



Crudo

- Yellowtail/Tiger’s Milk/Radish/Fresno Chili 27
- Spicy Salmon Tartare Cones/Avocado Mousse/Wasabi Tobiko 21
- Ahi Tuna/Plum Wine Yuzu/Shiso/Serrano/Fingerlime 27
- Spicy Tuna/CrispyArancini 29

Starters

- Sourdough Garlic Bread 12
- Caesar/Romaine Lettuce/Parmesan/Anchovies/Croutons 21
- Fia Italian Chopped Salad/Salami/Port Wine Vinaigrette 21
- Burrata/Kumquat Marmalade/Prosciutto/Basil Oil/House Bread 25
- Fried Smoked Burrata/Confit Tomato Puree/Basil Oil 25
- Salt & Pepper Calamari/Aioli Nero/Blistered Shishitos/Lime 25
- Marinara Braised Wagyu Meatballs/Parmesan/Basil/House Bread 27

Handmade Pastas

- Arrabbiata Tagliatelle/Calabrian Chile/Pamplona Chorizo/Breadcrumb 24
- Porcini Tortellini/Asparagus/Meyer Lemon/Spinach/Truffle 36
- Lobster Capellini “Al Nero”/Basil/San Marzano Tomato 39
- Vegan Lasagna/Almond Bechamel/Raddichio 29

Farmer’s Market

- Crispy Fried Potato/Arugula Chimichurri/Blended Cheese Fondue 16
- Grilled Corn/Brown Butter Sauce/Truffle 28
- Heirloom Carrots/Gremolata/Date Glaze/Yogurt Sauce 18
- Crispy Brussels Sprouts/Pomegranate/Nuoc Cham 22
- Chargrilled Broccolini/Garlic/Olive Oil/Aged Parmesan 18

From The Woodfire Grill

Inquire with your server about seasonal specials

Entrées

- Italian Beef Short Rib/Celery Root Puree/Creamed Spinach 49
- Truffle Filet/Onion Puree/Sauteed Spinach/Dauphinoise Potatoes 79
- Whole Grilled Seabass/Sungold Tomato Bruschetta/EVOO 56
- Seafood Risotto/Lobster/Prawns/Scallops 58
- Pesce di Giornata MP

Fia's Favorites

(limited availability)

- Chicken Liver Mousse/Seasonal Compote/Toasted Brioche 27
- Handmade Cavatelli/Parmesan/Brown Butter/Shaved Black Truffle 45
- Chicken Parmesan/Mozzarella/San Marzano Marinara GF 42
- Beef Wellington/ Creamed Spinach/Bacon Wrapped Asparagus Red Wine Jus 75

Executive Chef - Scott Erickson • Executive Sous - Rudy Moreno

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

A 4% service fee will be added to your bill. This is not a tip or gratuity, but is a charge collected by the restaurant for the benefit of its non-managerial and non-supervisory employees. Thank you for supporting our staff. t

COCKTAILS 21

FIA COLLINS
PAU Maui Vodka, Fresh Citrus
Peach, Sparkling Water

ADELAIDE SPRITZ
Botanist Gin, Lime, Raspberry, Ginger
Basil, Sparkling Wine

JOSHUA TREE
Vodka, Cactus Pear, Ginger, Lemon
Cinnamon

HIBISCUS SOUR
Hendricks Neptunia Gin, Hibiscus
Lemon, Egg White

L.L. KOOL AID
Blanco Tequila, Pomegranate
Lemon, Tropical Red Bull

CLASSICS 18

OLD FASHIONED
Beam Bourbon + Rye, Turbinado
Angostura & Orange Bitters

MOSCOW MULE
Vodka, Ginger, Fresh Lime

NEGRONI
Botanist Gin, Aperol, Sweet Vermouth

PALOMA
Blanco Tequila, Grapefruit Liqueur
Lime, Soda Water

PARDON MY PEACH
818 Reposado Tequila, Peach
Citrus, Aperol

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

SUN GOD
Blanco Tequila, Vida Mezcal, Blood Orange Pasilla
Arbol Syrup, Lime

#BASIC
Botanist Gin, Cucumber, Aloe, Lime Cordial, Mint

VIBE CHECK
Tequila, Mezcal, Ancho Reyes, Watermelon, Lime

MOCKTAILS 12

WHISKEY-LESS SOUR 16
Sirtless Bourbon, Lemon, Egg White,
Bitters

CUCUMBER COLLINS
Cold Pressed Cucumber Juice,
Lime Cordial, Mint, Bubbles

RASPBERRY SPRITZ
Raspberry, Lime, Ginger, Bubbles

CANTALOUPE CRUSH
Cold Pressed Cantaloupe Syrup,
Fresh Blood Orange Juice, Lemon

NATURAL HI
Fresh Blood Orange Juice,
Hibiscus Syrup, Lemon, Bubbles

BY THE GLASS

BUBBLES
2021 Mia Perla, Prosecco, Glera, Venetto, IT 18
nv Valdo, ‘Marca Oro’, Prosecco Rosé, Glera/ Pinot Noir, Valdobbiadene IT 18
nv Nicolas Feuillatte, Brut, Chardonnay/ Pinot Noir, Champagne, FR 24

WHITE

2022 Terlato, Pinot Grigio, D.O.C , IT 16
2020 Agricola Punica Samas Isola dei Nuraghi, Vermentino, Sardinia, IT 17
2020 Fableist, Albariño, Central Coast, CA 18
2021 Clos du Roy, Sauvignon Blanc, Sancerre, Loire, FR 20
2020 Trefethen, Chardonnay, Oakville, Napa, CA 22

ROSE

2021 BY.OTT, Rose, Cotes de Provence, FR 18

RED

2020 Juggernaut, Pinot Noir, Russian River Valley, Sonoma County, CA 20
2017 Luigi Stroppiana, ‘Cesare’, Nebbiolo, Barolo, Piemonte, IT 24
2021 Sella Antica Rosso, Sangiovese, Tuscany, IT 20
2019 Casadei Sogno Mediterranean Blend, Syrah/ Grenache/ Mouvedre, Toscana, IT 22
2020 Bodega Colomé, Calchaqui Valley Estate Malbec, Salta, Argentina 22
2021 Post & Beam, Cabernet Sauvignon, Napa, CA 28

BEER

BOOMTOWN BREWERY 12
‘Mic-Czech’ Pilsner 16oz. 5.6%

THE BRUERY 12
Ruekeller Helles Lager 16oz. 5.2%

BOOMTOWN 12
‘Nose Job’ IPA 16oz. 7%

STIEGL RADLER 10
Grapefruit Lager 16oz. 2.0%