

fio  
Ra.

caffè, RistORante, alimentaRi.

dinner

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AN ITALIAN EXPERIENCE

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## **- this restaurant is Gratuity Free. -**

our menu prices include a fair wage for all our hard working employees.

*No Tip Please.*

### **antipasti**

**tagliere di salumi e formaggi \_\_\_ 35 (x2 people)**

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

**bruschetta con Alici \_\_\_ 24**

*bruschetta with Buffalo Butter and Anchovies from Amalfi Coast,  
imported black truffle Pecorino with truffle honey and figs*

**bruschetta funghi porcini e speck \_\_\_ 18**

*bruschetta with imported Fresh Porcini Mushrooms and imported Speck*

**carciofi marinati \_\_\_ 16**

*lemon marinated fresh artichokes with evo oil, 24 mo. aged Parmigiano Reggiano and fresh ricotta*

### **pasta**

**fusilli con Bottarga, limone e timo \_\_\_ 26**

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

**paccheri pomodorini e burrata \_\_\_ 24**

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

**pappardelle con porcini e salsiccia fresca \_\_\_ 25**

*imported tagliatelle with imported fresh porcini mushrooms and fresh sausage*

**tagliatelle con cuori di carciofo \_\_\_ 25**

*tagliatelle with artichoke hearts, fresh white onions, evo oil and parsley*

## secondi

baccalà alla cilentana\_\_\_ 26

*authentic southern Italian recipe from Cilento:*

*Iceland salted **Cod Fish** with potatoes, tomato sauce, black olives, onions, celery and parsley*

lacerto agglassato con piselli in umido\_\_\_ 26

*Prime Meat **eye round beef** with vegetables and milk sauce served with stwed green peas*

costoletta di maiale impanata con rosmarino\_\_\_ 24

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

parmigiana di melanzane\_\_\_ 23

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

## salads

Mozzarella di Bufala\_\_\_ 22

*green salad with imported Buffalo mozzarella, cherry tomatoes, Gaeta's olives, Basil*

**add 24 months aged Prosciutto di Parma \$5.00**

Parmigiano Reggiano, rucola, fichi, noci\_\_\_ 22

*Parmigiano Reggiano, arugola, walnuts, figs*

**add 24 months aged Prosciutto di Parma \$5.00**

## sides

insalata verde\_\_\_ 8

*green salad mix with cherrie tomatoes*

broccoli in padella\_\_\_ 9

*pan sauteed broccoli rabe*

melanzane a funghetti\_\_\_ 9

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

piselli in umido\_\_\_ 9

*stewed, green peas*

cavolfiori e carote\_\_\_ 9

*cauliflowers and carrots with lemon juice, evo oil and parsley*

## dessert

torta caprese con gelato \_\_\_ **12.00**

*Southern Italian Chocolate Cake with almond flour, served with Fiordilatte Gelato*

zuppa inglese \_\_\_ **10.00**

*traditional italian trifle, layering custard, sponge ladyfingers & imported wild cherries in heavy syrup*

affogato al caffè \_\_\_ **10.00**

*artisanal Italian Gelato, Double Espresso poured*

gelato \_\_\_ **9.00**

*artisanal Italian Gelato*

## caffetteria

espresso *single / double* \_\_\_ **3.25 / 3.75**

macchiato \_\_\_ **4.00**

cappuccino \_\_\_ **5.00**

latte macchiato \_\_\_ **5.00**

americano \_\_\_ **4.00**

tea \_\_\_ **3.50**

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## wine

### **Prosecco\_\_ 15 / 57**

*producer: Drusian*

*100% GLERA - region: Valdobbiadene, Veneto IT*

**Valdobbiadene Prosecco DOCG**

## white

### **Campania Falanghina\_\_ 15 / 57**

*producer: La Capranera*

*FALANGHINA - region: Cilento, Campania IT*

### **Palinuro\_\_ 18 / 69**

*producer: San Salvatore*

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

### **Calpazio\_\_ 18 / 69**

*producer: San Salvatore*

*GRECO - region: Cilento, Campania IT*

## rosato

### **Denazzano\_\_ 15 / 54**

*producer: Luigi Maffini*

*region: Cilento, Campania IT*

### **Vetere\_\_ 16 / 62**

*producer: San Salvatore*

*region: Cilento, Campania IT*

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

## red

### **Ceraso\_\_ 18 / 69**

*producer: San Salvatore*

*AGLIANICO - region: Cilento, Campania IT*

### **Lelùsi\_\_ 18 / 69**

*producer: Lelùsi*

*AGLIANICO del Vulture - region: Lucania, Basilicata IT*

### **Costa D'Amalfi Furore\_\_ 90**

*producer: Marisa Cuomo*

*PIEDIROSSO 50% - AGLIANICO 50% - region: Cetara, Campania IT*

## cocktails

### **Venetian Spritz\_\_\_ 14**

*Italian Spritz w/Prosecco & Cappelletti Aperitivo*

### **Martini Spritz\_\_\_ 14**

*white Spritz w/Prosecco and Martini Bianco*

### **Americano\_\_\_ 14**

*Cocchi Vermuth, Aperitivo Cappelletti, orange*

### **Negroni Sbagliato\_\_\_ 15**

*Prosecco, Cocchi Vermuth, Aperitivo Cappelletti*

### **Frozen Rosato (Frosè)\_\_\_ 15**

*Rosè wine, berries, lemon juice, brown sugar*

### **Rosa Classico\_\_\_ 12**

*Cocchi Americano Rosa, Club Soda, Citrus peel*

### **Mimosa\_\_\_ 11**

*Prosecco and Fresh Orange Juice*

## beer

### **Baladin Nora\_\_\_ 8**

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

### **Baladin Isaac\_\_\_ 8**

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

### **Torrente\_\_\_ 8**

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

### **Menabrea Ambrata\_\_\_ 7**

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

### **Moretti La Rossa\_\_\_ 7**

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

### **Peroni Nastro Azzurro\_\_\_ 6**

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

## amaro

### **Cardamaro\_\_\_ 10**

*cardo and blessed thistle, with a short repose in oak*

### **Pasubio\_\_\_ 10**

*blueberries, pine and smoke, with bitter alpine herbs*

### **Cocchi Dopo Teatro\_\_\_ 10**

*chiretta flowers and a double dose of cinchona bark*

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