

APPETIZERS

SOUP OF THE DAY 9

***PAN SEARED AHI TUNA 18**

SHICHIMI TOGARASHI CRUSTED TUNA, HONEY-CUCUMBER, PICKLED GINGER,
JAPANESE DRESSING

CRISPY CRAB CAKE 16

PAN FRIED BREADED LUMP CRAB CAKE, CORN CHOWDER, CHIVE OIL

FRIED CALAMARI 16

DOMESTIC CALAMARI, ZUCCHINI, GARLIC-LIME AIOLI

CRISPY ROCK SHRIMP 16

LIGHTLY BATTERED ROCK SHRIMP, SCALLION, CILANTRO, SWEET CHILI SAUCE

***BEEF CARPACCIO 16**

PEPPERCORN CRUSTED FILET MIGNON, ARUGULA, SHAVED TRUFFLE PECORINO,
BLACK LAVA SALT, SICILIAN STYLE BATTUTO

SHORT RIB CROQUETTE 17

PANKO CRUSTED WITH MOZZARELLA, HORSERADISH CREAM SAUCE,
AND GREMOLATA

CIDER BRAISED PORK BELLY 17

PARSNIP PUREE, SPICED APPLE GASTRIC AND PICKLED FENNEL

FRIED GREEN TOMATO CAPRESE 17

CORN MEAL CRUSTED LAYERED WITH FRESH MOZZARELLA, BASIL, ROASTED RED
PEPPERS, AND HARISSA AIOLI

CHARCUTERIE BOARD 20

CHEF SELECTION OF ARTISANAL CURED MEAT AND CHEESE

SALADS

LITTLE GEM WEDGE SALAD 12

LITTLE GEM LETTUCE, BACON, CRUMBLLED BLUE CHEESE, GRAPE TOMATO,
HOUSE MADE BLUE CHEESE DRESSING

CLASSIC CAESAR SALAD 12

ROMAINE LETTUCE, SHAVED PARMIGIANO, CHEESE CROUTONS,
HOUSE MADE CAESAR DRESSING

BEET SALAD 14

ROASTED GOLDEN BEET, ARCADIAN MIX, CANDIED PECAN, GOAT CHEESE,
APPLE-HONEY MUSTARD

HOUSE SALAD 12

ARCADIAN MIX, GOAT CHEESE, ONION, GRAPE TOMATO, CARROT,
CHAMPAGNE VINAIGRETTE

*THIS ITEM MAY BE SERVED RAW OR UNDERCOOKED. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH
OR EGGS MAY INCREASE RISK OF FOODBORNE ILLNESS.

