

fio
Rā.

caffè, Ristorante, alimentari.

antipasti

tagliere di salumi e formaggi ___ **30** (x2 people)

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

bruschetta burro e alici ___ **16**

bruschetta with butter and imported Anchovies from Amalfi Coast, imported roasted Porchetta, buffalo ricotta, and marinated artichoke hearts

primi

tagliatelle con baccalà e pomodorino fresco ___ **20**

imported tagliatelle with Iceland salted cod fish sauce made with cherrie tomatoes, basil, e.v.o. oil

fusilli al pesto ___ **18**

fresh fusilli with traditional basil pesto

spaghetti mollica e alici ___ **16**

handmade fresh spaghetti with an authentic traditional condiment: evo oil bread crumbs, imported anchovies from Amalfi Coast, walnuts, parsley, garlic and chili pepper

secondi

baccalà alla cilentana ___ **24**

authentic southern Italian recipe from Cilento: Iceland salted Cod Fish with potatoes, tomato sauce, black olives, onions, celery and parsley

costoletta di maiale impanata con rosmarino ___ **20**

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

parmigiana di melanzane ___ **19**

authentic Italian Eggplant Parmigiana (served with green salad and bruschetta)

mozzarella di Bufala Campana DOP ___ **20**

Imported fresh Buffalo Mozzarella, with "Caprese Salad, 20 months aged high end imported Prosciutto di Parma

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salads

Parmigiano Reggiano, rucola, pera, noci, pomodorini___ 16

Parmigiano Reggiano PDO, arugola, pear, walnut, cherry tomatoes

Tonno, pomodorini, Olive di Gaeta, Capperi di Pantelleria___ 16

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

Mozzarella, pomodorini, Olive di Gaeta, Basilico___ 15

green salad with fresh made CAPUTO's mozzarella, cherry tomatoes, Gaeta's olives, Basil

sides

insalata verde___ 6

green salad mix with cherrie tomatoes

peperoni al forno___ 8

Parmigiano Reggiano PDO, arugola, pear, walnut, cherry tomatoes

insalata di cavolfiore e carote___ 7

cauliflowers and carrots salad

ciambotta___ 9

authentic southern italian recipe: vegetables stew

dessert

torta caprese con gelato___ 9.00

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

semifreddo di ricotta e cioccolato___ 8.00

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

affogato al caffè___ 8.00

artisanal Italian Gelato, Double Espresso poured

gelato___ 7.00

artisanal Italian Gelato

caffetteria

espresso *single / double*___ 2.75 / 3.25

macchiato___ 3.50

cappuccino___ 4.00

latte macchiato___ 4.00

americano___ 3.50

tea___ 3.00

cioccolata calda___ 5.00

hot chocolate



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