

## SNACKS

### grandma bread 5

tomato, rosemary, olive oil

### island creek oysters\* 10

green strawberry mignonette (2) GF

### mozzarella sticks 22

ossetra caviar GF

### stuffed olives 9

anchovy, pork sausage, red pepper GF

### mortadella 12

olives, pistachio GF

### potato chips 22

seaweed powder, caviar, green goddess GF

## SMALL PLATES

**whipped ricotta** sugar snaps, sardinian honey, crostini V 12

**pan con tomate** prosciutto, garlic, olive oil 12

**carciofi fritti** fried artichoke, modern Roman style GF V 17

**crispy squash blossoms** ricotta, spicy tomato sauce GF V 15

**burrata** sweet & sour apricots, walnuts, oregano vinaigrette GF V 19

**grilled white asparagus** espresso bbq, parmesan cream GF V 17

**razor clams** morel mushrooms, spring onion, crab butter GF 19

**swordfish speidini** roasted peppers, pistachio salsa verde GF 15

**waygu beef tartare\*** crostini, crispy shallots, ramp aioli 24

**grilled octopus** black rice, guanciale, fava beans GF 22

## CRUDO

### sea bream\* 19

sicilian olive oil, cherries GF

### black bass crudo\* 18

tomato water aguachile, red onion GF

### hamachi\* 21

fig leaf oil, plums, umeboshi GF

### langoustine\* 19

pickled rhubarb, thai basil oil GF

### live local scallops\* 23

black truffle, endive GF

### tuna tartare\* 22

crispy potato, uni, dijon aioli GF

## PASTAS

*substitute house-made, celiac safe gluten-free pasta into any of our dishes*

### bucatini

gulf shrimp, crab, saffron tomato sauce, pine nuts 34

### squid ink trottole

maine uni, melted leeks, Calabrian chili 29

### gnoccoli

tuna confit, tomato, colatura, black olives, nepitella 28

### nettle risotto

asparagus, wild mushrooms, ricotta salata V 26

### pansotti

swiss chard, ricotta, walnuts, brown butter, fiddleheads V 29

### rigatoni cacio e pepe

english peas, pecorino V 27

### spaghetti aglio e olio

baby clams, bottarga, lemon 28

### orecchiette baresi

beef & nduja sugo, tomatoes, pecorino 30

## MEAT & FISH

### bluefin tuna

fennel pollen, almond tabbouleh, harissa GF 39

### branzino

christmas style, salsa verde, pesto trapanese GF 44

### grilled half lobster

clams, fregola, chili butter 49

## FOR THE TABLE

### vegetable antipasti 35

crudite, pesto, tonnato GF V

### farmer's market salad 14 per person

creamy italian dressing GF V

### black garlic hanger steak\*

fennel crema, sunchokes GF 36

### chicken milanese

artichoke salad, summer truffle, chicken jus GF 36

GF denotes celiac safe, gluten-free items.  
V denotes vegetarian items.

Faccia Brutta adds 3% to in-house guest checks to help us provide a more competitive wage for our non-tipped employees in the back of house.

CHEF OWNERS KEN ORINGER + JAMIE BISSENETTE  
EXECUTIVE CHEF BRIAN RAE

\*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of food borne illness. Before placing your order, please inform your server if any person in your party has a food allergy.



## DIGESTIFS

<b>GRAPPA</b>	
Candolini	10
Nardinia Bianca	8
Bepi Tossolino Civida	8
Marolo di Barolo	14
Sibona Camomilla	11
<b>WINE</b>	
Vin Santo	15
Moscato d'Asti	11
<b>AMARO</b>	
Brovo JK Amaro	10
Bully Boy Amaro	10
Forthave "Marseille" Amaro	12
Cardamaro	9
Santa Maria al Monte	11
Cynar	10
Lucano	8
Amaro dell Etna	10
Averna	10
Fernet Branca	8
Faccia Brutta Fernet	9



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## SCOOPS

*made in-house and gluten-free*

<b>gelato</b>	10	<b>sorbet</b>	10
sweet cream		strawberry	
hazelnut		mint	
pistachio		mango	

## SIPS

**caffè corretto** 12  
espresso & your choice of spirit

**fb espresso martini** 15  
grappa, coffee liqueur, cream

**solera** 12  
vodka, passionfruit, cream, limoncello

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## SWEETS

<b>baci di dama</b> italian almond cookies, nutella <b>GF</b>	9
<b>baked sorrentina</b> sweet cream gelato, yuzu cream, meringue, candied citrus <b>GF</b>	14
<b>chilled fruit plate</b> local fruit & sorbet served over ice (for 2) <b>GF</b>	30
<b>sicilian sandwich</b> brioche and gelato	13
<b>miso chocolate cremeux</b> cardamon coffee crumble, chantilly cream <b>GF</b>	12
<b>bomballoni</b> rhubarb jam, strawberry sugar	9

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