

fiora.

caffè, Ristorante, alimentari.

breakfast

brunch

lunch

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AN ITALIAN EXPERIENCE

brunch

tagliere di salumi e formaggi___ 30 (x2 people)

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

Burrata di Bufala con bruschetta ai funghi porcini___ 19

imported buffalo Burrata, bruschetta with imported Porcini mushrooms, Speck and sundried tomatoes

mozzarella in carrozza___ 18

*breaded mozzarella sandwich with anchovies from Amalfi Coast
served with imported 24 months aged Prosciutto di Parma and green salad*

mozzarella di Bufala Campana DOP___ 16

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

acquasale cilentana con tonno e pomodoro___ 16

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

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 spinaci___ 15

spinach Frittata with PDO Pecorino Romano cheese, served with green salad and bread

frittata di spaghetti___ 16

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

pasta

ravioli del giorno ___ 19

in-house handmade fresh ravioli of the day: filled and served depending on availability of fresh products.

linguine zucchine e gamberetti ___ 18

*linguine with shrimps, zucchini and fresh cherry tomatoes (imported Di Martino "Bronze Drawn" pasta)
cooking time 8 minutes.*

fusilli e broccoli ___ 16

imported fresh fusilli with broccoli rabe and evo oil.

cavatelli e fagioli ___ 16

imported fresh Cavatelli, with imported Borlotti Beans, celery, cherry tomatoes, evo oil and rosemary.

spaghetti al pomodorino fresco ___ 15

*Spaghetti with traditional fresh tomato sauce and basil (imported Di Martino "Bronze Drawn" pasta)
cooking time 8 minutes.*

secondi

polpette al sugo ___ 19

meatballs with fresh tomato sauce served with pan sauteed broccoli rabe

costoletta di maiale impanata con rosmarino ___ 20

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

parmigiana di melanzane ___ 18

*authentic Italian **Eggplant Parmigiana**, served with green salad and bread*

panini

prosciutto di Parma, pecorino Toscano, patè di olive nere ___ 16

*ciabatta with 24 months aged Prosciutto di Parma, Tuscany Pecorino, imported black olives tapenade
(served with baked red peppers with olives and capers)*

finocchiona, gorgonzola, confettura di fichi ___ 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

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___ **7**

pan sauteed broccoli rabe

ciambotta___ **8**

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

caffetteria

espresso *single / double* ____ **2.75 / 3.25**

macchiato ____ **3.50**

cappuccino ____ **4.00**

latte macchiato ____ **4.00**

americano ____ **3.50**

tea ____ **3.00**

spremuta d'arancia ____ **3.75**

Natalie's Orchid Island Fresh Orange Juice

dolci e dessert

cornetto ____ **3.00**

fresh baked croissant, plain or filled with Nutella

ciambella ____ **4.00**

fresh baked Italian Breakfast "pound cake"

torta caprese ____ **5.00**

southern italian chocolate cake with almond flour

torta caprese con gelato ____ **8.00**

Italian Chocolate Cake with almond flour, w/Gelato

affogato al caffè ____ **7.00**

artisanal Italian Gelato, Double Espresso poured

gelato artigianale ____ **6.00**

artisanal Italian Gelato from "Dolce Brooklyn", Red Hook

soda

aranciata ____ **4.00**

imported LURISIA sparkling orange drink

gassosa ____ **4.00**

imported LURISIA sparkling lemon drink

supma nera ____ **4.00**

imported Baladin sparkling chinotto citrus natural drink

ginger ____ **4.00**

imported Baladin sparkling ginger natural drink

bolle ____ **4.00**

LURISIA imported sparkling water 0.75L

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