

fio
Ra.

caffè, RistORante, alimentaRi.

dinner

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AN ITALIAN EXPERIENCE

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antipasti

tagliere di salumi e formaggi ___ 30 (x2 people)

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

Fagottini Ripieni ___ 20

fresh baked "dumplings" filled with Fresh Ricotta, imported Porcini Mushrooms, evo oil served with imported Mortadella with Pistachio, Fresh Pecorino

Bruschetta con Alici ___ 20

bruschetta with Buffalo Butter and Anchovies from Amalfi Coast, imported PDO Speck from Trentino Alto Adige, black truffle Pecorino with truffle honey and figs

primi

fusilli con Bottarga, limone e timo ___ 22

*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 ___ 19

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

authentic southern recipe: 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

mozzarella di Bufala Campana DOP___ 19

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

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___ 18

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

Mozzarella, pomodorini, Olive di Gaeta, Basilico___ 16

*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

melanzane 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

dessert

cannoli___ 7.00

3 cannoli shells filled with ricotta, dark chocolate and pistachio granola

affogato al Vermuth___ 9.00

sponge cake, artisanal Italian Gelato, "drawned" with Cocchi Vermuth di Torino

affogato al caffè___ 8.00

artisanal Italian Gelato, Double Espresso poured

gelato___ 7.00

1/2 pint of artisanal 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

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

cardo 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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