

IL FALÒ LUNCH MENU

PRIMI

- Crispy Calamari 16** - lemon aioli, sicilian capers, sultanas, calabrian hot honey
- Braised Meatballs 17** - parmigiano-reggiano, tomato ragu
- Roasted Garlic Truffle Fries (v) 12** - seasonal truffles, roasted garlic, lemon aioli
- Winter Root Vegetable Soup (v) 12** - parsnips, turnips, aged balsamic 

INSALATA

Add to Any Salad - herbed chicken breast 7 | roasted salmon 12 | grilled shrimp 9

- Poached Pear & Prosciutto (v) 15** - prosecco poached pears, bitter greens, prosciutto, walnut vinaigrette 
- Gem Caesar 15** - red gem lettuce, garlic aioli, parmigiano-reggiano, white anchovies, focaccia crisps 
- IL Falò Salad 15** - baby greens, cipolline onions, cucumbers, cherry tomatoes, gorgonzola, white balsamic vinaigrette 

WOOD FIRED PIZZA

GLUTEN FREE CRUST AVAILABLE UPON REQUEST 

- Margherita 21 (v)** - crushed tomato sauce, fior di latte, basil, grana padano
- Italian Sausage 23** - crushed tomato, mozzarella, italian sausage, pickled onions, calabrian hot honey
- Ricotta & Fig 25** - prosciutto, herbed ricotta, arugula, fig jam
- Meatball 21** - crushed tomato sauce, house made meatballs, mozzarella, pepper jam
- Veggie 21** - crushed tomato sauce, mozzarella, fox farm mushrooms, pickled onions, spinach, bell peppers 
- IL Falò Pepperoni 23** - crushed tomato sauce, mozzarella, pepperoni

SECONDI

- IL Falò Burger 21** - fontina, tomato jam, arugula, black garlic aioli, brioche, roasted garlic fries *
- Chicken Parmigiana 27** - housemade chicken parm, fontina, spaghetti, pomodoro sauce
- Roasted Salmon 29** - roasted salmon, lentils, roasted tomatoes, dijon cream *
- Spaghetti Pomodoro 21** - spaghetti, house pomodoro sauce, grana padano
*Add Meatball - 5
- Bolognese 27** - campanelle pasta, bolognese sauce, whipped ricotta, gremolata, grana padano

DOLCE

- Gelato 13** - choose from, vanilla, pistachio, chocolate, salted butter caramel
- Sorbetto 13 (v)** - seasonal selection 
- Tiramisu 15** - mascarpone, pâte à bombe, espresso, vin santo



Eatwell items available in half portions



Gluten Free

*Cooked to order, consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.
Food is made in a facility that utilizes gluten and tree nuts

