

fiora.

caffè, ristorante, alimentari.

breakfast & brunch

tagliere di salumi e formaggi___ 30 (x2 people)

selection of high end imported cured meats and cheeses with Imported Buffalo Mozzarella

mozzarella di Bufala Campana DOP___ 18

Imported fresh Buffalo Mozzarella, with Caprese Salad and marinated grilled eggplants

acquasale Cilentana con tonno e pomodorini___ 18

hard bread with imported "CALLIPO" e.v.o oil canned tuna fillets, tomatoes, basil, Gaeta's olives and Capper berries

costoletta di maiale impanata con rosmarino___ 19

breaded pork chop with rosemary and lemon, served with green salad

uova al tegamino e ciambotta___ 16

fried eggs served with imported Porchetta, southern italian vegetables stew and toasted bread

uova in camicia___ 16

poached organic eggs served with Prosciutto Cotto (Imported Italian "Ham"), Asiago Cheese, boiled sliced potatoes, evo oil and toasted bread

uova in Purgatorio___ 15

Eggs in Purgatory (2 eggs), southern italian tomato sauce, parsley, imported Caciocavallo Cheese and bread

frittata di spaghetti___ 16

"Spaghetti pie", with 2 eggs, Parmigiano Reggiano, cherry tomatoes and basil

brioche con Prosciutto di Parma___ 15

fresh baked "Pain Brioche", olive tapenade, filled with 20 months aged Prosciutto di Parma, served with Fresh Tuscany Pecorino, cantaloupe melon and blueberries

colazione dolce

cornetto___ 3.50

fresh baked croissant, plain or filled with Nutella

torta caprese___ 5.00

southern italian chocolate cake made with almond flour

ciambella___ 4.00

fresh baked Italian Breakfast "pound cake"

affogato al caffè___ 7.00

artisanal Italian Gelato, Double Espresso poured

AN ITALIAN EXPERIENCE

pasta

fusilli con gamberetti___ 18

fresh fusilli with cherry tomatoes, shrimps and fresh basil

penne al pomodorino fresco___ 15

*imported Penne RUMMO, with southern traditional fresh tomato sauce, extra virgin olive oil and basil
cooking time 8 minutes.*

spaghetti al pesto___ 15

handmade spaghetti nest, with traditional basil pesto.

panini

prosciutto di Parma, pecorino Toscano, olive di Gaeta___ 16

*ciabatta with 18 months aged Prosciutto di Parma, Tuscany Pecorino, Gaeta's olives
(served with baked red peppers with olives and capers)*

finocchiona, gorgonzola, confettura di fichi bianchi___ 16

*ciabatta with Finocchiona "salami", Gorgonzola & fig jam
(served with sliced orange, shaved fresh fennel and dried olives salad)*

mozzarella, pomodoro e basilico___ 15

*ciabatta bread, fresh made CAPUTO's mozzarella, tomatoes, basil, e.v.o.oil
(served with green salad)*

salads & sides

Parmigiano Reggiano, rucola, pera, noci, pomodorini___ 16

Parmigiano Reggiano, arugola, pear, walnut, cherry tomatoes

add Prosciutto di Parma \$3.00

Tonno, pomodorini, Olive di Gaeta, Capperi di Pantelleria___ 15

*green salad with imported "CALLIPO" e.v.o oil canned tuna fillets, cherry tomatoes,
Gaeta's olives, Pantelleria caper berries*

ciambotta___ 8

authentic southern italian recipe: vegetables stew

insalata verde___ 6

green salad mix with cherrie tomatoes

peperoni al forno___ 8

baked red peppers with olives and capers

insalata di cavolfiore e carote___ 7

cauliflowers and carrots salad

dessert

semifreddo di ricotta e cioccolato___ 8.00

traditional italian semifreddo cup with sheep ricotta, chocolate chips and pistachio

torta caprese con gelato___ 8.00

Southern Italian Chocolate Cake with almond flour, served with Fiodilatte Gelato

cannoli___ 7.00

traditional italian cannoli shells filled with sweet sheep ricotta, chocolate chips and pistachio

affogato al caffè___ 7.00

artisanal Italian Gelato, Double Espresso poured

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