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MAIN COURSES

GNOCCHI ALLA MARCO 24

HOMEMADE POTATO DUMPLING, HARICOT VERT, SHAVED PARMIGIANO, BASIL PESTO

MAMMA ANTONIETTA LASAGNA 24

HOUSE MADE PASTA SHEET, BEEF BOLOGNESE, MIREPOIX, BECHAMEL, MOZZARELLA

MEZZA PAPPARDELLA ALFREDO 22

FRESH MEZZA PAPPARDELLA, CREAMY PARMIGIANO ALFREDO SAUCE

***AIR DRIED DUCK BREAST 38**

WITH SWEET POTATO PUREE, ROASTED ASPARAGUS, AND CHERRY GASTRIQUE

SESAME CRUSTED SALMON 30

PAN ROASTED SMASHED FINGERLING POTATOES WITH TERIYAKI SAUCE

LOCAL GRILLED PORK CHOP 29

WHIPPED POTATOES, STRING BEANS, AND HOT CHERRY PEPPER SAUCE

BRAISED BEEF BRISKET 36

SWEET POTATO PUREE, SAUTEED BROCCOLI, CRISPY ONIONS AND COCA-COLA BOURBON BARBEQUE SAUCE

JUMBO RIGATONI WITH STEAK TIPS 36

CARAMELIZED ONIONS, CREAMY FONTINA SAUCE, AND WHITE TRUFFLE OIL

FRIED CHICKEN 28

PICKLE MARINATED BONELESS CHICKEN BREAST, COUNTRY STYLE BRUSSEL SPROUTS, WHIPPED POTATO, RED EYE GRAVY

STEAK

***8 OZ FILET MIGNON 49**

GRILLED TENDER FILET MIGNON

***16 OZ RIB EYE MP**

GRILLED RIB EYE

***8 OZ FLANK STEAK 32**

GRILLED MARINATED FLANK STEAK

***16 OZ NEW YORK STRIP 49**

GRILLED NY STRIP

CHOOSE 1 SIDE — A LA CARTE 6

ROASTED ASPARAGUS

CREAMED SPINACH, WHIPPED POTATO,

FRENCH FRIES, MAC & CHEESE

CHOOSE 1 SAUCE — EXTRA SAUCE 3

HERB DEMI, COMPOUND SHALLOT AND

PROSCIUTTO BUTTER, HORSERADISH CREAM SAUCE,

CHIMICHURRI

ADD ON

GRILLED CHICKEN 9, GRILLED SHRIMP 12, CRAB CAKE 13, STEAK 16

KIDS MENU 12

CHICKEN TENDERS AND FRIES, PASTA WITH BUTTER OR TOMATO SAUCE, MAC & CHEESE, STEAK AND FRIES 16

DAILY DESSERT SELECTION

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SPECIALTY COCKTAILS

JANIE'S GOT A GUN \$16

TEQUILA, APEROL, LYCHEE SYRUP, LEMON, WITH BLACK LAVA SALT RIM

FOXY LADY \$16

GIN, ST. GERMAIN, LEMON, & BASIL SYRUP

SMOKE ON THE WATER \$16

SMOKED BOURBON, BITTERS, SUGAR CUBE, BADA BING CHERRIES & ORANGE

ETTA JAMES \$16

MANGO RUM, CRANBERRY JUICE, ST. GERMAIN, LIME, TOPPED WITH PROSECCO

RING OF FIRE \$16

TEQUILA, PINEAPPLE JUICE, LIME, AGAVE, MUDDLED CUCUMBER &

JALAPENO WITH TAJIN RIM

SIMONE SPRITZ \$16

CHAMPAGNE, LYCHEE SYRUP, LIME & MINT

ZEPPELIN TEA \$18

VODKA, RUM, GIN, TEQUILA, BLACK RASPBERRY LIQUEUR, PEACH & PINEAPPLE JUICE

ABBAY ROAD \$16

VANILLA VODKA, ST. GERMAIN, GINGER BEER

BEAST OF BOURBON \$16

BOURBON, LEMON, HONEY & THYME SYRUP

NO SLEEP TILL BROOKLYN \$16

