

FALORA

EST. 2013, TUCSON

TABLE SERVICE & TAKE OUT -- DAILY
FRI – SAT 4–9PM
SUNDAY – THURS 4–8PM

RESERVATIONS: EAT@FALORA.COM

BEVERAGES

San Pellegrino

(Natural, Blood Orange) 2.5

Mexican Coke or Sprite (no HFCS) 1.5

Iced Tea 2

Hot Tea (Herbal or Black) 2

French Press Coffee Single Serve 2

(Side of Frangelico Italian hazelnut liqueur 5)

APEROL SPLITZER

Italian orange essence liqueur + Prosecco sparkling wine, topped with San Pellegrino.

Served in a carafe for two. 13

WORKHORSE RYE, CA, AZ

Small batch distillates focused on grains & sustainability.

Virgin Cask, 9

Gazelle rye, Admiral maltings, Sonoran malted heirloom wheat

Bitters & Soda, 5

Orange & cacao bitters + San pellgrino

BOTTLED BEER

Peroni: Italy, Pilsner, 5

Firestone 805: CA, Blonde Ale, 6

Borderlands: Tucson, Vanilla Porter, 6.75 (16 oz)

Dragon: Tucson, IPA, 6.75 (16 oz)

ITALIAN WINES

WHITE:

Barone Fini, 7/25

Pinot Grigio • Soft, long finish, crisp apple & lychee

Tormaresca, 7/25

Chardonnay • Fresh and floral, orange peel, hint of minerality

Mionetto Prosecco, 7

Glera • Bright, bubbly, aromas of apple, peach

RED:

Carletto, 6.5/19

Montepulciano d'Abruzzo • Rustic, ripe black cherry, hint of dark spice

Tiamo Chianti, 6.75/23

Sangiovese, Cabernet Sauvignon • red fruits and violet, smooth finish

Sabazio, 7.5/26

Prugnolo Gentile/Merlot • Vibrant, ripe and round, notes of berries; solid, refined

Tenuta Polvara "Nero" 8/28

Cabernet Sauvignon/Merlot/Malbec • Deep garnet, optimal density; rich, velvety, earthy

If You See Kay, 9.5/35

Cabernet Sauvignon/Petite Verdot/Primativo • Unrestrained ripe blackberries; complex, bold, smooth

Il Fauno, 2015, Toscana, 39

Merlot, Cabernet Franc, Cabernet Sauvignon, Petit Verdot • Earthy aromas, toasted oak, dark-skinned fruit. Dense palate of prune, tobacco, mocha

LOCAL WINE

Aridus Tank Series 7.5/26

From the fine folks in Willcox, blended Red table wine

NATURAL WINE CO.

VINTNERS WITH FOCUS ON FARMING & FERMENTATION

Ponderi Cellario, 2019, 8.5/33

Vermentino • Citrus, fresh flower and Almonds. Soft finish

OENO, Sonoma Coast, 2019, 45

Cabernet Sauvignon • Robust, fresh, bright on palate; blackberry, cocoa and spice

Franco Conterno, 2016, 53

Nebbiolo • Flowers, red berries, herbs, spice and black tea. Full bodied

BREAD -- olive oil, oregano, sea salt
(baked to order) \$6.5 (VGN)

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SALAD

Caprese

Heirloom tomatoes, mozzarella, basil,
olive tapanade, balsamic by Alfonso \$10.25

Piastra (VGN)

Chilled zucchini noodles, house-made pesto,
heirloom cherry tomatoes, spinach \$10

Caesar

Merchants Garden romaine, asiago, house-
made croutons, anchovy, caesar dressing
(no egg) \$10

The Kale (VGN)

Green curly kale, Kalamata olives,
artichoke hearts, sun dried tomatoes,
cashew dressing \$10.25

Butter Pecan

Merchants Garden butter lettuce, apples,
fennel, chevre, oven toasted pecans,
apricot vinaigrette \$10.25

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HOUSE-MADE PASTA

Hazelnut Gnocchi (VGN)

Shiitake mushrooms, vegetable broth,
ginger glaze \$17

Cavatelli (VGN)

House made hot sausage,
Miyoko's brown butter and sage \$17

Caputo Raviolo

Brie cheese, toasted pine nuts,
aged balsamic \$17

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DESSERT

Panna Cotta

Vanilla cream pudding,
homemade jam topping \$6.5

Sorta Torta (VGN)

Chocolate pie, nut crust,
fruit puree \$7.5

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FALORA PROVISIONS

Bottle of Kale or

Butter Pecan Dressing \$13

Jar of Pizza Sauce \$7

Pizza Dough \$5

[PIZZA / SALAD KITS BY REQUEST]

PIZZA

Baked in a brick oven hand-built by Stefano Ferrara, a 3rd generation builder in Naples.

We slow-ferment our dough; 00 flour, milled in Naples since 1924. Pies: 12", 6 slices.

(VGN) *Any pie or salad can be made vegan.
Sub vegan mozzarella +3*

*Add to any pie: soppressata, pepperoni,
vegan chorizo, vegan sausage +3.5*

WITH SAUCE:

Margherita San Marzano tomato,
mozzarella, basil, olive oil \$13.5

Marinara San Marzano tomato, garlic,
oregano, basil, olive oil (no cheese;
may add) \$13.5 (VGN)

Cura Soppressata (cured Italian salami),
San Marzano tomato, mozzarella,
parmigiano, Kalamata olives, garlic
\$16.95

El Fauxrizo San Marzano tomato,
house-made/plant-based chorizo, vegan
mozzarella, black beans, corn, cilantro
lime crema, scallions \$17.95 (VGN)

San Gennaro San Marzano tomato, house
made hot sausage, onions, yellow bell
peppers \$17.95 (VGN)

Manhattanara Desert Pearl oyster
mushrooms, red onion, garlic/wine/fennel
tomato sauce, gorgonzola \$16.95

Maré San Marzano tomato, anchovy,
arugula, oregano, parmigiano, olive oil
\$16.95

Za Zucca Butternut squash puree,
zucchini, garlic, sage, grated brazil
nuts \$16.95 (VGN)

NO SAUCE:

Bianca Asiago, mozzarella, basil,
olive oil \$13.5

Giardino Spinach, yellow bell peppers,
portabello mushrooms, heirloom cherry
tomato, mozzarella, parmigiano, chili oil
\$16.95

Figaro Brie, mission figs, Brussels
sprouts, walnuts, olive oil, balsamic
\$16.5

Arrosto Feta, eggplant, purple & yukon
gold potatoes, dates, white truffle oil
\$16.75

Pesto Mozzarella, feta, sun-dried tomato,
house-made pesto, pine nuts \$16.75

La Cauliflora Cauliflower purée, vegan
mozzarella, roasted florets, poblanos,
green olives, parsley \$17.45 (VGN)