

FYR ITALY

DINNER MENU

SPUNTINI

SOURDOUGH BREAD

HOMEMADE LARDO

7

BRUSCHETTA

TOASTED FOCACCIA WHIPPED RICOTTA,
ORANGE BLOSSOM HONEY

9 / ADD SHAVED TRUFFLE +20

ARANCINI MILANESE

SAFFRON RICE, FONTINA CHEESE, POMODORO

15

PROSCIUTTO DI PARMA*

24 MONTH AGED LEPORATI DOP, PEPPERONCINI

23

PRIMI PIATTI

STRACCIATELLA

KUMQUAT COMPOTE, PISTACHIO, BASIL

19

GAMBERI*

SHRIMP TARTAR, LEMON, ALMONDS, CAPERS,
CHIVES, SHRIMP AIOLI

21

BEEF CARPACCIO*

SMOKED TOMATO SAUCE, KALAMATA OLIVES,
PARMIGIANO REGGIANO DOP,
ARUGULA, PANGRATTATO

22

PORCHETTA TONNATO

COLD ROASTED PORK, TUNA SAUCE, CAPERBERRIES,
CURED EGG YOLK

17

SECONDI PIATTI

RISOTTO ALLA ZUCCA

WOOD OVEN ROASTED PUMPKIN,
GORGONZOLA DOLCE, HAZELNUT

24

GRILLED WHOLE BRANZINO

GREMOLATA, PINE NUTS, ORANGE ZEST

46

HALF CHICKEN AL MATTONE

CACCIATORE SAUCE, CASTELVETRANO OLIVES,
CALABRIAN CHILI

35

PANCIA DI MAIALE

WOOD OVEN ROASTED PORK BELLY,
SLOW COOKED BEANS, SALSA VERDE

42

TAGLIATA DI MANZO

GRILLED ANGUS NEW YORK STEAK,
ARUGULA, CONFIT DRIED TOMATOES,
PARMIGIANO REGGIANO DOP,

12 YEAR AGED BALSAMIC VINEGAR FROM MODENA

54

PASTA

ALEJANDRO'S SPINACH Malfatti GRATIN

CHEESE FONDATA, PECORINO ROMANO

22

RAVIOLI

SOPPRESSATA, CARAMELIZED ONIONS, FARMER'S CHEESE
STUFFING, "SAN MARZANO" TOMATO,
KALAMATA OLIVES, GARLIC

29

CONTORNI

GRILLED RADICCHIO

12 YEAR AGED BALSAMIC VINEGAR,
PARMIGIANO REGGIANO DOP

9

WOOD-OVEN ROASTED FUNGHI

PORTOBELLO MUSHROOMS, GREMOLATA, GARLIC

12

PUNTARELLE ALLA ROMANA

CHICORY, CANTABRIAN ANCHOVIES, LEMON,
ALEPPO CHILI

10

THE FYR CLASSICS

EMPANADAS SALTENAS

HAND CUT BEEF, HARD BOILED EGG, SPICES,
YASGUA SAUCE

15

CHILLED WOOD-OVEN ROASTED TOMATO

PANELA HONEY, GOAT CHEESE, CHARRED ONIONS, SUMAC

12

OUR CAESAR SALAD

GRILLED BABY GEM, RUSTIC CROUTONS, ANCHOVIES,
PARMESAN CHEESE, CAESAR DRESSING

15

ROASTED SALMON*

ROMESCO SAUCE, HOMINY, SHALLOTS,
BURNT CHERRY TOMATOES

36

OHIO DRY AGED TOMAHAWK*

CARVED TABLESIDE, CHIMI HENDRIX

165

DOLCE

TIRAMISU

HOUSEMADE LADYFINGERS, MASCARPONE, ESPRESSO
COFFEE

12

THE ITALIAN CHEESECAKE

LIMONCELLO, RICOTTA, PISTACHIO

12

FROZEN GRAPES

DARK CHOCOLATE, GRAPPA

12

CLASSIC DESSERT

PB&C

CHOCOLATE BROWNIE, CHOCOLATE BAKED CUSTARD,
PEANUT CREMEUX, CARAMEL, PEANUT NOUGAT

12

*Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness. Please inform your server of any food allergies. While we do our best to accommodate your needs, please be aware that our restaurant uses ingredients that contain all the major food allergens (peanuts, tree nuts, eggs, fish, shellfish, milk, soy, and wheat).

We offer gluten-free options; however, our kitchen is not completely gluten-free.

A 20% gratuity will be added to parties of 6 or more.