

Falcone

Antipasti

BURRATA & PROSCIUTTO puglia burrata, prosciutto di parma, roasted pepper, basil oil

EGGPLANT NAPOLEON breaded eggplant, marinara, house made ricotta, mozzarella, grana padano

MEATBALLS veal, pork, beef, pomodoro, basil, house made ricotta

BAKED CLAMS oreganata breadcrumbs, garlic, lemon

ZUPPA DI MUSSELS san marzano tomato broth, calabrian chili, 'nduja breadcrumbs

CRISPY CALAMARI fried cherry peppers, marinara

POLPO seared octopus, sicilian olives, artichoke, capers, spicy guazzetto

POLPETTE DI RICOTTA fried ricotta, calabrian hot honey, fig purée

Insalata

FINOCCHIO arugula, shaved fennel, red onion, blood orange-mint vinaigrette

CAESAR little gem, crumbled croutons, parmigiano reggiano, house caesar dressing

ROASTED BEET baby beets, strawberries, local honey, crumbled goat cheese, candied walnuts, arugula, balsamic dressing





Primi

PAPPARDELLE braised short rib ragu, pecorino romano, house made ricotta

CAVATELLI sweet sausage, broccoli rabe, sun dried tomato

SPAGHETTI shrimp, lemon, garlic, evoo, oreganata breadcrumbs

SPICY RIGATONI spicy vodka sauce, basil pangrattato

AGNOLOTTI sweet corn & ricotta filling, grand marnier, grana padano, sage

Secondi

CHICKEN LIMONE parmesan crusted chicken, artichoke, crispy capers, lemon-wine

BALSAMIC PORK CHOP hot & sweet cherry peppers, cipollini onion, aged balsamic

VEAL ALEO butterflied & breaded veal chop, fresh mozzarella, prosciutto di parma, sun-dried tomato, saltimbocca sauce

LAMB CHOP pistachio crust, spinach, sweet pea-mint purée, lamb demi

WHOLE BRANZINO fennel salmoriglio, baby arugula

FILET MIGNON roasted potatoes, asparagus, cipollini onion, red wine reduction

BISTECCA ALLA FIORENTINA 44 oz. porterhouse for two

Contorni

BABY ARTICHOKE OREGANATA
CAULIFLOWER, LONGHOTS, OLIVES
GARLIC MASHED POTATOES

BRUSSEL SPROUTS & WALNUTS
SAUTÉED BROCCOLI RABE
HONEY PISTACHIO CARROTS