VODKA, KAHLUA, CARAMEL & ESPRESSO

MOCKTAILS

MILES DAVIS \$7

PEACH, ORANGE & GINGER BEER

AMERICAN GIRL \$7

CUCUMBER, MINT, & LEMONADE



BOTTLE BEER

BLUE MOON \$7

BUD LIGHT \$6

COORS LIGHT \$6

CORONA \$7

HEINEKEN \$7

HEINEKEN 0.0 (NON -ALCOHOLIC) \$6

MICHELOB ULTRA \$6

MILLER LITE \$6

STELLA ARTOIS \$7

YUENGLING \$7

WINE BY THE GLASS

WHITE

DR. LOOSEN RIESLING, GERMANY \$11

INDABA SAUVIGNON BLANC, SOUTH AFRICA \$9

STELLA MOSCATO, ITALY \$9

MONT GRAVET ROSE, FRANCE \$10

NO CURFEW CHARDONNAY, CALIFORNIA \$11

SAINT KILDA CHARDONNAY, AUSTRALIA \$9

SENDA VERDE ALBARINO, SPAIN \$11.11

STELLA PINOT GRIGIO, ITALY \$9

RED

CLINE SEVEN RANCLANDS CABERNET SAUVIGNON, CALIFORNIA \$14

DELOACH PINOT NOIR, CALIFORNIA \$12

FAT BASTARD MERLOT, FRANCE \$10

GRAN PASSIONE ROSSO, ITALY \$11

SANTA JULIA CABERNET SAUVIGNON, ARGENTINA \$10

TILIA MALBEC, ARGENTINA \$10

SPARKLING/BUBBLES

SIMONET BLANC DE BLANC, FRANCE \$9

ZARDETTO PROSECCO, ITALY \$10

WINE BY THE BOTTLE

WHITE

ARGIOLAS VEMENTINO, ITALY \$41

DOM DROUHIN MACON VILLAGE CHARDONNAY, FRANCE \$59

DOMAINE FIGUIERE PROVENCE ROSE, FRANCE \$49

DOMAINE FOUASSIER SANCERRE, FRANCE \$89

DR. LOOSEN RIESLING, GERMANY \$44

EARTH GARDEN SAUVIGNON BLANC, NEW ZEALAND \$46

ELK COVE ROSÉ OREGON USA \$46

FLORA LISA ORGANIC PINOT GRIGIO, ITALY \$40

INDABA SAUVIGNON BLANC, SOUTH AFRICA \$36

KISTLER 'LES NOISETIERS' CHARDONNAY, CALIFORNIA \$160

STELLA MOSCATO, ITALY \$36

MER SOLEIL RESERVE CHARDONNAY, CALIFORNIA \$54

MONT GRAVET ROSE, FRANCE \$40

NO CURFEW CHARDONNAY, CALIFORNIA USA \$44

PATIENT COTTAT SAUVIGNON BLANC, FRANCE \$40

PINE RIDGE CHENIN BLANC VIOGNIER, CALIFORNIA \$39

SAINT KILDA CHARDONNAY, AUSTRALIA \$36

SENDA VERDE ALBARINO, SPAIN \$42

STELLA PINOT GRIGIO, ITALY \$36

TREFETHEN NAPA ESTATE CHARDONNAY, CALIFORNIA \$68

ZENATO PINOT GRIGIO, ITALY \$38

RED

ANNABELLA NAPA VALLEY CABERNET SAUVIGNON, CALIFORNIA \$82

ARGYLE "BLOOM HOUSE" PINOT NOIR, OREGON USA \$58

BARBOURSVILLE CAB FRANC, VIRGINIA USA \$65

CAPARZO BRUNELLO DI MONTALCINO, ITALY \$105

CATENA MALBEC, ARGENTINA \$39

CAYMUS "GOLD LABEL" CABERNET SAUVIGNON, CALIFORNIA \$85

CAYMUS NAPA VALLEY CABERNET SAUVIGNON, CALIFORNIA \$165

CHATEAU DE BATAILLEY PAUILLAC BORDEAUX, FRANCE \$165

CHATEAU DE FONTENTILLE BORDEAUX, FRANCE \$38

CHATEAU DE SAINT COSME COTES DU RHONE, FRANCE \$42

CHATEAU LAPLAGNOTTE SAINT EMILLION BORDEAUX, FRANCE \$110

