

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___ 19

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

uova al tegamino e broccoli___ 19

fried eggs served w / imported Prosciutto Cotto, pan sauteed broccoli rabe and toasted bread

uova in camicia___ 19

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

uova in Purgatorio___ 18

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 \$6.00

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

pasta

Pasta & Fagioli___ 21

*Traditional mixed pasta shapes with imported borlotti beans, evo oil & rosemary
(imported Di Martino "Bronze Drawn" pasta)*

Fusillata con broccoli___ 21

*fusilli with broccoli rabe, garlic & evo oil
(imported Di Martino "Bronze Drawn" pasta)*

paccheri pomodorini e burrata ___ 24

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

tagliatelle con porcini___ 24

fresh "bronze drawn" tagliatelle with imported fresh porcini mushrooms

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___ 27

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

polpette al sugo___ 24

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

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 w/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.

broccoli in padella___ 9

pan sauteed broccoli rabe with garlic and EVO oil

insalata verde___ 7

green salad mix with cherrie tomatoes

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%

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