

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 \_\_\_ **23**

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

bruschetta gourmet \_\_\_ **20**

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

**3 pcs, add 1 \$5**

paddoccole \_\_\_ **18**

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

**eggs**

frittata di melanzane e pomodorini \_\_\_ **21**

*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, broccoli rabe and toasted bread*

uova in camicia \_\_\_ **23**

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

frittata di spaghetti \_\_\_ **21**

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

uova in Purgatorio \_\_\_ **21**

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

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

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AN ITALIAN EXPERIENCE

## **pasta**

### **Gnocchi ripieni al Tartufo\_\_\_ 29**

*fresh gnocchi stuffed with ricotta & truffle  
served with 24mo aged Parmigiano Reggiano sauce & truffle carpaccio*

### **Ravioli Bottarga e Limone\_\_\_ 27**

*handmade ravioli filled with ricotta & Parmigiano, served with Bottarga, Lemon zest, Thyme EVO oil*

### **paccheri pomodorini e burrata \_\_\_ 26**

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

### **tagliatelle con porcini\_\_\_ 26**

*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\_\_\_ 28**

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

### **polpette al sugo\_\_\_ 25**

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

### **parmigiana di melanzane\_\_\_ 24**

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

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

## 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\_\_\_ 23**

*imported "CALLIPO" e.v.o oil Tuna Ventresca "Belly Tuna", radish,  
orange, fennel, Gaeta's olives and thyme*

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

*imported Buffalo Mozzarella, red beets, heirloom cherry tomatoes, Basil  
**add 24 months aged Prosciutto di Parma \$6.00***

## sides

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

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

### **broccoli in padella\_\_\_ 9**

*pan sauteed broccoli rabe*

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

*green salad mix with cherrie tomatoes*

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

wine list

sparkling

**Ayunta, Sparkling Rosato\_\_\_ 68**

*producer: Ayunta*

*NERELLO MASCALESE region: Sicily, IT*

**Biodinamic Sparkling Rosè Wine**

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

*producer: Valdo*

*region: Veneto IT*

white

**Falanghina\_\_\_ 15 / 58**

*producer: La Capranera*

*FALANGHINA - region: Cilento, Campania IT*

**Donnaluna\_\_\_ 15 / 58**

*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*

*CODA DI VOLPE - region: Campania IT*

**Cirò\_\_\_ 60**

*producer: Scala*

*CIRO' Bianco - region: Calabria IT*

rosè

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

*producer: San Salvatore*

*region: Cilento, Campania IT*

**Biodinamic Rosè Wine**

**Ayunta, Rosato\_\_\_ 18 / 70**

*producer: Ayunta*

*NERELLO MASCALESE region: Sicily, IT*

**Organic Rosè Wine**

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\_\_\_ 18 / 70**

*producer: Mastroberardino*

*PIEDIROSSO - 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*

## 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%