IL FALÒ

WOOD-FIRED KITCHEN

Antipasti

Salumi
shaved to order italian salumi, local & imported cheeses, wood grilled crostini
2 salumi & 2 cheeses 14 / 3 salumi & 3 cheeses 18

Carciofi (v) 14
fried baby artichokes, lemon, shaved parmigiano, parsley

Arancini 12
with n'duja, fior di latte, wood grilled sweet peppers

Tuscan White Bean Hummus (v) 11
preserved lemon, wood grilled crostini

Primi

*Pesce Crudo 16
hamachi, yellow chili, toasted tellicherry pepper, singed olive oil

Burrata 15
charred tomato, toasted sesame, lemon basil, olive oil, wood grilled crostini

Crispy Calamari 11
preserved lemon, sicilian capers, sultanas, calabrian pepper, golden frisee

Braised Meatballs 14
local blend of meats, fiore sardo, tomato ragu

Secondi

*NY Strip 39
center cut angus ny strip, olive oil crushed potatoes, broccoli rabe

*Roasted Halibut 42
lacinito kale, guanciale, truffled polenta, green olive-caper salsa

*Dry Aged Pork Chop 36
fennel pollen, sweet & sour cherry peppers, crisped potatoes

Crispy Wood Roasted Chicken 25
half chicken, marinated tomatoes, arugula, grilled zucchini, lemon aioli

*IL Falo Burger 16
tingen farms beef, montasio, cipolline agro dolce, kennebec fries

Eggplant Parmigiana or Chicken Parmigiana 23
smoked mozzarella, parmigiano-reggiano, local greens salad

Contorni 5

Grilled Cauliflower & Romanesco
sunflower seed pesto, gremolata

Charred Broccoli Rabe
grilled lemon

House Focaccia
pecorino toscano, seasoned olive oil

Farm & Sparrow Truffle Polenta

Olive Oil Crushed Potatoes

Kennebec Fries
roasted garlic, parsley

Hand-made Pastas

gluten-free pasta available
add meatball 3

Spaghetti Al Pomodoro (v) 15
handmade spaghetti, tomato ragu, lemon basil

Bolognese 18
tingen farms beef, hand-made pappardelle, whipped sheep's milk ricotta

Cacio E Pepe 17
bucatini, pecorino romano, tellicherryepper

Lasagna Vegetariana 19
spinach pasta, montasio, smoked scamorza, fire roasted tomatoes, grilled eggplant

Wood Fired Pizza

gluten-free and cauliflower available

Margherita 15
crushed tomatoes sauce, fresh mozzarella, basil, parmigiano-reggiano

Italian Sausage 16
crushed tomato sauce, fior di latte, basil, fire roasted peppers, red onions, parmigiano

Fig & Gorgonzola 17
prosciutto di parma, cipolline agro dolce, baby arugula, fig syrup

Bianca 19
wood roasted mushrooms, roasted garlic, black truffle pesto, fontina

Bistecca 18
angus strip, caramelized onion, fox farm mushrooms, gorgonzola, fior di latte, aged balsamic

Calabrese 16
crushed tomato sauce, smoked mozzarella, basil, sopressata, calabrian hot pepper

The "G" 16
crushed tomato sauce, hot soppressata, king trumpets, roasted onions, banana peppers, mozzarella

Insalata

Grilled Chicken 7 | Skirt Steak 10 | Grilled Salmon 9

Arugula Salad 12
meyer lemon, aged balsamic, toasted pine nuts, grana padano

Gem Caesar 13
gem lettuce, Focaccia, parmigiano-regianno, anchovy & garlic aioli

IL Falo 13
baby greens, heirloom tomatoes, roasted pearl onions, gorgonzola, cucumbers, balsamic

Wood Roasted Pears 14
bitter greens, apple wood smoked goat cheese, fig syrup

*Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.

DINNER MENU