

fio
Ra.

caffè, RistORante, alimentaRi.

dinner

m e n ù

AN ITALIAN EXPERIENCE

AN ITALIAN EXPERIENCE

- 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 ___ 21

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, cucumber, red onion, 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

Spaghetti a Vongole__ 29

** spaghetti with Mediterranean Clams ,
parsley, evo oil, garlic, crashed chili peppers.*

ravioli Bottarga e Limone__ 28

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

Gnocchi ripieni al pesto__ 27

*pecorino & black pepper fresh stuffed Gnocchi w/ fresh basil pesto
(evo oil, basil, pine nuts, garlic, 24mo aged Parmigiano Reggiano)*

paccheri con burrata__ 27

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

secondi

polpo alla napoletana__ 32

*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__ 29

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

parmigiana di melanzane__ 23

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

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

wine list

sparkling

Prosecco___ 15 / 57

*producer: Miramare
region: Veneto IT*

rosèc

Vetere___ 18 / 70

*producer: San Salvatore
region: Cilento, Campania IT*
Biodinamic Rosè Wine

white

Falanghina___ 15 / 58

*producer: La Capranera
FALANGHINA - region: Cilento, Campania IT*

Fiano___ 15 / 58

*producer: La Capranera
FIANO - region: Cilento, Campania IT*

Palinuro___ 58

*producer: San Salvatore
IGT PAESTUM - region: Cilento, Campania IT*

Emblema del Vesuvio___ 15 / 58

*producer: Cantine Olivella
CAPRETTONE - region: Campania IT*

Lacryma Christi Bianco___ 68

*producer: Mastroberardino
CODA DI VOLPE - region: Campania IT*

red

Capranera___ 15 / 58

*producer: La Capranera
AGLIANICO - region: Cilento, Campania IT*

Lacryma Christi Rosso___ 18 / 70

*producer: Mastroberardino
PIEDIROSSO - region: Campania IT*

Bacioilcielo___ 15 / 58

*producer: De Conciliis
PRIMITIVO IGP - region: Campania IT*

Ceraso___ 70

*producer: San Salvatore
AGLIANICO - region: Cilento, Campania IT*

Costa D'Amalfi Furore___ 110

*producer: Marisa Cuomo
PIEDIROSSO - AGLIANICO - region: Amalfi Coast IT*

cocktails

Venetian Spritz___ 14

Italian Spritz w/Prosecco & Cappelletti Aperitivo

White Spritz___ 15

white Spritz w/Dry white wine, Lemon and Soda

Negroni Sbagliato___ 15

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Rosè All Day___ 15

Dry Rosè wine, Cocchi Americano, Prosecco, lemon

Americano___ 14

Cocchi Vermuth, Aperitivo Cappelletti, orange

Mimosa___ 12

Prosecco and Fresh Orange Juice

amaro & vermouth

Cardamaro___ 10

cardoan and blessed thistle, with a short repose in oak

Dolin Bianco___ 10

extra dry white vermouth

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**

- this restaurant is Gratuity Free. -

our menu prices include a fair wage for all our hard working employees.

This price includes the TIP.

AN ITALIAN EXPERIENCE