

fiora.

caffè, Ristorante, alimentari.

breakfast

brunch

lunch

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AN ITALIAN EXPERIENCE

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brunch

Focaccia ___ 15

fresh baked oregano & salt Focaccia filled with imported Mortadella w/pistachio, Imported "Quadrello di Bufala" and grilled eggplants, served with green salad

Fagottini Ripieni ___ 15

fresh baked "dumplings" filled with Fresh Ricotta, imported Porcini Mushrooms, evo oil served with imported capocollo and green salad

mozzarella di Bufala Campana DOP ___ 16

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

frittata di spaghetti ___ 16

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

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

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)*

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)*

tagliatelle con porcini e salsiccia fresca ____ 20

imported tagliatelle with imported fresh porcini mushrooms and fresh sausage

cavatelli e fagioli ____ 18

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

spaghetti al pomodoro 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___ 16

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

finocchiona, gorgonzola, confettura di fichi___ 16

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

mozzarella, pomodoro e basilico___ 15

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

Tonno pomodoro e capperi di Pantelleria___ 15

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

salads

Mediterranea___ 18

*mediterranean salad with imported "CALLIPO" e.v.o oil Tuna Ventresca "Belly Tuna", red onions,
orange, fennel, Gaeta's olives, pomegranate and thyme*

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 \$5.00

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

Fiorduva___ 60

producer: Marisa Cuomo

???? - region: Cilento, Campania 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*

red

Ceraso___ 15 / 58

producer: San Salvatore

AGLIANICO - region: Cilento, Campania IT

Lelùsi___ 16 / 58

producer: Luigi Maffini

AGLIANICO - region: Cilento, Campania IT

Costa D'Amalfi___ 13 / 50

producer: Costa D'Amalfi

PIEDIROSSO 50% - AGLIANICO 50% - region: Campania IT

cocktails

Venetian Spritz___ 12

Italian Spritz w/Prosecco & Cappelletti Aperitivo

Martini Spritz___ 12

white Spritz w/Prosecco and Martini Bianco

Americano___ 12

Cocchi Vermuth, Aperitivo Cappelletti, orange

Negroni Sbagliato___ 13

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Rosa Classico___ 10

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%*

Torrente___ 7

*imported Artisanal Beer from ITALY
AMERICAN PALE ALE 11.2 Oz
ABV 7%*

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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