

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

Crispy Calamari 11

preserved lemon, sicilian capers, sultanas,
calabrian pepper, golden frisee

Burrata 15

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

Braised Meatballs 14

local blend of meats, fiore sardo, tomato ragu

Fire Roasted Tomato Bisque 9

roasted tomato, cream, basil

Secondi

Working Lunch 13

fire roasted tomato bisque, 1/2 three cheese panini

*Wood Fired Salmon 18

truffled polenta, charred broccoli rabe, tomato checca,
gremolata

*IL Falò Burger 16

tingen farms beef, montasio, cipolline agro dolce, kennebec
fries

Caprese Panini 14

heirloom tomatoes, fior di latte, basil, kennebec fries

Hot Italian Panini 17

mortadella, spicy soppressata, smoked scamorza, banana
peppers, kennebec fries

Steak Piadini 17

ny strip, carmelized peppers & onions, fontina, montasio,
kennebec fries

Hand-made Pastas

gluten-free pasta available
Add Meatball 3

Spaghetti Al Pomodoro (v) 12

handmade spaghetti, tomato ragu, lemon basil

Cacio E Pepe 14

bucatini, pecorino romano, tellicherry pepper

Bolognese 16

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

Insalata

Grilled Chicken 7 | Skirt Steak 10 | Grilled Salmon 9

Arugula Salad (v) 12

meyer lemon, aged balsamic,
toasted pine nuts, grana padano

Gem Caesar 13

gem lettuce, focaccia,
parmigiano-reggiano, anchovy &
garlic aioli

IL Falò 13

baby greens, heirloom tomatoes,
roasted pearl onions, gorgonzola,
cucumbers, balsamic

Wood Roasted Pears 14

bitter greens, apple wood smoked
goat cheese, fig syrup

Wood Fired Pizza

gluten-free and cauliflower crust 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

Contorni 5

Charred Broccoli Rabe

grilled lemon

Farm & Sparrow Truffle

Polenta

House Focaccia

pecorino toscano, seasoned
olive oil

Olive Oil Crushed

Potatoes

Kennebec Fries

roasted garlic, parsley

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

LUNCH MENU