

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 ___ 20

bruschetta selection, high end imported cheeses & meats

3 pcs, add 1 \$5

bruschetta di verdure ___ 18

vegetables bruschetta selection

3 pcs, add 1 \$4

burrata affumicata ___ 23

imported smoked burrata with truffle honey, pan sauteed eggplants,

cherry tomatoes and basil

antipasti

dorata di mare ___ 23

floured mixed fish and vegetables:

• baby octopus • baccalà • artichokes

tagliere di salumi e formaggi ___ 32 (x2)

selection of high end imported cured meats and cheeses

w/ Imported Buffalo Mozzarella

selezione di formaggi ___ 25

selection of imported cheese

with buffalo mozzarella

salads

Mozzarella di Bufala Campana ___ 23

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

add 24 months aged Prosciutto di Parma \$6.00

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

Gnocchi ripieni al tartufo ___ 29

fresh stuffed Gnocchi with ricotta & truffle

served with imported Parmigiano Reggiano sauce and truffle carpaccio

ravioli Bottarga e Limone ___ 28

fresh ravioli filled with imported buffalo ricotta

served with Bottarga, Lemon zest, Thyme & evo oil

paccheri al ragù di polpo ___ 28

** paccheri with Baby Octopus ragù*

tagliatelle con porcini ___ 27

fresh 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 ___ 28

breaded pork chop with rosemary and lemon

served with green salad

parmigiana di melanzane ___ 22

authentic Italian Eggplant Parmigiana

sides

broccoli in padella ___ 9

pan sauteed broccoli rabe

melanzane a funghetti ___ 9

pan sauteed eggplants, cherry tomatoes, basil,

garlic and evo oil

insalata verde ___ 8

green salad mix with cherry tomatoes

** imported Di Martino "Bronze Dravn" pasta IGP Gragnano, Napoli IT 100% Italian wheat.*

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

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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