

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 \_\_\_ 23**

*bruschetta selection, high end imported cheeses & meats*  
3 pcs, add 1 \$6

**bruschetta di verdure \_\_\_ 21**

*vegetables bruschetta selection*  
3 pcs, add 1 \$5

**scamorza porcini & speck \_\_\_ 23**

*baked imported smoked scamorza, imported porcini mushrooms,  
and imported Speck DOP*

### antipasti

**dorata di mare \_\_\_ 24**

*floured mixed fish and vegetables:*  
• baby octopus • baccalà • artichokes

**tagliere di salumi e formaggi \_\_\_ 34 (x2)**

*selection of high end imported cured meats and cheeses  
w/ Imported Buffalo Mozzarella*

**burrata affumicata \_\_\_ 24**

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

### salads

**Mozzarella di Bufala Campana \_\_\_ 24**

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

***add 24 months aged Prosciutto di Parma \$6.00***

**arance e finocchi \_\_\_ 19**

*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**

**\* imported marinated pitted olives in evo oil \$7.00**

## pasta

### paccheri alla luciana \_\_\_ 30

*\*paccheri, baby octopus ragu, imported San Marzano DOP Tomatoes,  
olives, capers, evo oil, parsley*

### linguine, colatura e peperoni cruschi \_\_\_ 30

*\*linguine, broccoli rabe cream, imported Colatura di Alici Catara (Amalfi Coast),  
imported from Matera crunchy dried peppers, toasted breadcrumbs, evo oil, basil.*

### ravioli Bottarga e Limone \_\_\_ 31

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

### Gnocchi ripieni al tartufo \_\_\_ 31

*fresh stuffed Gnocchi with fresh ricotta & truffle  
served with imported 24mo. aged Parmigiano Reggiano DOP sauce,  
imported truffle carpaccio*

## secondi

### baccalà alla cilentana \_\_\_ 32

*authentic southern Italian recipe from Cilento:  
Iceland salted Cod Fish with potatoes, tomato sauce,  
black olives, onions, celery and parsley*

### polpo alla napoletana \_\_\_ 32

*Octopus - Neapolitan traditional recipe  
with roasted potatoes, rosemary, lemon*

### costoletta di maiale \_\_\_ 31

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

### parmigiana di melanzane \_\_\_ 25

*authentic Italian Eggplant Parmigiana*

## sides

### peperoni al forno \_\_\_ 11

*baked peppers with garlic, evo oil, capers, oregano, black olives*

### melenzane a funghetti \_\_\_ 11

*pan sauteed eggplants, cherry tomatoes, basil,  
garlic and evo oil*

### insalata verde \_\_\_ 10

*green salad mix with cherry tomatoes*

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

**wine list**

**sparkling**

**Prosecco\_\_\_ 15 / 58**

*region: Veneto IT*

**rosèc**

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

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

**white**

**Falanghina\_\_\_ 16 / 62**

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

**Trentenare\_\_\_ 80**

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

**Greco di Tufo\_\_\_ 70**

*producer: De Conciliis  
GRECO - region: Cilento, Campania IT*

**Kata del Monte Somma\_\_\_ 18 / 70**

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

**Lacryma Christi Bianco\_\_\_ 70**

*producer: Cantine Olivella  
CODA DI VOLPE - region: Campania IT*

**red**

**Capranera\_\_\_ 16 / 62**

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

**Lacryma Christi Rosso\_\_\_ 18 / 70**

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

**Bacioilcielo\_\_\_ 16 / 62**

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

**Ceraso\_\_\_ 80**

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

**Costa D'Amalfi Furore\_\_\_ 110**

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

## aperitivo cocktails

### Venetian Spritz \_\_\_ 15

*Italian Spritz w/ Prosecco & Cappelletti Aperitivo*

### White Spritz \_\_\_ 15

*white Spritz w/ Dry white wine, Club Soda, Lemon*

### Negroni Sbagliato \_\_\_ 16

*Prosecco, Cocchi Vermuth, Aperitivo Cappelletti*

### Americano \_\_\_ 15

*Cocchi Vermuth, Aperitivo Cappelletti, Club soda*

### Mimosa \_\_\_ 12

*Prosecco and Fresh Orange Juice*

## amaro & vermouth

### Cardamaro \_\_\_ 11

*cardo and blessed thistle, with a short repose in oak*

### Dolin Bianco \_\_\_ 11

*extra dry white vermouth*

### Cocchi Torino \_\_\_ 11

*vermouth aperitivo from Torino*

## beers

### Torrente \_\_\_ 12

*imported Artisanal Beer from ITALY*  
AMERICAN PALE ALE 11.2 Oz  
ABV 7%

### Baladin Nora \_\_\_ 12

*imported Artisanal Beer from ITALY*  
AMBER ALE 11.2 Oz  
ABV 6,8%

### Baladin Isaac \_\_\_ 11

*imported Artisanal Beer from ITALY*  
WHEAT ALE 11.2 Oz  
ABV 5%

### Sanavalle \_\_\_ 10

*imported Artisanal Beer from ITALY*  
Belgian AMBER ALE  
11.2 Oz  
ABV 6%

### Giana \_\_\_ 10

*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** \_\_\_ 15.00

*imported high end cake:*

*w/ imported Ricotta from Tramonti & pear*

**torta caprese** \_\_\_ 14.00

*imported Southern Italian Chocolate Cake w/ almond flour*

\* Our desserts are all imported every week  
from Amalfi Coast's Pastry Chef "Sal De Riso"  
Awarded as BEST PASTRY CHEF.

**caffetteria**

**espresso** *single / double* \_\_\_ 4.00 / 4.50

**macchiato** \_\_\_ 5.00

**cappuccino** \_\_\_ 7.00

**latte macchiato** \_\_\_ 7.00

**americano** \_\_\_ 6.00

**tea** \_\_\_ 3.75

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