Creste di Gallo - 14

penn cove mussels, lovage, fresno chili, white wine

Campenelle - 12

grilled eggplant, marinara, ricotta

Sandwiches

Parmigiana

Chicken - 12 or Eggplant - 11

marinara, parmesan, bread crumbs, arugula, toasted baguette
mixed green salad

Caprese Sandwich - 14

cherry tomato relish, burrata, balsamic, garlic aioli, toasted sourdough
mixed green salad

Beverages

San Pellegrino Sparkling Water 500 mL - 4

San Pellegrino Sparkling Beverages - 3

Limonata, Aranciata, or Aranciata Rossa

Iced Tea -2 Lemonade - 3

Coke, Diet Coke, Sprite - 2.50

Caffe Umbria Drip Coffee - 4

Stovetop Espresso - sm. 3, med. 5, lg. 7

Mighty Leaf Tea - 3

Mint Melange, Chamomile Citrus, Darjeeling (Black)

*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.