

fio
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caffè, RistORante, alimentaRi.

breakfast

brunch

lunch

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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.

brunch

brioche con Frittata di melanzane e Mortadella ___ 21

*Pain Au Lait filled: Frittata with eggplant, cherry tomatoes and Pecorino Romano cheese
and imported Mortadella with Pistachio served with green salad*

Acquasale Cilentana___ 21

hard bread with imported "CALLIPO" e.v.o oil canned tuna fillets, tomatoes, basil, Gaeta's olives and Capper berries

mozzarella di Bufala Campana DOP___ 19

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

mozzarella in carrozza___ 18

*breaded mozzarella sandwich served with imported 24 mo.aged Prosciutto di Parma & green salad
(filled with imported anchovies From Amalfi Coast)*

frittata di spaghetti___ 19

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

uova al tegamino e broccoli___ 19

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

uova in camicia___ 19

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

uova in Purgatorio___ 18

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

pasta

linguine fiurilli e gamberetti___ 23

*Linguine with squash blossoms, shrimps and cherry tomatoes
(imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)*

paccheri pomodorini e burrata ___ 23

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

pappardelle con porcini e salsiccia fresca___ 23

imported "bronze drawn" pappardelle with imported fresh porcini mushrooms and fresh sausage

tagliatelle con cuori di carciofo___ 23

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

spaghetti al pomodorino fresco___ 18

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

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*

costoletta di maiale impanata con rosmarino___ 24

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

polpette al sugo___ 22

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

parmigiana di melanzane___ 21

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

panini

prosciutto di Parma, pecorino Toscano, patè di olive nere___ 19

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

finocchiona, gorgonzola, confettura di fichi___ 19

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

mozzarella, pomodoro e basilico___ 18

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

Tonno pomodoro e capperi di Pantelleria___ 18

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

salads

Mediterranea___ 21

*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___ 18

*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___ 18

*green salad with fresh mozzarella, cherry tomatoes, Gaeta's olives, Basil
add 24 months aged Prosciutto di Parma \$5.00*

Parmigiano Reggiano, rucola, fichi, noci___ 19

*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

melenzane a funghetti___ 9

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

cavolfiori e carote___ 9

cauliflowers and carrots with lemon juice, evo oil and parsley

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__ 16 / 62

producer: San Salvatore

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

Calpazio__ 16 / 62

producer: San Salvatore

GRECO - region: Cilento, Campania IT

rosato

Denazzano__ 14 / 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__ 16 / 62

producer: San Salvatore

AGLIANICO - region: Cilento, Campania IT

Lelùsi__ 16 / 62

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

cardoan 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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