

619 Ocean View Restaurant

Aperitivo

...let's begin

***The Tavola* \$19**

Prosciutto di parma, nduja, salami di manzo, finochietta, picante, gorgonzola, tetilla, taleggio, house marinated olives, mostarda

***Grilled Gamberoni* \$16**

U7 prawns, lime, cilantro & chilies

***Stuffed Arancini 2-Ways* \$10**

Mozzarella, cracked black pepper ~ homemade Italian sausage, arugula aioli

***Frito Misto* \$16**

Crisp calamari, today's catch, lemon, pepperoncini, pomodoro sauce

***Grilled Octopus* \$13**

Saint John's baby potatoes, lima beans, frisee, pesto

***Scamorza Gratin* \$10**

Winter mushrooms, farro, winter greens

***House Meatballs* \$11**

Ricotta mousse, preserved lemon

***Burrata* \$12**

Aged balsamic, pickled onions, heirloom roasted tomatoes, fresh basil, "Il Casolare" olive oil

Insalata

...from the farms of our neighbors

***"619" Caesar* \$12**

Prosciutto, romaine hearts, focaccia croutons, house Caesar dressing

***Market Greens Salad* \$13**

Lake Meadow Farms soft boiled egg, bacon lardons, focaccia croutons, parmigiano vinaigrette

***"Four Colors" Salad* \$13**

Radicchio, endive, spinach, balsamic cherries, gorgonzola, pecans, cider vinaigrette

***Insalata di Fragole* \$13**

Plant City strawberries, winter greens, smeared goat cheese, pepitas, white balsamic-local honey vinaigrette

Pasta

...housemade

First Coast Frutti di Mare \$30

Cedar Key clams, scallop, prawn, squid, lobster, bucatini pasta, tomato brodo

Lobster & Butternut Squash Ravioli \$28

Candied pumpkin seeds, brown butter sauce, micro salad

Sherry "Springer Hill Farm" Chicken Cavatelli \$26

Mushrooms, parmesan brodo, shaved pecorino

Braised Short Ribs and Pappardelle \$26

House cracked pepper pappardelle, local wild mushrooms, blistered tomato, VT creamery goat cheese

Bucatini con Salsiccia \$24

House sausage, pomodoro, seasonal greens

Dal Mare

...from the coast

Seared Scallops \$28

Brown butter gnocchi, nduja, winter vegetable hash

Hard Seared Grouper \$28

Crab risotto, local seasonal vegetable, preserved lemon butter sauce

Local roasted Snapper \$26

Heirloom potato, braised winter greens, lemon, Sicilian oregano

Grilled Swordfish 'Siciliana' \$26

Sea salt potato mash, eggplant caponata

Carne

...from the land

"Springer Hill Farm" Chicken Milanese \$24

Arugula, blistered tomatoes, capers, parmigiano vinaigrette, shaved pecorino

Heritage Double Bone Pork Chop \$27

Sea salt potato mash, local seasonal vegetable, braised greens

Il Bistecca \$45

The Steak...24oz porterhouse, beef au jus, local seasonal vegetable, your choice of contorni

Melanzane alla Parmigiana \$21

Smoked mozzarella, grilled focaccia, pomodoro

Contorni \$8

Sea salt potato mash

Herbed roasted potatoes

Bucatini with pomodoro or cacio e pepe

Local seasonal vegetables

Verdure e Fagioli, House Italian sausage, tomato, lima beans, wilted greens