

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.

This price includes the TIP.

antipasti

tagliere di salumi e formaggi ___ **32** (x2 people)

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

bruschette gourmet ___ **23**

bruschetta selection, with vegetables, high end imported cheeses and cured meats

burrata affumicata ___ **23**

imported smoked burrata with truffle honey, pan sauteed eggplants, cherry tomatoes and basil

carciofi marinati ___ **18**

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

salads

Mozzarella di Bufala Campana DOP ___ **23**

imported Buffalo Mozzarella, red beets, heirloom cherry tomatoes, Basil

add 24 months aged Prosciutto di Parma \$5.00

Parmigiano Reggiano ___ **23**

imported 36 months aged Parmigiano Reggiano DOP, red radicchio, arugola, walnuts, figs

add 24 months aged Prosciutto di Parma \$5.00

pasta

gnocchi alla sorrentina ___ 28

*gnocchi, baked with fresh mozzarella, tomato sauce and Parmigiano Reggiano
(imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)*

paccheri baccala e peperoni cruschi ___ 28

*paccheri with high end hook caught Codfish, imported Crunchy Red Peppers,
cherry tomatoes, EVO oil and parsley
(imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)*

linguine tonno e olive ___ 27

*Linguine with **fresh tuna**, evo oil, black olives, cherry tomatoes, parsley
(imported Di Martino "Bronze Drawn" pasta IGP Gragnano, Napoli IT)*

tagliatelle con porcini e salsiccia fresca ___ 27

imported tagliatelle with imported fresh porcini mushrooms and fresh sausage

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*

polpette al sugo ___ 26

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

costoletta di maiale impanata con rosmarino ___ 26

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

parmigiana di melanzane ___ 24

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

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.

peperoni al forno ___ 9

fresh peppers baked with olives, capers, garlic, oregano, evo oil

dessert

torta caprese con gelato ___ **13.00**

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

zuppa inglese ___ **12.00**

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

affogato al tiramisù ___ **12.00**

artisanal Italian Gelato, Ladyfingers Double Espresso poured, cocoa powder

gelato ___ **10.00**

artisanal Italian Gelato

caffetteria

espresso *single / double* ___ **3.50 / 3.75**

macchiato ___ **4.25**

cappuccino ___ **5.25**

latte macchiato ___ **5.25**

americano ___ **4.25**

tea ___ **3.75**

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wine

Prosecco___ 15 / 57

producer: Valdo

region: Valdobbiadene, Veneto IT

Valdobbiadene Prosecco DOCG

white

Falanghina___ 16 / 62

producer: La Capranera

FALANGHINA - region: Cilento, Campania IT

Donnaluna___ 16 / 62

producer: De Conciliis

FIANO - region: Cilento, Campania IT

Palinuro___ 18 / 70

producer: San Salvatore

IGT PAESTUM - region: Cilento, Campania IT

Calpazio___ 70

producer: San Salvatore

GRECO - region: Cilento, Campania IT

rosato

Vetere___ 18 / 70

producer: San Salvatore

region: Cilento, Campania IT

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

red

Capranera___ 16 / 62

producer: La Capranera

AGLIANICO - region: Cilento, Campania IT

Ceraso___ 18 / 70

producer: San Salvatore

AGLIANICO - region: Cilento, Campania IT

Lelùsi___ 18 / 70

producer: Lelùsi

AGLIANICO del Vulture - region: Lucania, Basilicata IT

Costa D'Amalfi Furore___ 80

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

Rosa Classico___ 13

Cocchi Americano Rosa, Club Soda, Citrus peel

Mimosa___ 11

Prosecco and Fresh Orange Juice

beer

Torrente___ 10

imported Artisanal Beer from ITALY

AMERICAN PALE ALE 11.2 Oz

ABV 7%

Baladin Nora___ 10

imported Artisanal Beer from ITALY

AMBER ALE 11.2 Oz

ABV 6,8%

Baladin Isaac___ 10

imported Artisanal Beer from ITALY

WHEAT ALE 11.2 Oz

ABV 5%

Sanavalle___ 9

imported Artisanal Beer from ITALY

Belgian AMBER ALE

11.2 Oz

ABV 6%

Giana___ 9

imported Artisanal Beer from ITALY

DOUBLE MALT BEER 11.2 Oz

ABV 8%

Forst___ 8

imported Beer from ITALY

LAGER

11.2 Oz

ABV 4.8%

amaro

Cardamaro___ 10

cardoan and blessed thistle, with a short repose in oak

Cocchi Dopo Teatro___ 10

chiretta flowers and a double dose of cinchona bark

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