

INSALADA & ZUPPA

CREAM OF GARLIC (8)

Flavor of garlic based soup pureed with cubes of cooked potato & thickened with heavy cream.

TUSCAN WHITE BEAN SOUP (6)

Slow simmered cannellini beans, thinly sliced pancetta (Italian bacon), vegetables & fresh basil topping.

FEDORA INSALATA (6)

Mixed salad tossed with gorgonzola, cucumbers, served with lemon-herb vinaigrette.

....add rock shrimp (8)

CLASSIC CAESAR (6)

Romaine lettuce tossed with crispy pancetta (cured & seasoned Italian bacon), with our specialty house croutons.

....add grilled chicken (9)

PRIMEVERA INSALATA (8)

Grilled vegetable medley, with buffalo mozzarella & balsamic herb vinaigrette.

FRISEE INSALATA (7)

Fedora Signature Italiana dressing, Feta cheese, & tomatoes.

BRUNCH

GRANCHIO OMELETTE (15)

Lump crabmeat, asiago cheese, & tomato relish, served with roasted potatoes.

ITALIAN OMELETTE (15)

Sausage, mushrooms, mozzarella, served with roasted potatoes & bacon.

ASPARAGUS FRITTATTA (13)

Eggs, asparagus, cremini mushroom, tomato, Fontina cheese & mixed green salad with balsamic vinaigrette, served with roasted potatoes.

UOVA BENEDICT (14)

Poached eggs, foccaccia bread, pancetta, hollandaise, asparagus, served with bacon & roasted potatoes.

PIZZA

FEDORA GARDEN (11)

Thin crust with goat cheese, sun dried tomatoes, asparagus, mushrooms, drizzled truffle sauce, & signature Italian red sauce.

POLLO POLLO (14)

Thin crust with roasted chicken, goat & mozzarella cheese, bell peppers, & signature Italian red sauce.

DIABOLO PIZZA (15)

Thin-crust with mozzarella, spicy salami, Italian sausage, & topped in the center with baby Arugula greens.

QUEEN MARGHERITA (14)

Pizza Margherita was created in 1889 for Queen Margherita of Savoy. In keeping with tradition our classic thin crust comes with mozzarella, heirloom tomatoes, & fresh basil.

PASTA & ENTRADA

SIGNATURE FEDORA PASTA MEATBALL (15)

Spaghetti pasta served with seasoned lamb & veal meatballs, light tomato basil sauce, & parmesan.

TRADITIONAL LASAGNA BOLOGNESE (15)

Layers of flat lasagna noodles baked with alternating layers of slow-cooked bolognese sauce, ricotta, & balsamella sauce.

ROCK SHRIMP CAMPANELLE (15)

Campanelle pasta with a pesto-cream sauce, pesto, sun dried tomatoes, & fresh rock shrimp.

CHICKEN FETTUCCHINI ALFREDO (14)

Wide pasta with parmesan cream & grilled chicken.

CHICKEN MARSALA (14)

Grilled chicken & Marsala wine sauce, served with vegetables over pasta.

PAPPADELLE PRIMAVERA (13)

Spinach Papperdelle pasta served with tomato & mushroom cream sauce.

GRILLED SALMON†(20)

Char-grilled Salmon with warm lentil salad & drizzled balsamic glaze.

FILET MIGNON†(24)

8 oz Filet Mignon in Sangiovese reduction, served with leek mashed potatoes, & grilled asparagus.

Executive Chefs Jordan Rogers & Javier Valle

† Prepared Medium-Rare.

§ Some food may contain peanuts or other allergen related items, please let your server know about allergies.

§ Ask for gluten free recommendations.