

flo
Ra.

caffè, Ristorante, alimentari.

- this restaurant is Gratuity Free. -

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

This price includes the TIP.

sfizi

dorata di mare ___ **22**

• *baby octopus • baccalà • artichoke • breaded mozzarella w/anchovies*

burrata affumicata ___ **22**

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

bruschetta gourmet ___ **19**

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

3 pcs, add 1 \$5

paddoccole ___ **16**

traditional potato croquettes with imported Pecorino Romano DOP, fresh mozzarella, parsley served with green salad

eggs

frittata di melanzane e pomodorini ___ **20**

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

uova al tegamino ___ **21**

fried eggs served with imported Cotto, green beans salad and toasted bread

uova in camicia ___ **22**

poached organic eggs served with arugola, Prosciutto Cotto (Imported Italian "Ham"), Imported truffle Pecorino, potato croquette, evo oil and toasted bread

frittata di spaghetti ___ **20**

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

uova in Purgatorio ___ **20**

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

AN ITALIAN EXPERIENCE

pasta

Ravioli Bottarga e Limone___ 26

fresh ravioli filled with ricotta and lemon, served with Bottarga, Lemon zest, Thyme & butter sauce

Gnocchi al pesto___ 25

**Gnocchi with traditional basil pesto*

(evo oil, basil, pine nuts, garlic, 24mo aged Parmigiano Reggiano)

paccheri pomodorini e burrata ___ 25

paccheri with fresh cherry tomato sauce, basil, EVO oil, shredded imported burrata and basil

(imported Di Martino "Bronze Drawn" pasta)

tagliatelle con porcini___ 25

fresh "bronze drawn" tagliatelle with imported fresh porcini mushrooms,

truffle pecorino grated

spaghetti al pomodorino fresco___ 19

Spaghetti with traditional fresh tomato sauce and basil

(imported Di Martino "Bronze Drawn" pasta)

secondi

costoletta di maiale impanata con rosmarino___ 26

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

polpette al sugo___ 24

***meatballs** with fresh tomato sauce served with green beans salad*

parmigiana di melanzane___ 23

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

panini

burrata, mortadella e melanzane a funghetti___ 19

*ciabatta bread, imported buffalo burrata, imported mortadella with pistachio, pan sauteed eggplants
(served with green salad)*

prosciutto di Parma, pecorino Toscano___ 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", radish,
orange, fennel, Gaeta's olives and thyme*

Mozzarella di Bufala Campana DOP___ 22

*imported Buffalo Mozzarella, red beets, heirloom cherry tomatoes, Basil
add 24 months aged Prosciutto di Parma \$5.00*

sides

melanzane a funghetti___ 9

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

fagiolini___ 9

green beans with olive oil, balsamic vinegar, garlic & mint

insalata verde___ 8

green salad mix with cherrie tomatoes

wine

sparkling

Nerello Mascalese, Rosè___ 58

producer: Ayunta

TERRE SICILIANE region: Sicily, IT

Prosecco extra dry___ 15 / 57

producer: Valdo

region: Veneto IT

white

Falanghina___ 13 / 50

producer: La Capranera

FALANGHINA - region: Cilento, Campania IT

Donnaluna___ 13 / 50

producer: De Conciliis

FIANO - region: Cilento, Campania IT

Palinuro___ 60

producer: San Salvatore

IGT PAESTUM - region: Cilento, Campania IT

Lacryma Christi Bianco___ 16 / 62

producer: Mastroberardino

LACRYMA CHRISTI - region: Campania IT

Petelia___ 65

producer: Ceraudo

I.G.T. Calabria Bianco - region: Calabria IT

Benedè___ 13 / 50

producer: Alessandro di Camporeale

CATARRATTO - region: Sicily IT

Etna Bianco___ 70

producer: Planeta

ETNA BIANCO - region: Sicily IT

rosèe

Vetere___ 70

producer: San Salvatore

region: Cilento, Campania IT

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

Nerello Mascalese, Rosato___ 16 / 62

producer: Ayunta

TERRE SICILIANE region: Sicily, IT

red

Capranera___ 13 / 50

producer: La Capranera

AGLIANICO - region: Cilento, Campania IT

Ceraso___ 18 / 70

producer: San Salvatore

AGLIANICO - region: Cilento, Campania IT

Costa D'Amalfi Furore___ 80

producer: Marisa Cuomo

PIEDIROSSO - AGLIANICO - region: Amalfi Coast IT

Lacryma Christi Rosso___ 16 / 62

producer: Mastroberardino

LACRYMA CHRISTI - region: Campania IT

Negroamaro___ 13 / 50

producer: Flaio

NEGRAMARO - region: Puglia IT

La Segreta Nero D'Avola___ 13 / 50

producer: Planeta

NERO D'AVOLA - region: Sicily IT

Allemanda Moscato___ 65

producer: Planeta

MOSCATO D'AVOLA - region: Sicily IT

cocktails

Venetian Spritz ___ 14

Italian Spritz w/ Prosecco & Cappelletti Aperitivo

White Spritz ___ 15

white Spritz w/ Dry white wine, Lemon and Soda

Rosè All Day ___ 15

Dry Rosè wine, Cocchi Americano, Prosecco, lemon

Negroni Sbagliato ___ 15

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Americano ___ 14

Cocchi Vermuth, Aperitivo Cappelletti, orange

Mimosa ___ 12

Prosecco and Fresh Orange Juice

amaro

Cardamaro ___ 10

cardo and blessed thistle, with a short repose in oak

Cocchi Dopo Teatro ___ 10

chiretta flowers and a double dose of cinchona bark

beers

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%