



Fia

Ciabatta/Balsamic/Olive Oil 9

In the Raw

Yellowtail/Tiger's Milk/Radish/Fresno Chili 24
Spicy Salmon Tartare Cones/Avocado Mousse/Salmon Caviar 21
Spicy Chili Tuna/Crispy Arancini 25
Hawaiian Bigeye Tuna/Caviar/Creme Fraiche/Shrimp Chips 28

Starters

Salt & Pepper Calamari/Aioli Nero/Blistered Shishitos/Lime 23
Ceasar/Romaine Lettuce/Parmesan/Anchovies/Croutons 20
Fia Italian Chopped Salad/Truffle Vinaigrette 21
Burrata/Jamon Iberico/Figs/Candied Pecans 25
Grilled Spanish Octopus/Salsa Macha/Grilled Avocado 28
Beet & Endive Salad/Crispy Goat Cheese/Duck Prosciutto/Candied Pistachios 20

Handmade Pastas

Tortellini/Porcini Mushroom/Spinach/Pearl Onion 34
Handmade Cavatelli/Parmesan/Brown Butter/Fresh Shaved Black Truffle 39
Lasagna/"Impossible Meat" Bolognese/Spinach/Almond Béchamel 30
Lobster Capellini/Basil/San Marzano Tomato 38
Sweet Corn Agnolotti/Blue Crab/Sauce Cardinal 32
Lamb Sugo Pappardelle/Mint/Ricotta/Rosemary 32

Farmer's Market

Grilled Corn/Brown Butter/Freshly Shaved Black Truffle 28
Tender Stem Broccolini/Meyer Lemon/Calabrian Chili/Almonds/Garlic 21
Crispy Brussels Sprouts/Pomegranate/Nuoc Cham 20
Char-Grilled Cauliflower/Hummus/Sweet & Sour Pistachios 20

From The Grill

Please inquire with your server about our seasonal
and market driven daily specials from the grill.

Entrées

Roast Branzino/Spinach/Chanterelles/Corn/Sauce Vin Jaune 54
Seared Diver Scallops/Butternut Squash/Almonds/Fuji Apples/Pancetta 44
Seafood Risotto/Lobster/Shrimp/Scallops/Octopus 46
Mary's Organic Chicken 'Parmesan'/Mozzarella di Bufala/Pomodoro 39
Char-Grilled Lamb Chops/Tempura Eggplant/Baby Turnips/Yogurt 46
16 oz Bone-in Filet/Sottocenere/Potato Gratin/Truffle Butter 75



CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

A 4% CHARGE IS ADDED BY THE RESTAURANT TO ALL CHECKS TO HELP OFFER HEALTHCARE COVERAGE TO OUR EMPLOYEES.
PLEASE LET US KNOW IF YOU HAVE QUESTIONS. THANK YOU FOR SUPPORTING A HEALTHIER STAFF.

COCKTAILS

FIA COLLINS 20
Grey Goose Essence Vodka,
Fresh Citrus, Peach, Sparkling Water

ADELAIDE SPRITZ 18
Gin, Lime, Raspberry, Ginger,
Hint of Basil, Sparkling Wine

PINK PANTHER 18
Vodka, Fresh Lemon, Cactus Pear, Ginger,
Aquafaba, Cinnamon

MOULIN ROUGE 18
Gin, Fresh Lemon, Raspberry,
Rouge, Select, Cacao

PARDON MY PEACH 20
JaJa Reposado Tequila, Peach, Citrus,
Orgeat, Aperol, Chocolate Bitters

SMOKE SHOW 20
Mezcal, Passion Fruit, Lemon,
Clement d’Orange, Pepper Heat

FIG JAM 18
Mezcal, Rubino, Rosato,
Bitters, Orange Twist

BRIGHTER DAYS 18
Bourbon, Fresh Lemon, Honey,
Amaro dell Etna

BEER

Stiegl- ‘Radler’ Grapefruit 500ml 2.3% 10
Boomtown Brewery- ‘Mic-Czech’ Pilsner 16oz. 5.6% 12
The Bruery- Ruekeller Helles Lager 16oz. 5.2% 12
Boomtown Brewery- ‘Limelight’ IPA 16oz. 7% 12
Gulden Draak- Triple Ale 750ml 10.5% 32

BY THE GLASS

BUBBLES
NV Bele Casel, Extra Dry, Prosecco, Glera, Valdobbiadene, Italy 16
NV Lucien Albrecht, Pinot Noir, Alsace, France 18
NV Nicolas Feuillatte, Brut, Champagne, France 24

WHITE
2020 Paitin, Arneis, Piemonte, Italy 16
2020 Clos du Roy, Sauvignon Blanc, Sancerre, France 20
2018 Antica, Chardonnay, Napa Valley, CA 22
2018 Vincent Careme, ‘Spring’, Chenin Blanc, Vouvray, France 18

ORANGE
2019 Vinovore, ‘Safari Sunset’, Pinot Blanc, Ravenna, Italy 18

ROSE
2020 Flamingo Estate Rose, San Luis Obispo, CA 18

RED
2016 Chateau de Poncie, Gamay, Beaujolais, France 18
2017 The Hilt, Pinot Noir, Russian River Valley, Sonoma County, CA 20
2017 Luigi Stoppiano, ‘Cesare’, Nebbiolo, Barolo, Piemonte, Italy 24
2016 Arbalest, Merlot/Cabernet Blend, Bordeaux, France 20
2016 Vine Cliff, Cabernet Sauvignon, Oakville, Napa CA 28