

fio
Rā.

caffè, Ristorante, alimentari.

dinner

m e n u

AN ITALIAN EXPERIENCE

antipasti

tagliere di salumi e formaggi___ 30 (x2 people)

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

bruschetta ai funghi porcini___ 18

*bruschetta with imported fresh Porcini mushrooms,
Speck, black truffle pecorino cheese, truffle honey and figs*

Burrata con bruschetta di alici___ 18

imported buffalo Burrata, bruschetta with butter and Anchovies from Amalfi Coast, sundried tomatoes

primi

tagliatelle con porcini e salsiccia fresca___ 22

imported tagliatelle with imported porcini mushrooms and fresh sausage

gnocchi alla sorrentina___ 20

in house handmade fresh gnocchi, baked with fresh mozzarella, tomato sauce and Parmigiano Reggiano

spaghetti mollica e alici ___ 18

*imported Di Martino 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

polpette al sugo___ 19

authentic southern recipe: meatballs with fresh tomato sauce served with pan sauteed broccoli rabe

parmigiana di melanzane___ 19

authentic Italian Eggplant Parmigiana, served with green salad and bread

mozzarella di Bufala Campana DOP___ 20

Imported fresh Buffalo Mozzarella, with "Caprese Salad, 24 months aged high end imported Prosciutto di Parma

salads

Parmigiano Reggiano, rucola, pera, noci, pomodorini___ **16**

24 months aged Parmigiano Reggiano, arugola, pear, walnut, figs

add 24 months aged 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

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

broccoli in padella___ **8**

pan sauteed broccoli rabe

ciambotta___ **9**

southern italian pan sauteed eggplants, peppers, potatoes, cherrie tomatoes, basil, garlic and evo oil.

peperoni al forno___ **8**

baked red peppers with olives and capers

dessert

torta caprese con gelato___ 9.00

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

zuppa inglese___ 8.00

traditional italian trifle, layering custard, sponge ladyfingers & imported wild cherries in heavy syrup

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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