

# Midtown

## T A B L E

### TO START

**SEASONAL BURRATA** Fig, Candied Pecan, Butternut Squash, Arugula 12

**WHITE BEAN HUMMUS** Italian Sausage, Pine Nuts, Pita 9

**CHEESE & CHARCUTERIE** Artisan Cheeses, Cured Meats, Mustard, Seasonal Fruit Jam, Cornichon, Rosemary Cracker 18

**WOOD-FIRED WINGS** Calabrian Chile Pepper Sauce 9

### SOUPS + SALADS

**SOUP OF THE DAY** 8

**BUTTERNUT SQUASH SOUP** Fried Sage, Truffle Oil 8

**ONION SOUP** Crostini, Provolone, Gruyère 8

**CAESAR SALAD** Romaine Lettuce, Parmigiano, Italian Breadcrumbs 9

**KALE SALAD** Pine Nut Vinaigrette, Pecorino, Toasted Pine Nuts, Granny Smith Apples 9

**QUINOA BOWL** Tri-Colored Quinoa, Kale, Roasted Tomato, Cucumber, Almond, Ricotta Salata, Basil Vinaigrette 12

**BABY GREENS** Shaved Vegetables, Lemon Vinaigrette 8

#### ADD A PROTEIN TO YOUR SALAD

Chicken +4 | Salmon +5 | Steak +6 | Shrimp +5

### HOUSE-MADE PASTA

**RADIATORI** Beef Bolognese, Whipped Ricotta, Parmesan 15

**TAGLIERINI** Local Shrimp, Rosa Sauce, Basil, Parmigiano 15

### SIDES

Pasta Salad 4 | Rosemary Parm Fries 5

Kettle Chips 3 | Brussels Sprouts 5 | Side Salad 3

### Kid's Menu

Mac & Cheese 8  
Spaghetti & Meatball 8  
Chicken Tenders & Fries 8  
Grilled Cheese & Fries 8  
Kid's Cheese Pizza 8

### NEAPOLITAN PIZZA

10" personal pizza

**MARINARA** Fresh Tomato, Roasted Garlic, Pecorino, Basil 12

**MARGHERITA** San Marzano, Pecorino, Fresh Mozzarella, Basil 12

**CURED MEATS** Pepperoni, Salami, Capicola, Pecorino 16

**TRUFFLE CAULIFLOWER** Fontina, Pecorino, Roasted Cauliflower, Truffle Oil 13

**WHITE** Whipped Ricotta, Stracciatella, Pecorino, Parmigiano, Arugula, Chili Flakes 14

Buffalo Mozzarella . . . . . + 2  
Pepperoni . . . . . + 2  
Pepperoncini . . . . . + 1  
Mushrooms . . . . . + 2  
Italian Sausage . . . . . + 2  
Calabrian Chili Oil . . . . . + 1

### SICILIAN PIZZA

Focaccia-style crust, sold by slice.  
Made in limited batches daily.

