

# Antipasti

Bread & Olive oil 4

Marinated Olives & Giardiniera 4 gf

## Lamb Meatballs

Border Spring Lamb, Ricotta, Pine nuts & Raisin Meatball in Marinara with Fontina 12

## Beef Carpaccio

Tenderloin with Arugula, Georgia Olive Oil, Caciocavello, & Garlic 17! gf

## Arancini di Riso

Risotto, Edward's Country Ham, & Appalachian Cheese Fried & topped with Pepper Jelly 12

## Sardines

Lightly fried over Eggplant Caponata with Parsley Caper Sauce 12

## Chicken Liver Crostini

Chicken Liver Mousse on House Made Bread with Capers & Olive Oil 7

## Octopus

Beet Root, Nduja, Basil, Hot Aioli, & Mike's Hot Honey 12 gf

## Mussel & clam Posillipo

Tomatoes, White Wine, Soffritto, Fresh Herbs & House Pancetta 17

## Calamari

Sautéed in a Red Pepper & Garlic Sauce with Fried Capers 11

## Eggplant "Meatballs"

Patchwork Farm Eggplant, Parmesan, & Fresh Herb "Meatballs in Marinara with Fontina 10

## Trippa alla Romana

Tripe slow cooked in a Hot Pepper Tomato Sauce with Mint & Parmesan 10

## Watermelon Cucumber Salad

Yellow Watermelon, White & Green Cucumbers, Basil, Calabrese Peppers, Fermented Tomato Hot Pepper Relish & Pecorino 10

## Caprese

Tomatoes, Fresh House made Mozzarella, Basil, House Red Wine Vinegar, Arianna Occhipinti Olive Oil, Appalachian Sea Salt, Radish & Pistachios 10 gf

## Ruola

Arugula, Hazelnut, Citrus, Olive Oil, Gorgonzola & Anchovies 7 gf

## Primi Pasta Dishes

### Pasta Pomodoro

Bucatini with Pomodoro Sauce from Heirloom Tomatoes from Our Local Farms with Basil, Garlic, Olive Oil & Parmesan 15

### Pistachio Pesto & Rigatoni

with Local Yellow Squash, Chickpeas, Basil and Parmesan 17

### Spaghetti Carbonara

House Guanciale, English Peas, Onion, Garlic, Egg & Parmesan 16

### Rabbit Ragù

Gemelli Pasta, Cremini Mushrooms, Castelvetrano Olives, & white wine 17

### Orecchiette Con Salsiccia

Orecchiette Pasta, Spicy Fennel Sausage, Rapini, & Garlic 17

## Secondi Main Entrees

### Pork Shank Osso Buco

White Wine Braise over Risotto Milanese & topped with Gremolata 26 gf

### Punta Di Petto

Red Wine Braised Brisket over Preserved Lemon Polenta with Sautéed Escarole 25 gf

### Bronzino

Roasted Whole Fish over Tuscan Braised Beans with Olive Tapenade 26 gf

### Pollo Al Forno

Brick Oven Springer Mountain Chicken over Duck fat roasted Potatoes with Pesto & Olives 21 gf

## Contorni sides

\$6 Each

- Local Zucchini, Leeks, & Calabrese Peppers with Basil & Summer Savory gf
- Roasted Patchwork Farm Radicchio with Olive Oil, Balsamic Vinegar & Sea Salt gf
- Sautéed Rapini with Garlic gf
- Salt Roasted Red Beets with Fig Vinegar & Taleggio gf
- Roasted Castelvetrano Olives with Orange & Rosemary gf

## Beer Draft Beer: 6 glass 16 Pitcher *Ask Your Server about Tonight's Draft Selection*

Bell's Two Hearted IPA 6	Deschutes Pacific Wonderland Lager 5	Parkway Get Bent IPA 5
Allagash White Wheat Beer 6	Iron City Light 5	Elysian Space Dust IPA 6
Victory Kirsch Gose 6	FullSteam Rocket Science IPA 6	Lost Coast Downtown Brown Ale 5
Birra Moretti Lager 5	Left Hand Traveln' Lite Kolsch 5	FullSteam Southern Basil Farmhouse Ale 6
Foggy Ridge Serious Cider 750ml 26	Blue Toad Amber Cider 7	Castle Hill Big Pippin Cider 500ml 12

! Consuming Raw Or Undercooked Meats, Shellfish, Eggs Or Unpasteurized Milk May Increase Your Risk Of Foodborne Illness.

540-400-7315 Fortunatoroanoke.com

Executive Chef/Jeff Farmer

## Salumi and Formaggi

\$4 each

### Salumi

Hot Capicola

Speck Ham

Soppressata

Salami Toscano

Nduja

Pepperoni

Lingua Di Manzo

### Formaggi

Taleggio

*Cow's Milk, Italy*

Fontina

*Cow's Milk, Italy*

Pecorino Toscano

*Sheep's Milk, Italy*

Oregonzola

*Cow's Milk, Washington*

Caciotta Al

Tartufo

*Cow's Milk, Italy*