

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.***

### aperitivo

**bruschetta gourmet \_\_\_ 19**

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

3 pcs, add 1 \$5

**bruschetta di verdure \_\_\_ 18**

*vegetables bruschetta selection*

3 pcs, add 1 \$4

**dorata di mare \_\_\_ 23**

*floured mixed fish and vegetables:*

- baby octopus • baccalà • artichokes
- breaded mozzarella w/ anchovies

### antipasti

**tagliere di salumi e formaggi \_\_\_ 30 (x2)**

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

**selezione di formaggi \_\_\_ 25**

*selection of imported cheese*

**burrata affumicata \_\_\_ 23**

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

**insalata di polpo \_\_\_ 26**

*southern italian octopus salad, lemon juice, evo oil parsley*

### salads

**Mozzarella di Bufala Campana \_\_\_ 23**

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

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

**arance e finocchi \_\_\_ 18**

*orange, fennel, radish, Gaeta's olives and thyme,  
evo oil, balsamic vinegar and hint of salt*

*\* additional bread basket \$3.00, bread basket & Evo Oil \$5.00*

## pasta

### ravioli Bottarga e Limone \_\_\_ 28

*\* ravioli filled with imported buffalo ricotta  
served with Bottarga, Lemon zest, Thyme & evo oil*

### Gnocchi al pesto \_\_\_ 27

*\*\* Gnocchi with traditional fresh basil pesto  
(evo oil, basil, pine nuts, garlic, 24mo aged Parmigiano Reggiano)*

### paccheri pomodorini e burrata \_\_\_ 27

*\*\* paccheri w/ cherry tomatoes, imported smoked burrata, evo oil, basil.*

### tagliatelle con porcini \_\_\_ 27

*\* tagliatelle with imported fresh porcini mushrooms,  
imported truffle pecorino grated*

## secondi

### polpo alla napoletana \_\_\_ 30

*Octopus - Neapolitan traditional recipe  
with roasted potatoes, rosemary, lemon*

### baccalà alla cilentana \_\_\_ 29

*authentic southern Italian recipe from Cilento:  
Iceland salted Cod Fish with potatoes, tomato sauce,  
black olives, onions, celery and parsley*

### costoletta di maiale \_\_\_ 26

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

### parmigiana di melanzane \_\_\_ 21

*authentic Italian Eggplant Parmigiana*

## sides

### fagiolini \_\_\_ 9

*green beans with olive oil, balsamic vinegar, mint*

### melanzane a funghetti \_\_\_ 9

*pan sauteed eggplants, cherry tomatoes, basil,  
garlic and evo oil*

### insalata verde \_\_\_ 8

*green salad mix with cherry tomatoes*

*\* fresh made artisanal pasta from Un Posto Italiano. | \*\* imported Di Martino "Bronze Drwn" pasta IGP Gragnano, Napoli IT 100% Italian wheat.*

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caffè, ristorante, alimentari.

## wine

### sparkling

#### **Nerello Mascalese, Rosè\_\_\_ 68**

*producer: Ayunta*

*TERRE SICILIANE region: Sicily, IT*

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

*producer: Valdo*

*region: Veneto IT*

### white

#### **Falanghina\_\_\_ 14 / 54**

*producer: La Capranera*

*FALANGHINA - region: Cilento, Campania IT*

#### **Donnaluna\_\_\_ 14 / 54**

*producer: De Conciliis*

*FIANO - region: Cilento, Campania IT*

#### **Palinuro\_\_\_ 58**

*producer: San Salvatore*

*IGT PAESTUM - region: Cilento, Campania IT*

#### **Lacryma Christi Bianco\_\_\_ 15 / 58**

*producer: Mastroberardino*

*LACRYMA CHRISTI - region: Campania IT*

#### **Cirò\_\_\_ 60 ERIC**

*producer: Scala*

*CIRO' Bianco - region: Calabria IT*

#### **Benedè\_\_\_ 14 / 54**

*producer: Alessandro di Camporeale*

*CATARRATTO - region: Sicily IT*

#### **Etna Bianco\_\_\_ 70**

*producer: Planeta*

*ETNA BIANCO - region: Sicily IT*

### rosè

#### **Vetere\_\_\_ 18 / 70**

*producer: San Salvatore*

*region: Cilento, Campania IT*

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

#### **Nerello Mascalese, Rosato\_\_\_ 18 / 70**

*producer: Ayunta*

*TERRE SICILIANE region: Sicily, IT*

### red

#### **Capranera\_\_\_ 15 / 58**

*producer: La Capranera*

*AGLIANICO - region: Cilento, Campania IT*

#### **Ceraso\_\_\_ 70**

*producer: San Salvatore*

*AGLIANICO - region: Cilento, Campania IT*

#### **Lacryma Christi Rosso\_\_\_ 16 / 62**

*producer: Mastroberardino*

*LACRYMA CHRISTI - region: Campania IT*

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

*producer: Marisa Cuomo*

*PIEDIROSSO - AGLIANICO - region: Amalfi Coast IT*

#### **Negroamaro\_\_\_ 14 / 54**

*producer: Flaio*

*NEGRAMARO - region: Puglia IT*

#### **Nero D'Avola La Segreta\_\_\_ 15 / 58**

*producer: Planeta*

*NERO D'AVOLA - region: Sicily IT*

#### **Allemanda Moscato\_\_\_ 68**

*producer: Planeta*

*MOSCATO di NOTO - region: Sicily IT*

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**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**

*cardoan 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\_\_\_ 9**

*imported Beer from ITALY*  
LAGER  
11.2 Oz  
ABV 4.8%

**desserts**

**delizia al limone** \_\_\_ 15.00

*imported high end lemon delight w/ Amalfi Coast Lemons*

**ricotta & pera** \_\_\_ 14.00

*imported high end cake:*

*w/ imported Ricotta from Tramonti & pear*

**torta caprese** \_\_\_ 14.00

*imported Southern Italian Chocolate Cake w/ almond flour*

\* from Amalfi Coast's Pastry Chef "Sal De Riso"

**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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