

San Fermo

Sample Dinner Menu

Antipasti

Sea Wolf Bakery Baguette - les pres sales butter, sea salt - 8

Marcona Almonds - rosemary, garlic, olive oil - 6

Castelvetrano Olives - fennel pollen, citrus, rosemary - 6

Farinata - chickpea flatbread, house cagliata, caramelized onion rhubarb compote, sea salt - 12

House Caesar - anchovy, parmigiano reggiano, red wine croutons - 14

Citrus Salad - black lentil, baby kale, grapefruit, orange, oregano vinaigrette, marcona almond - 16

Beet Salad- red oak lettuce, chioggia beets, red wine vinaigrette, whipped goat cheese, hazelnut - 15

Burrata - cosmic crisp apples, green peppercorn gremolata, sunchoke chips, apple vinaigrette - 16

Roasted Carrot Soup - basil, calabrian chili oil, pecorino romano, fennel, cumin - 13

Primi & Secondi

Saffron Spaghetti Bolognese - pork, veal, rosemary, fennel, parmigiano reggiano - 28

Doppio Ravioli - ricotta, chard, n'duja filling, lemon butter, cabbage poppy slaw, dill - 29

Bucatini Fra Diavolo - gulf shrimp, caramelized fennel, diavolicchio, lemon, chive - 30

Cavatelli - duck confit, charred green onion, white wine butter sauce, almond dukkah - 29

Risotto - grilled broccolini, black pepper, parmigiano reggiano - 27

Sea Scallops - celeriac, guanciale, shallot, parsley, pumpernickle - 41

Pure Country NY Strip - brown butter roasted potatoes, horseradish sauce, fennel - 48