CLINE SEVEN RANGLANDS CABERNET SAUVIGNON, CALIFORNIA \$56

DELOACH PINOT NOIR, CALIFORNIA \$48

DOMAINE PERRIN CHATEAUNEUF DU PAPE, FRANCE \$165
ELDERTON SHIRAZ, AUSTRALIA \$65
FAT BASTARD MERLOT, FRANCE \$40
FAUSTINO RESERVA RIOJA, SPAIN \$59
GOLDENEYE PINOT NOIR ANDERSON VALLEY, CALIFORNIA \$90
GRAN PASSIONE ROSSO, ITALY \$44
LA RIOJA ALTA "VINA ALBERDI" RESERVA RIOJA, SPAIN \$85
LABOURE ROI PINOT NOIR, FRANCE \$47
MATTHEWS CABERNET SAUVIGNON, WASHINGTON \$60
PAUL HOBBS 'CROSSBARN' SONOMA PINOT NOIR, CALIFORNIA \$60
SANTA JULIA CABERNET SAUVIGNON, ARGENTINA \$40
SEVEN HILLS MERLOT, WASHINGTON USA \$78
TEXTBOOK CABERNET SAUVIGNON, CALIFORNIA \$60
THE VICE NAPA VALLEY CABERNET SAUVIGNON, CALIFORNIA \$84
TILIA MALBEC, ARGENTINA \$40
VAJRA 'ALBE' BAROLO, ITALY \$86
YALUMBA "SANCTUM" CABERNET SAUVIGNON, AUSTRALIA \$56
ZUCCARDI MALBEC, ARGENTINA \$49

SPARKLING/BUBBLES

FRANCOIS MONTAND BRUT ROSE, FRANCE \$44
LAURENT PERRIER BRUT CHAMPAGNE, FRANCE \$120
SIMONET BLANC DE BLANC BRUT, FRANCE \$36
VEUVE CLICQUOT BRUT CHAMPAGNE, FRENCH \$165
ZARDETTO PROSECCO, ITALY \$40

VODKA

ABSOLUT \$10
ABSOLUT CITRON \$10
ABSOLUT PEAR \$10
ABSOLUT PEPPAR \$10
ABSOLUT RAZ \$10
BELVEDERE \$15
CHOPIN \$15
GREY GOOSE \$15
KETEL ONE \$15
STOLI \$10
STOLI ORANGE \$10
STOLI VANILLA \$10
TITOS \$10

GIN

BEEFEATER \$10
BOMBAY SAPPHIRE \$15
HENDRICK'S \$16
TANQUERAY \$12

TEQUILA

CASAMIGOS BLANCO \$16
CASAMIGOS REPOSADO \$18
DON JULIO \$16
HERRADURA ANEJO \$16
JOSE CUERVO SILVER \$10
PATRON \$15

BOURBON/WHISKEY

ANGEL'S ENVY \$20
BASIL HAYDEN \$15
BASIL HAYDEN RYE \$15
BLANTONS \$20
BUFFALO TRACE \$15
BULLEIT BOURBON \$15
BULLEIT RYE \$15
CROWN APPLE \$13
CROWN ROYAL \$13
EAGLE RARE \$17
FIREBALL \$10
JACK DANIELS \$10
JAMESON \$13
JIM BEAM \$10
KNOB CREEK \$15
MAKERS MARK \$15
SKREWBALL \$10
SOUTHERN COMFORT \$10
WILD TURKEY 101 \$12
WOODFORD RESERVE \$17
WOODFORD RYE \$17

SCOTCH

BALVENIE \$20
DEWARS \$10
GLENFIDDICH \$18
GLENLIVET \$15
JOHNNIE WALKER BLACK \$12
MACALLAN 12 \$18

CORDIALS

BAILEY'S \$12

DISARONNO \$14

FRANGELICO \$11

GRAND MARNIER \$15

KAHLUA \$12

LIMONCELLO \$10

GRAHAMS RESERVE PORT \$15

MADEIRA \$15

SAMBUCA \$15

DRAMBUIE \$15

ST. GERMAIN \$15

APEROL \$15

CAMPARI \$15

CHAMBORD \$15

COINTREAU \$15

BRANDY/COGNAC

E&J \$10

HENNESSY VSOP \$20

REMY MARTIN VSOP \$18

RUM

BACARDI SILVER \$10

CAPTAIN MORGANS \$10

CRUZAN \$10

CRUZAN MANGO \$10

MALIBU \$10

MYERS \$12

