

fio
Ra.

caffè, RistORante, alimentaRi.

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.

This price includes the TIP.

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 e fagiolini___ 20

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

uova in camicia___ 20

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

uova in Purgatorio___ 19

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

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

*** bread basket \$3.00, bread basket & evo Oil \$5.00**

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)*

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

rosée

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 ___ 9

imported Beer from ITALY

LAGER

11.2 Oz

ABV 4.8%

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