

CRAFT COCKTAILS

Original and twists on classic cocktails developed by the bar team, these concoctions boast unique flavors... don't be afraid try something different!

The Artisan *up* 14

Seasonally infused Boyd and Blair Vodka, house made limoncello, lemon

Kings Garden *rocks* 16

Drumshanbo Gin, Campari, Kings Ginger, plum syrup, eucalyptus bitters, rosemary

Casablanca *tulip* 14

Kettle One Vodka, raspberry syrup, lemon, basil

Sour Bee *crushed ice* 15

Sagamore Rye, Cointreau, cinnamon cardamom honey, lemon juice, peychauds bitters

Thirty Rock *up* 16

Woodford Reserve Bourbon, Cardamaro, Averna, chicory pecan & cherry bitters

OUT OF THE BARREL 14

Barrel Aged Cocktails

OLDE FASHIONED

Aged 6 weeks
Bourbon & Rye,
sugar, bitters

NEGRONI

Aged 6 months
Gin, Campari, Sweet
Vermouth

REFRESHERS 6

Non - Alcoholic

ITALIAN LEMONADE

Fresh lemon, basil, simple syrup,
Fever Tree tonic

&

ITALIAN SODA

Amarena cherry syrup,
Madagascar vanilla, Fresh lime,
soda

FL BEER FLIGHT 10

Funky Buddha Hefeweizen

Oakland Park, FL

Playalinda Robonaut Red,

Titusville, FL

Cigar City Maduro Brown

Tampa, FL

Swamp Head Stout

Gainesville, FL

DRAUGHT

Cigar City Maduro Brown, FL	8
Playalinda Robonaut Red, FL	8
Funky Buddha Hefeweizen, FL	8
Peroni, Lager, Italy	8
Oscar Blues Pinner IPA, NC	8
Big Storm, Oktoberfest	8
Swamp Head Coffee Stout, FL	8
Bell's Two Hearted IPA, MI	8

CRAFT BOTTLE

Angry Orchard Cider, NY/OH	7.5
Birra Moretti Lager, Italy	7.5
Bold City Cream Ale, FL	7.5
Cigar City Jai Alai IPA, FL	7.5
Central 28 Pale Ale, FL	7.5

WHISKEY, WHISKY & MORE WHISK(E)YS

Add \$4 for Rocks Pour

BOURBON

Old Blow Hard 26 yr.	37/50
Barterhouse 20 yr.	23
Rhetoric 21 yr.	26
Blantons Single Barrel	18
Smooth Ambler Old Scout 7yr	13
Basil Hayden	14
Bulleit	12
Buffalo Trace	11
Makers Mark	11
Michter's Small Batch	14
Woodford Reserve	14
Elijah Craig Small Batch	12
Knob Creek	14

OTHER

St. George Single Malt	25
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RYE

Angel's Envy	18
Bulleit	14
Rittenhouse	11
Smooth Ambler Old Scout 7 yr.	13
Whistle Pig 10 yr.	18

SINGLE MALT SCOTCH

Macallan 12 yr	16
Macallan 18 yr	38
Glenlivet 12 yr	16
Glenlivet 18 yr	20
Lagavulin 16 yr	18
Talisker 10 yr	14
Oban 14	18
Glenfiddich 12 yr	16

BLENDED SCOTCH

Johnnie Walker Blue Label	45
Johnnie Walker Black Label	16
Chivas	14

A 20% service charge will be added to parties of seven or more

consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions

STARTERS

BRUSSEL SPROUTS

guanciale, sweet potato, maple bourbon garstrique, parmigiano 9.

FRITTO MISTO

calamari, shrimp, maitake, cauliflower, lemon aioli 13.

GNOCCHI CACIO E PEPE

wild mushrooms, parmigiano 9.

CHARRED OCTOPUS

salsify, marble potatoes, pork belly, lemon con fit, chicharon 14.

SALUMI & FORMAGGI

artisan cured meat and cheese, house-made jam, pickled grapes, lavash 18.

MUSSELS

confit garlic, thyme, tomato broth, pickled shallot, grilled sourdough 13.

HAND CUT FRIES

parmigiano, truffle aioli, balsamic ketchup 8.

SIRO MEATBALLS

lightly spiced with pomodoro and garlic besciamella 13.

BURRATA

apple and apricot mostarda, hazelnut crust, grilled focaccia 12.

CARAMELIZED ONION FOCACCIA

plugra butter, Tuscan olive oil 4.



URBAN ITALIAN
KITCHEN

CROSTINI BAR

Served on crisp ciabatta
\$3 per piece

CAPONATA

peppers, white balsamic, sheep's milk ricotta

FEGATINI

chicken liver mousse, balsamic onion jam

PORK RILLETTE

white bean, pepper jelly

BLT

burrata, arugula, shaved speck, confit tomato

TAGGIASCA OLIVE

tapenade, goat cheese

COPPA

romesco, pecorino romano

CLASSIC

marinated heirloom tomato, burrata, basil

PASTA

PUTTANESCA

spinach fettuccine, grape tomato sauce, capers, onions, peppers, taggiasca olives, toasted pine nuts 13/25.

SPICY LOBSTER CARBONARA

guanciale, arugula, 67° egg, squid ink fettuccine, pangrattato 18/32.

ELYSIAN FIELD FARM LAMB BOLOGNESE

tomato and red wine braised lamb shoulder, rosemary papardelle, pecorino romano 15/29.

MUSHROOM LASAGNE

crispy pan seared, sheep's milk ricotta, creamy mushroom besciamella 26.

PLATES

HARISSA CRUSTED GROUPER

toasted fregola, spring herb pesto, grilled zucchini, fennel, leeks, harissa red pepper sauce 32.

JOYCE FARMS ½ CHICKEN MARSALA

pan seared, Tuscan kale, artichoke potato puree, pancetta, wild mushrooms, porcini sauce 25.

SIRO BURGER

grass-fed, local beef ground, melted fontal, house caramelized onion aioli, guanciale, house pickles 17.

DOUBLE BONE PORK CHOP

house made apple butter, smoked onion whole grain mustard, bitter greens salad, semi-dried grapes 36.

CHARRED RIBEYE

roasted cauliflower puree, sunchokes, wilted greens, saba 40.

GREENS

CAESAR

mixed baby romaine, egg, butter herb crouton 10.

BABY KALE

roasted beets, herb goat cheese, candied walnuts, Meyer lemon vinaigrette 11.

FIELD GREENS

radicchio, pecorino romano, pine nuts, smoked guanciale, garlic herb dressing 11.

PIZZA

MARGHERITA

tomodoro, basil, fresh mozzarella 14.

SALSICCIA

fennel sausage, hot and sweet peppers, arugula 15.

FARMERS GARDEN

kale, swiss chard, arugula, mushrooms, olives, preserved lemon vinaigrette 15.

FIG & PROSCIUTTO

garlic béchamel, arugula, balsamic, parmigiano 16.

CHEF DE CUISINE
Alex Pyser

RESTAURANT MANAGER
Alex Dunn

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please inform server of any allergies or dietary restrictions at the beginning of your meal, not all ingredients may be listed on menu