

**To Share  
Or  
Not To Share**

# FLORIAN

TRATTORIA ♦ PIZZA ♦ BAR

LUNCH

## SMALL PLATES

market vegetable antipasto, daily preparations selection of: three 14 five 19	each 6
spring vegetable soup artichokes, english peas, asparagus, parmesan	9
fried squash blossoms sheep's milk ricotta stuffing, heirloom tomatoes	15
eggplant caponata	6
braised artichokes alla romana	10
warm burrata caprese	12
fried mozzarella bites, pomodoro	8
bruschetta, goat cheese & tomato	8
fried calamari*, lemon aioli	13
steamed mussels, tomato, garlic	15
crab cake, roasted red pepper aioli	16
short rib meatballs, sunday gravy	10

## SALAD

	SHARE
little gem caesar*, anchovies available upon request	12   22
chopped salad arugula, frisee, english peas, fennel, rainbow carrots, marcona almonds, poppyseed yogurt dressing	12   22
quinoa & avocado, avocado-citrus dressing, almonds	12
roasted beet & tomato mache, red sorrel, burrata, celery leaves, basil	12

**ADD TO ANY SALAD**  
herb chicken paillard \$8 - grilled salmon\* \$10 - burrata \$6

share sizes serve 2 to 3 people

## ENTRÉE SALAD

classic cobb salad with chicken*, romaine, avocado, blue cheese, bacon, egg, tomato	22
lobster salad tomatoes, market vegetables, almonds, orange, avocado	34

## BURGER

florian ribeye cheeseburger*, tillamook cheddar, lettuce, tomato, french fries	19
classic ribeye double cheeseburger*, tillamook cheddar, caramelized onions, lettuce, tomato, french fries, calabrese pepper ketchup	18
salmon burger* avocado, lettuce, calabrese aioli, french fries	19
chicken burger, fried egg, tillamook cheddar, lettuce, jalapeño aioli, french fries	18

## CLASSIC PASTA

	SHARE
burrata ravioli, pomodoro	16   29
pappardelle, eggplant parmigiana	16   29
tordelli bolognese	18   32
spinach fettuccine guanciale, braised artichokes & ramps, pecorino crema	19
lasagna ossobuco	25

## ARTISAN PASTA

chitarra & manila clams, nduja sausage, toasted bread crumbs	18   30
spaghetti & short rib meatballs, sunday gravy	18   30
spaghetti carbonara* guanciale bacon, egg	15   27
seafood risotto, mussels, clams, shrimp, calamari	28

share sizes serve 2 to 3 people

## PIZZA

	12"   18"
margherita, burrata mozzarella, pomodoro, basil	14   19
prosciutto di parma & arugula burrata mozzarella, parmesan	16   21
pepperoni & wild arugula	17   22
seasonal mushrooms, parmesan cream	17   22
ramp & asparagus shaved pecorino toscano, roasted tomatoes	18
braised short rib & meatballs pomodoro, basil	19
housemade fennel sausage & roasted peppers	17
whole lobster, zucchini	32

## ENTRÉE

chicken parmigiana, burrata mozzarella	25
chicken milanese, wild arugula	25
ora king salmon*, lentils, avocado-mint purée	24
branzino al forno, roasted seasonal vegetables	29
grilled skirt steak frites, pink peppercorn sauce	26

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

@FlorianNYC

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