

Forte

G R I L L E

ANTIPASTI

- Zucchini Chips** parmesan, roasted garlic aioli **9.50**
Bruschetta Forte tomato, micro-basil, parmesan, ciabatta, balsamic gastrique **8**
Calamari Fritto flash fried squid, fresh lemon, cherry peppers, spicy tomato aioli **13**
Prosciutto Rولاتini fresh mozzarella, cherry tomatoes, truffle oil, arugula salad **12**
Meatballs Forte house made meatballs, marinara, ricotta cheese, cherry peppers, basil **12**
Crab Stuffed Baby Bella gremolata, pesto crema, micro-basil **14**
Antipasto grilled artichokes, bruschetta, prosciutto, roasted garlic, fontina cheese **half 14 full 25**

ZUPPA E INSALATA

- Zuppa del Giorno** chef's market creation **cup 6 bowl 9**
Minestrone tomato broth, vegetables, cannellini beans **cup 6 bowl 9**
Caprese Salad fresh mozzarella, balsamic vinaigrette, vine-ripened tomatoes **half 8 full 12**
Caesar Forte baby romaine, caesar dressing, shaved parmesan, crostini **half 6 full 10**
Ensalada Mista field greens, apples, golden raisins, candied walnuts, goat cheese fritella **half 6 full 10**

FLATBREADS

- Margherita** mozzarella, plum tomatoes, basil **half 7.50 full 14**
Pepperoni "Classico" pepperoni, mozzarella **half 7.50 full 14**
Fradianola spicy Italian sausage, stewed tomatoes, red onions, oregano **half 8 full 15**
Toscana prosciutto, goat cheese, kalamata olives, arugula, truffle oil **half 8 full 15**

PASTA DE LA CASA

- Pasta Pomodoro** chopped tomatoes, garlic, capellini, basil, marinara **19**
Fettucini Bolognese sausage and meat ragu, garlic, house made red sauce **23**
Wild Mushroom Ravioli mushroom fricassee, cream, fine herbs, parmesan **26**
Cavatelli ala Vodka tomato cream, chicken breast, pancetta, scallions, basil **24**
Linguine Bistecca tender tips of filet, roasted mushrooms, shallots, chianti gravy **29**

PIATTI

- Grilled Salmon** olive tapenade, truffle grilled asparagus, polenta, shallot vinaigrette **29**
Gamberoni Fiorella scampi style shrimp, sauteed garlic, risotto, fine herbs **33**
Pollo Parmesan fresh mozzarella, house made pomodoro, served over spaghetti **24**
Pollo Marsala mushrooms, sweet marsala wine, served over spaghetti **26**
Vitello Picatta lemon, capers, fine herbs, brocolinni, polenta **28**
Vitello Saltimbocca prosciutto, mozzarella, brocolinni, polenta, mushroom jus **29**
Tournedos Italiano grilled fileto petito, asparagus, truffle oil, polenta, mushroom jus **39**
Verdura risotto, truffled asparagus, brocolinni, sauteed spinach, rosemary roasted fingerling potatoes, market vegetables **24**

GRIGLIA

From our grill paired with local ingredients.

VEAL MILANESE

bone in parmesan crusted chop **38**

VEAL CHOP, 12 OZ. 38

NY STRIP, 16 OZ. 45

FILET MIGNON, 8 OZ. 39

Enhancements: gorgonzola **2** | grilled gamberoni **4**

SIDES

Rosemary Roasted Parmesan Fingerling Potatoes **7**

Roasted Broccolini **8**

Grilled Asparagus **9**

Mascarpone Potatoes **7**

Truffle Fries **6**

Polenta **7**

Chef de Cuisine: Eriberto Velez

20% gratuity will be added for parties of six or more. Please alert your server to any dietary restrictions or allergies. The consumption of raw or under cooked proteins may be hazardous to your health and should be avoided if you have any health problems.

