

fiora.

caffè, Ristorante, alimentari.

breakfast

brunch

lunch

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AN ITALIAN EXPERIENCE

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brunch

Focaccia Cotto e Asiago___ 14

fresh baked oregano & salt Focaccia filled with imported Asiago Cheese and Prosciutto Cotto served with green salad

Fagottini Ripieni___ 15

fresh baked "dumplings" filled with Fresh Ricotta, imported Porcini Mushrooms, evo oil served with imported PDO Speck from Trentino Alto Adige 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 broccoli___ 16

fried eggs served with imported Porchetta, pan sautee broccoli rabe 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

frittata di melanzane e pomodorini___ 16

eggplant and cherry tomatoes Frittata with PDO Pecorino Romano cheese, served with green salad and bread

uova in Purgatorio___ 15

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

pasta

fusilli con Bottarga, limone e timo ____ 20

*fusilli with Bottarga, Lemon zest, Thyme & EVO oil
(imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)*

paccheri pomodorini e burrata ____ 20

*paccheri with fresh cherry tomato sauce, basil, EVO oil and shredded imported burrata and basil
(imported Di Martino "Bronze Drawn" pasta)*

penne al pesto ____ 18

imported RUMMO bronze drawn pasta with in-house made Pesto, fresh basil, garlic, Parmigiano Reggiano and evo oil

tagliatelle con porcini e salsiccia fresca ____ 20

imported tagliatelle with imported fresh porcini mushrooms and fresh sausage

spaghetti al pomodorino fresco ____ 16

*Spaghetti with traditional fresh tomato sauce and basil
(imported Di Martino "Bronze Drawn" pasta)*

secondi

baccalà alla cilentana ____ 22

*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

***meatballs** with fresh tomato sauce served with pan sauteed broccoli rabe*

parmigiana di melanzane ____ 18

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

panini

prosciutto di Parma, pecorino Toscano, patè di olive nere___ 15

*ciabatta with 24 months aged Prosciutto di Parma, Tuscany Pecorino, imported black olives tapenade
(served with green salad)*

finocchiona, gorgonzola, confettura di fichi___ 15

*ciabatta with Finocchiona "salami", Gorgonzola & fig jam
(served with green salad)*

mozzarella, pomodoro e basilico___ 14

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

Tonno pomodoro e capperi di Pantelleria___ 14

*ciabatta bread, imported "CALLIPO" e.v.o oil canned tuna fillets, tomatoes, Pantelleria caper berries
(served with green salad)*

salads

Mediterranea___ 18

*cucumber, tomatoes, thyme, oregano, red onions, basil, w/imported:
evo oil, "Tuna Ventresca" (Tuna belly fillets), Gaeta's olives,
Pantelleria caper berries, stone baked "freselle" hard bread.*

Italiana___ 16

*cucumber, tomatoes, thyme, oregano, red onions, basil, w/imported:
evo oil, Buffalo Mozzarella DOP, Gaeta's olives, stone baked "freselle" hard bread.*

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 mozzarella, cherry tomatoes, Gaeta's olives, Basil
add 24 months aged Prosciutto di Parma \$3.00*

sides

insalata verde___ 6

green salad mix with cherrie tomatoes

broccoli in padella___ 8

pan sauteed broccoli rabe

melenzane a funghetti___ 8

pan sauteed eggplants, cherrie tomatoes, basil, garlic and evo oil.

cavolfiori e carote___ 8

cauliflowers and carrots, with lemon juice, olive oil and parsley

wine

Prosecco ___ 13 / 50

producer: Drusian

100% GLERA - region: Valdobbiadene, Veneto IT

Valdobbiadene Prosecco DOCG

white

Campania Falanghina ___ 13 / 50

producer: La Capranera

FALANGHINA - region: Cilento, Campania IT

Palinuro ___ 14 / 54

producer: San Salvatore

FIANO, FALANGHINA, GRECO - region: Cilento, Campania IT

Kratos ___ 60

producer: Luigi Maffini

FIANO - region: Cilento, Campania IT

Soave DOC ___ 12 / 46

producer: Luigi Maffini

GARGANEGA - region: Verona, Veneto IT

rosato

Denazzano ___ 12 / 46

producer: Luigi Maffini

region: Cilento, Campania IT

Vetere ___ 13 / 50

producer: San Salvatore

region: Cilento, Campania IT

*Awarded "BEST Biodinamic Rosè Wine of The World" 2019

Ali Sangiovese Rosato 2018 ___ 11 / 40

producer: Donna Laura Tolaini

region: Sardegna, IT

red

Ceraso ___ 15 / 58

producer: San Salvatore

AGLIANICO - region: Cilento, Campania IT

Kleos ___ 15 / 58

producer: Luigi Maffini

AGLIANICO - region: Cilento, Campania IT

Mod'A ___ 13 / 50

producer: Talamonti

MONTEPULCIANO d'ABBRUZZO DOC - region: Abruzzo IT

cocktails

Venetian Spritz___ 11

Italian Spritz w/Prosecco & Cappelletti Aperitivo

Martini Spritz___ 11

white Spritz w/Prosecco and Martini Bianco

Americano___ 11

Cocchi Vermuth, Aperitivo Cappelletti, orange

Negroni Sbagliato___ 12

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Frozen Rosato (Frosè)___ 12

Rosè wine, strawberries, lemon juice, brown sugar

Rosa Classico___ 9

Cocchi Americano Rosa, Club Soda, Citrus peel

Mimosa___ 9

Prosecco and Fresh Orange Juice

amaro

Cardamaro___ 9

cardoan and blessed thistle, with a short repose in oak

Pasubio___ 9

blueberries, pine and smoke, with bitter alpine herbs

Cocchi Dopo Teatro___ 9

chiretta flowers and a double dose of cinchona bark

beer

Baladin Nora___ 7

*imported Artisanal Beer from ITALY
AMBER ALE 11.2 Oz
ABV 6,8%*

Baladin Isaac___ 7

*imported Artisanal Beer from ITALY
WHEAT ALE (White Beer) 11.2 Oz
ABV 5%*

Duchessa___ 7

*imported Artisanal Beer from ITALY
FARMHOUSE ALE
11.2 Oz
ABV 5,8%*

Menabrea Ambrata___ 6

*imported Beer from ITALY
VIENNA LAGER
11.2 Oz
ABV 5.0%*

Moretti La Rossa___ 6

*imported Beer from ITALY
DOPPLEBOCK LAGER
11.2 Oz
ABV 7.2%*

Peroni Nastro Azzurro___ 5

*imported Beer from ITALY
LAGER
11.2 Oz
ABV 5.1%*

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