IL FALÒ LUNCH MENU

All Day Wine

6 oz Glass 9 oz Glass Bottle

Prosecco

Superiore Extra Dry
Valdobbiande, Italy **65**

Superiore Sui Lieviti
Valdobbiande, Italy **68**

Sparkling & Champagne

Arianna Rosato
Palagetto, San Gimignano, Italy **17 20 70**

G.H. Mumm Brut Grand Cordon
Reims, Champagne, France **65**

Louis Roderer 243
Reims, Champagne, France **85**

ROSÉ

Domaine La Colombe
Provence, France **15 18 50**

Rosé
Eric Louis, France **15 18 50**

WHITES

Savignon Blanc
Eric Louis, France **17 20 60**

Diora Chardonnay
Monterey, California **17 20 50**

Soave Classico
Villa Girardi, Verona Italy **14 17 56**

Diatom Chardonnay
Santa Barbara, CA **18 21 75**

Illahé, Pinot Gris
Illahé, Willamette Valley **18 21 72**

Sangio Rinascimento
Siena, Italy **20 23 80**

Blanco de Tempranillo
Castilla, Spain **15 18 45**

Muscadet Sèvre Et Maine
Loire Valley, France **16 19 45**

REDS

Chianti Classico Gran Selezione
Lecci & Brocchi, Siena Italy **110**

Chianti Classico
Lecci & Brocchi, Siena Italy **17 20 68**

Barbaresco
Gigi Rosso, Castiglione Falletto, Italy **20 23 85**

Organic Syrah
Palagetto, San Gimignano, Italy **20 23 85**

Primitivo Solento
Rocca, Solento Italy **14 17 45**

Harvey & Harriet Red Blend
Paso Robles, Central Coast, CA **16 19 60**

Zorzal Malbec
Mendoza Argentina **14 17 48**

Caladu
Cardedu Canonau, Sardinia, Italy **12 15 60**

Lapis Cabernet Sauvignon
Lodi, California **16 19 65**

Caymus,
Nappa Valley, California **175**

Pinot Noir
Alexana, Willamette Valley, Oregon **20 23 65**

RIESLING

Borealis
Montinore Estate, Washington & Oregon **12 15 35**

Single Post
Single Post, Mosel, Germany **14 17 52**

DESSERT

Vin Santo
Palagetto, San Gimignano, Italy **82**

Moscato D' Asti
Sensi, Piemonte, Italy **13 16 50**

Dolcino Rosso
Gigi Rosso, Castiglione Falletto, Italy **12 15 45**

Signature Cocktails

IL FALÓ INSPIRED

Sicilian Spike 16
Tequila, Cardamaro, Cucumber, Lime, Soda

Bee Well 17
Absolut Citron, Honey, Lemon

Tuscan Sun 18
Bourbon, Charred Carrot Juice, Ginger, Black Tea, Lemon, Soda

TRADITIONAL CLASSICS

Basil Mojito 15
White Rum, Lemon Basil, Soda, Lime

Smoked Negroni 17
Smoked Gin, Campari, Sweet Vermouth, Charred Orange

The Venetian 15
Aperol, Prosecco, Soda

Spring Sangria 16
Roero Arneis, Grand Marnier, Fruit, Mint

Bourbon & Sage 18
Bourbon, Sage Bitters, Local Honey

SPIRIT-FREE COCKTAILS

Autunno 15
charred carrot juice, ginger, black tea, lemon, soda

Brier Berry 14
mint, cucumber, lime, green tea

Draft Beer

Surf Wax IPA - <i>Burial Brewing</i>	13
Trophy Wife- <i>Trophy Brewing</i>	11
Flat Rock - <i>Blackberry Cider</i>	11
Red Oak - <i>Red Oak Brewery</i>	9
Stella Artois - <i>Stella Artois</i>	9
Yuengling Golden Ale - <i>Yeungling Brewery</i>	9
Hop On Top IPA - <i>Lynnwood Brewery</i>	11
Cream Ale - <i>Reverly Marsh</i>	11
Juicy Jay IPA - <i>Legion Brewing</i>	12
Hummingbird Helles- <i>Red Oak Brewery</i>	11
Guinness Stout - <i>Guinness Brewery</i>	11
Prosecco - <i>Ca' Del Doge</i>	15

Bottles

DOMESTIC 8

Blue Moon, Belgian White
Sam Adams, Boston Lager
Budweiser, Pale Lager
Bud Light, Light Lager
Michelob Ultra, Light Lager

INTERNATIONAL 9

Heineken, Pale Lager
Heineken 00, Pale Lager
Peroni, Italian Lager
Corona Light, Lager
Corona Extra, Lager

All Day Drinks

BOTTLED WATER 4

Aqua Panna Still
San Pellegrino Sparkling
Coffe 5
Hot Tea 4
Iced Tea 4
Fountain Drinks 4

SMOOTHIES FRESH BY THE JUICERY 12

Banana & Blueberry
Chocolate & Almond

JUICES FRESH BY THE JUICERY 12

Orange & Ginger
Lemon & Pineapple