**MARINARA** Mozzarella, Basil, Olive Oil 4.5  
Add Pepperoni +2

### SANDWICHES

Served with chips or house salad | Sub for another side +2

**CLUB SANDWICH** Sour Dough Bread, Turkey, Ham, Bacon, Bibb Lettuce, Onion, Tomato, Dijonnaise 11

**VEGETABLE PANINI** Eggplant, Grilled Onion, Tomato, Arugula, Hummus, Basil Pesto 9

**ITALIAN PANINI** Capicola, Pepperoni, Salami, Mozzarella, Provolone 12

**MUFFULETTA** Ciabatta, Mortadella, Salami, Capicola, Provolone, Tapenade, Pepperoncini, Mozzarella 12

**FRIED CHICKEN** Brioche, Tomato, Pickle, Calabrian Chili Mayo 12

**PORK BELLY BÁNH MÌ** Toasted Baguette, Pickled Vegetables, Curry Aioli, Mint, Prosciutto 11

**GRILLED HAM & CHEESE** Manchego, Sliced Ham, Dijon & Apricot Dip 9

**PRIME RIB FRENCH DIP** Thin Sliced Prime Rib, Provolone, Horseradish Cream, Au Jus 12

**PITTSBURGH PASTRAMI** Cole Slaw, Sourdough, Fries 13

WHO NEEDS A DRINK? →



## WINE BY THE GLASS

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### VILLA SANDI 8

Prosecco / Italy

### STERLING VINEYARDS 11

Sparkling Blanc De Blancs / California

### PIERRE SPARR 12

Sparkling Brut Rosé / Alsace

### LA PERLINA 7

Moscato / Pavia

### ROCCA DI MONTEMASSI "CALASOLE" 7

Vernentino / Maremma, Tuscany

### CA' BOLANI 8

Pinot Grigio / Friuli

### DONNAFUGATA "ANTHILIA" 12

White Blend / Sicily, Italy

### MATUA 8

Sauvignon Blanc / New Zealand

### VALLEY OF THE MOON 10

Pinot Gris, Viognier / Sonoma

### CAMBRIA "KATHERINE'S VINEYARD" 10

Chardonnay / Santa Maria Valley

### ANTINORI "BRAMITO" 14

Chardonnay / Umbria

### ROCCA DI MONTEMASSI "LE FOCAIE" 7

Sangiovese / Maremma, Tuscany

### NINER "RED" 11

Paso Robles

### TENUTE PICCINI 9

Chianti Classico

### LA QUERCIA 9

Montepulciano / Montepulciano d'Abruzzo, Italy

### CARMEL ROAD 10

Pinot Noir / Monterey

### KEN WRIGHT CELLARS 15

Pinot Noir / Willamette Valley

### LOCATIONS "I" 13

Negroamaro / Nero d'Avola, Puglia/Piedmont, Italy

### COLOMÉ "ESTATE" 14

Malbec / Calchaquí Valleys, Argentina

### STORYPOINT 9

Cabernet Sauvignon / California

### ROUTE STOCK 15

Cabernet Sauvignon / Napa Valley

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## CRAFT COCKTAILS

**FANCY** Manifest Gin, Lemon, Barritts Ginger Beer, Montelobos Mezcal, Fernet 11

**SPRITZ** Manifest Vodka, Cucumber, Aperol, Lime, Bubbles 12

**EARL GREY** Old Forester Bourbon, Pimento Dram, Green Chartreuse, Lemon 11

**LEMON BASIL MANHATTAN** Michter's Rye Whiskey, Lemon-Basil Syrup, Carpano Antica, Lemon Bitters 12

**SHORT ROUND** Herb-Infused Hendrick's Gin, Aperol, Carpano Antica, Cardamaro 12

**ITALIAN STALLION** Stoli Vodka, Fernet, Simple, House-Made Limoncello, Orange 10

**TEMPLE OF DOOM** Montelobos Mezcal, Velvet Falernum, Pineapple, Orange, Lemon, Hella Smoked Chili Bitters 12

**BERRY SMASH** WhistlePig PiggyBack Rye, Lemon, Blackberries, Basil 10

**HAMMER THYME** Wheatley Vodka, Thyme-Infused Cointreau, Lemon, Simple 11

**NY SOUR** Four Roses Bourbon, Lemon, Lime, Simple, Egg White, Red Wine 10

**IBISCO PISCOLETTI** Pisco, Cappelletti Aperitivo, Yellow Chartreuse, Lemon, Hibiscus, Tiki Bitters 12

**GET TOASTED** Blackwell Dark Rum, Lime, Toasted Coconut Syrup, Egg White 10

## BOTTLES & CANS

**EASY ON THE EYES** Session IPA ..... 6.00  
Intuition Ale Works, Jacksonville 4.5% ABV

