



caffè, Ristorante, alimentari.

**THIS MENU IS ONLY FOR TAKE OUT.**  
**for BRUNCH, LUNCH and DINNER MENU**  
**check by the Counter or WWW.FLORANYC.COM**

**baked**

**Focaccia\_\_\_ 10**

*fresh baked oregano & salt Focaccia filled with Asiago Cheese and Prosciutto Cotto*

**Fagottini Ripieni\_\_\_ 10**

*fresh baked "dumplings" filled with Fresh Ricotta, imported Porcini Mushrooms, evo oil*

**eggs**

**uova al tegamino e broccoli\_\_\_ 15**

*fried eggs served with imported Porchetta, pan sautee broccoli rabe and toasted bread*

**uova in camicia\_\_\_ 15**

*poached organic eggs served with Prosciutto Cotto (Imported Italian "Ham"),  
Asiago Cheese, boiled sliced potatoes, evo oil and toasted bread*

**uova in Purgatorio\_\_\_ 14**

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

**frittata di melanzane\_\_\_ 15**

*eggplant and cherry tomatoes Frittata w/ Pecorino Romano, served with green salad 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 Gagnano, Napoli IT)*

**paccheri pomodorini e burrata \_\_\_ 18**

*paccheri with fresh cherry tomato sauce, basil, EVO oil and shredded imported burrata and basil*

**penne al pesto\_\_\_ 16**

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

**tagliatelle con porcini e salsiccia fresca\_\_\_ 18**

*imported tagliatelle with imported porcini mushrooms and fresh sausage*

**spaghetti al pomodorino fresco\_\_\_ 15**

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

**AN ITALIAN EXPERIENCE**

## secondi

### baccalà alla cilentana\_\_\_ 20

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

### polpette al sugo\_\_\_ 18

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

### costoletta di maiale impanata con rosmarino\_\_\_ 18

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

### parmigiana di melanzane\_\_\_ 16

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

## panini

### prosciutto di Parma, pecorino Toscano, patè di olive nere\_\_\_ 14

*ciabatta with 24 mo. aged Prosciutto di Parma, Tuscany Pecorino, imported black olives tapenade*

### finocchiona, gorgonzola, confettura di fichi\_\_\_ 14

*ciabatta with Finocchiona "salami", Gorgonzola & fig jam*

### mozzarella, pomodoro e basilico\_\_\_ 13

*ciabatta bread, fresh made mozzarella, tomatoes, basil, e.v.o.oil*

### Tonno pomodoro e capperi di Pantelleria\_\_\_ 13

*ciabatta bread, imported "CALLIPO" e.v.o oil canned tuna fillets, tomatoes, Pantelleria caper berries*

## salads & sides

### Tonno, pomodorini, Olive di Gaeta, Capperi di Pantelleria\_\_\_ 14

*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\_\_\_ 14

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

### insalata verde\_\_\_ 5

*green salad mix with cherrie tomatoes*

### cavolfiori e carote\_\_\_ 7

*cauliflower and carrots salad, with lemon juice evo oil and parsley*

### melanzane a funghetti\_\_\_ 7

*pan sauteed eggplants with cherry tomatoes, oregano and evo oil*