SIGNATURE COCKTAILS

- Ghost Tour** St. Augustine Double Cask Bourbon, Bitter Truth Bitters **13**
- Hawaiian Breeze** Titos Vodka, Fresh Pineapple, Pineapple Juice, Cranberry Juice **12**
- Florida Mule** St. Augustine Cane Vodka, Ginger Beer, Fresh Lime **14**
- Blueberry Lemon Martini** Stoli Citros, Triple Sec & Sour, Fresh Blueberries **14**
- Cucumber Gimlet** Hendricks Gin, Lime Juice, Simple Syrup, muddled with Cucumber **13**
- Rum Runner** Flor de Cana 7 Year Rum, Banana Liquor, Blackberry Brandy, Cranberry, Orange Juice, Pineapple Juice **13**

BY THE GLASS

CHAMPAGNE SPARKLING	GLASS
Stellina di Notte, Prosecco, Italy	10
Meomi, Rose, Sonoma, California 2016	10
Bouvet, Brut, Saumur, France NV	12
Bouvet, Rose, Saumur, France NV	13

WHITE

Murphy-Goode, Sauvignon Blanc, North Coast, California 2014	10
Whitehaven, Sauvignon Blanc, Marlborough, New Zealand 2015	12
Kono, Sauvignon Blanc, Marlborough, New Zealand 2014	11
William Hill Estate Winery, Chardonnay, Central Coast, California 2013	9
Louis Latour, Chardonnay, <i>Grande Ardèche</i> , Vin de Pay Des Ardèche, France 2011	11
Kendall-Jackson Winery, Chardonnay, <i>Vintner's Reserve</i> , California 2013	12
Belle Ambiance, Pinot Grigio, California 2014	9
Stellina di Notte, Pinot Grigio, Veneto, Italy 2015	11
Maso Canali, Pinot Grigio, Trentino, Italy 2014	13
Chateau Ste. Michelle, Riesling, Columbia Valley, Washington 2013	10
The Sweet Escape, Moscato d'Asti, Piedmont, Italy 2013	11
Selbach Oster, Incline, Mosel, Germany 2016	12
Beuhler Vineyards, White Zinfandel, Napa Valley, California 2014	9

RED

Bridlewood Winery, Pinot Noir, California 2013	10
Rodney Strong, Pinot Noir, Russian River Valley, California 2014	13
MacMurray Ranch, Pinot Noir, Russian River Valley, California 2013	14
Louis M. Martini, Cabernet Sauvignon, California 2014	10
14 Hands, Cabernet Sauvignon, Columbia Valley, Washington State 2013	12
Conn Creek, Cabernet Sauvignon, <i>Herrick Red</i> , Napa Valley, California 2013	14
Chateau Souverain, Merlot, North Coast, California 2014	10
Oberon, Merlot, Napa Valley, California 2013	13
Chateau Ste. Michelle <i>Indian Wells</i> , Merlot, Washington 2014	14
Red Knot by Shingleback, Shiraz, McLaren Valley, Australia 2013	10
7 Deadly Zins, Zinfandel, Lodi Old Vine, California 2012	14
Brazin, Zinfandel, Lodi, California 2013	11
Michael David Petite Petit, Petite Sirah, Lodi 2014	12
Cline Cellars, Ancient Vines Mourvedre, Contra Costa, California	12
Tommassi, <i>Rompicollo</i> , Sangiovese, Cabernet Sauvignon, IGT Tuscany, Italy 2011	11
Castello Di Gabbiano Classico, DOCG, Chianti, Italy 2014	10
Castello D'Albola, Chianti Classico, DOCG, Chianti, Italy 2011*	12
Kendall-Jackson, <i>Summation</i> , Red Blend, California 2011	12
Piatelli Vineyards, <i>Premium Reserve</i> , Malbec, Lujan De Cuyo, Argentina 2013*	12
Antigel Uno, Malbec, Mendoza, Argentina 2015	14

*Denotes wine listed on Wine Spectator Top 100 for 2015

BEER

DOMESTIC 6	IMPORTED 7.50	CRAFT 8
Budweiser	Corona	Orlando Brewing Co 1-4 IPA
Bud Light	Heineken	Funky Buddha Hop Gun IPA
Miller Lite	Stella Artois	Funky Buddha Floridian
Coors Light	Kirin Ichiban	Coppertail Night Swim Porter
Michelob Ultra	Guinness	Coppertail Unholy Trippel
Yeungling		Dogfish Head IPA
	NON-ALCOHOLIC 6	Blue Moon
	Kaliber	Sierra Nevada Pale Ale
		Samuel Adams

Assorted Sodas 4

Juice Orange, Cranberry, Pineapple, Grapefruit, Tomato, V8 Vegetable 5

Milk Whole, 2%, Skim, Soy, Chocolate 4

Sweet & Unsweet Tea 4

Aqua Pana (large) 7

San Pellegrino (large) 7

SPECIALITY COFFEES

Espresso 5
Double shot of Espresso 6
Café Americano 6
Cappuccino 5
Latte 5

HOT BEVERAGES

French Press Coffee 8
Assorted Tea Selections 4
Hot Chocolate 4

NON-ALCOHOLIC BEVERAGES