**HAZY LITTLE THING** IPA ..... 6.00  
Sierra Nevada Brewing Company, CA 6.7% ABV

**NASTRO AZZURRO** Euro Pale Lager ..... 5.00  
Peroni Brewery, Italy 5.1% ABV

**MIDNIGHT OIL** Oatmeal Coffee Stout ..... 6.00  
Swamp Head Brewery, Gainesville 5.0% ABV

**CHERRY KEY LIME BURST** Session Sour ..... 6.00  
Wicked Weed Brewing, NC 5.0% ABV

**RAGING BLONDE** American Blonde Ale ..... 6.00  
Veteran's United, Jacksonville 5.2% ABV

**MICHELOB ULTRA** American Light Lager ..... 4.00

**MILLER LITE** American Light Pilsner ..... 4.00

**HEINEKEN** Pale Lager ..... 4.50

**STELLA ARTOIS** Belgian Pilsner ..... 5.00

**CORONA EXTRA** Pale Lager ..... 4.50

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### TO START

**HOUSE BREAD** Tapenade, Salted Butter, Olive Oil 5

**SEASONAL BURRATA** Fig, Candied Pecan, Arugula, Butternut Squash 12

**WHITE BEAN HUMMUS** Italian Sausage, Pine Nuts, Pita 9

**CHEESE & CHARCUTERIE** Artisan Cheeses, Cured Meats, Mustard, Seasonal Fruit Jam, Cornichon, Rosemary Cracker 18

**SALMON RILLETTE** Sourdough, Crème Fraîche, Chives 10

**MUSSELS** Shallots, Garlic, White Wine Broth, House Bread 13

**MEDURE MEATBALLS** Marinara, Parmigiano, House Bread 10

**CARROT FRIES** Tempura, Mascarpone Ranch, Dill 9

**CLAMS CASINO** Clams, Pancetta, Roasted Peppers, Italian Bread Crumbs 14

**TRUFFLE FRIES** Truffle Oil, Parmigiano-Reggiano, Cacio e Pepe Sauce 8

### SOUP + SALAD

*Add to salad Chicken +4 | Salmon +5 | Steak +7 | Shrimp +7*

**BUTTERNUT SQUASH SOUP** Fried Sage, Truffle Oil 8

**ONION SOUP** Crostini, Provolone, Gruyère 8

**CAESAR SALAD** Romaine Lettuce, Parmigiano, Italian Breadcrumbs 9

**BABY GREENS** Shaved Vegetables, Lemon Vinaigrette 8

**PANZANELLA** Duck Confit, Capers, Balsamic, Parmigiano 12

### PASTAS

**BUCATINI CARBONARA** Pancetta, Egg Yolk, Parmigiano, Pecorino 21

**RADIATORI** Beef Bolognese, Whipped Ricotta, Parmigiano 19

**TAGLIERINI** Clams, Tomato, Chili, Shiitake, Herbs, Parmigiano 21

**RIGATONI** Veal Sugo, San Marzanos, Pepperoni, Parmigiano-Reggiano 23

**GNOCCHI** Gorgonzola, Fennel, Spinach, Herbs 18

**MUSHROOM DUXELLE AGNOLOTTI** Sherry Cream, Cherry Tomato, Peas, Prosciutto, Shiitake, Pecorino 18

### ENTREE

**CHICKEN SALTIMBOCCA** Prosciutto, Sage, Provolone, Butternut Squash Risotto, Brussels Sprouts 22

**SALMON** White Bean Ragout, Oven-Roasted Tomato 23

**VEAL OSSO BUCO** Polenta, Pearl Onions, Tomato, Herb Salad 29

**PORK SCALLOPINI** Focaccia-Crusted, Wild Mushrooms, Potato Purée, Stewed Peppers 23

**SEARED SHIITAKE** Cacio e Pepe, Polenta, Truffle Butter, Market Greens 18

### NEAPOLITAN PIZZA

**MARINARA** Fresh Tomato, Roasted Garlic, Pecorino, Basil 12

**MARGHERITA** San Marzano, Fresh Mozzarella, Pecorino, Basil 12

**CURED MEATS** Pepperoni, Salami, Capicola, Pecorino 16

**TRUFFLED CAULIFLOWER** Fontina, Pecorino, Roasted Cauliflower, Truffle Oil 13

**WHITE** Whipped Ricotta, Stracciatella, Pecorino, Parmigiano, Arugula, Chili Flakes 14

Buffalo Mozzarella . . . . . +2  
 Pepperoni . . . . . +2  
 Pepperoncini . . . . . +1  
 Mushrooms . . . . . +2  
 Italian Sausage . . . . . +2  
 Calabrian Chili Oil . . . . . +1

### Kid's Menu

**MAC & CHEESE 8**

**SPAGHETTI & MEATBALL 8**

**CHICKEN TENDERS & FRIES 8**

**GRILLED CHEESE & FRIES 8**

**KID'S CHEESE PIZZA 8**