

fio
Ra.

caffè, RistORante, alimentaRi.

breakfast

brunch

lunch

m e n ù

AN ITALIAN EXPERIENCE

AN ITALIAN EXPERIENCE

- this restaurant is Gratuity Free. -

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

No Tip Please.

brunch

frittata di melanzane e pomodorini___ 20

*eggplant and cherry tomatoes Frittata with PDO Pecorino Romano cheese,
served with green salad and bread*

Acquasale Cilentana___ 20

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___ 20

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

uova al tegamino e broccoli___ 20

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

uova in camicia___ 20

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

mozzarella in carrozza___ 20

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

frittata di spaghetti___ 20

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

uova in Purgatorio___ 19

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

pasta

linguine fiurilli e gamberetti ___ 24

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

paccheri pomodorini e burrata ___ 24

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

tagliatelle con porcini e salsiccia fresca ___ 24

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

penne al pesto ___ 23

*imported "bronze drawn" Penne, with traditional basil pesto
(evo oil, basil, pine nuts, garlic, 24mo aged Parmigiano Reggiano, pecorino Romano)*

spaghetti al pomodorino fresco ___ 19

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

secondi

baccalà alla cilentana ___ 28

*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 ___ 25

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

polpette al sugo ___ 24

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

parmigiana di melanzane ___ 22

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

panini

lacerto aglassato ed insalata verde___ 20

*ciabatta with Prime Meat eye round beef dressed with vegetables and milk sauce
(served with green salad)*

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___ 22

*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___ 19

*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___ 19

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___ 20

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___ 16 / 62

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___ 15 / 58

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___ 85

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%

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

AN ITALIAN EXPERIENCE