

fio
Ra.

caffè, RistORante, alimentaRi.

dinner

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AN ITALIAN EXPERIENCE

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caffè, RistORante, alimentari.

- this restaurant is Gratuity Free -

This price includes the TIP.

“Our products are either locally sourced or imported from Italy, primarily from Cilento. Imported items boast IGP and DOP certifications, ensuring their exceptional quality.”



MICHELIN
2023

aperitivo

freselle & bufala affumicata ___ 24

*everything imported from Cilento, Campania IT:
smoked buffalo fresh milky Mozzarella DOP, broccoli spierti,
eggplants marinated, “hard bread” soaked in water and EVOO*

bruschetta gourmet ___ 24

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

bruschetta al pomodoro ___ 23

*classic tomato and basil bruschetta
with imported high end EVOO
3 pcs, add 1 \$5*

antipasti

polpette in salsa di melanzane ___ 25

*veal meatballs served with housemade traditional eggplant sauce,
roasted peppers, garlic, parsley, lemon juice, EVOO*

dorata di mare ___ 24

lightly floured mixed fish and vegetables:

• baby octopus • baccalà • artichokes

tagliere di salumi e formaggi ___ 37 (x2)

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

salads

burrata cilentana ___ 24

*weekly imported fresh Buffalo Burrata DOP from Cilento, Campania IT,
cucumber, shallots, heirloom cherry tomatoes, basil, imported high end EVOO*

add 24 months aged Prosciutto di Parma \$6.00

arance e finocchi ___ 19

*orange, fennel, radish, Gaeta's olives and thyme,
imported EVOO, balsamic vinegar and hint of salt*

*** additional bread basket \$3.00, bread basket & EVO Oil \$6.00**

*** imported marinated pitted olives Evo Oil \$7.00**

*** our bread may contains sesame seeds & other different nuts**
please inform our STAFF about any kind of allergies before place your order

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pasta

spaghetti a vongole __ 32

**spaghetti with Mediterranean Clams, parsley, evoo, garlic, crushed chili peppers.*

tonnarelli, gamberi, zafferano & fave __ 33

freshmade Tonnarelli, with imported mediterranean shrimps,

imported Saffron, fresh fava beans, evoo

ravioli Bottarga e Limone __ 33

fresh ravioli filled with imported buffalo ricotta

served with Bottarga, Lemon zest, Thyme & evoo

paccheri corbarino e colatura __ 32

**paccheri, imported special yellow tomatoes from Corbara Salerno, IT*

capers, imported black olives, evoo,

Colatura di Alici di Menaica, Cilento&Vallo di Diano National Park, IT

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

secondi

cappello del Prete all'aglianico __ 43

Chuck Roast - traditional Aglianico red wine braised

served with green peas puree, carrots & artichokes

baccalà alla cilentana __ 35

authentic southern Italian recipe from Cilento:

Cod Fish - Icelandic salted with potatoes, tomato sauce,

black olives, onions, celery and parsley

polpo alla napoletana __ 35

Octopus - Neapolitan traditional recipe,

with roasted potatoes, rosemary, lemon

costoletta di maiale __ 34

Pork Chop breaded with rosemary and lemon.

served with green salad

sides

patate alla valdianese __ 13

potato salad, celery, imported olives, shallots, oregano, evoo

melenzane a funghetti __ 13

pan sauteed eggplants, cherry tomatoes, basil,

garlic and evoo

insalata verde __ 12

green salad mix with cherry tomatoes

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wine list

sparkling

Prosecco ___ 15 / 58

region: Veneto IT

rosèe

Vetere ___ 18 / 70

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

white

Falanghina ___ 16 / 62

producer: La Capranera

FALANGHINA - region: Cilento, Campania IT

Greco di Tufo ___ 70

producer: De Conciliis

GRECO - region: Cilento, Campania IT

Trentenare ___ 80

producer: San Salvatore

FIANO - region: Cilento, Campania IT

Lacryma Christi Bianco ___ 70

producer: Cantine Olivella

CODA DI VOLPE - region: Campania IT

Kata del Monte Somma ___ 18 / 70

producer: Cantine Olivella

CATALANESCA - region: Campania IT

red

Costa D'Amalfi Furore ___ 110

producer: Marisa Cuomo

PIEDIROSSO - AGLIANICO - region: Amalfi Coast IT

Capranera ___ 16 / 62

producer: La Capranera

AGLIANICO - region: Cilento, Campania IT

Ceraso ___ 80

producer: San Salvatore

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

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cocktails

Venetian Spritz ___ 16

Italian Spritz w/ Prosecco & Cappelletti Aperitivo

White Spritz ___ 16

Dry white Vermouth, white wine, splash of Prosecco, club soda

Negroni Sbagliato ___ 16

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Americano ___ 16

Cocchi Vermuth, Aperitivo Cappelletti, Club Soda

Mimosa ___ 14

Prosecco and Fresh Orange Juice

amaro & vermouth

Cardamaro ___ 12

cardo and blessed thistle, with a short repose in oak

Cocchi Torino ___ 12

Vermouth Aperitivo from Torino, IT

Dolin Bianco ___ 12

Extra Dry White Vermouth

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 Nazionale ___ 12

imported Artisanal Beer from ITALY

BLONDE ALE 11.2 Oz

ABV 6,5%

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%

* All our desserts are imported weekly from Amalfi Coast's Award - Winning Pastry Chef "Sal De Riso"

desserts

delizia al limone ___ 16.00

*lemon spongecake filled with lemon custard,
covered with lemon cream*

panarea al pistacchio ___ 16.00

*fragrant sicilian pistachio biscuit
filled with imported ricotta from Tramonti,
vanilla cream and pistachio cream.*

CONTAINS PISTACHIO, may contains other nuts.

cheesecake ai frutti di bosco ___ 16.00

high end berries cheesecake

torta caprese ___ 16.00

southern Italian chocolate cake with almond flour

CONTAINS ALMONDS, may contains other nuts.

caffetteria

espresso *single / double* ___ 4.00 / 4.50

macchiato ___ 5.00

cappuccino ___ 7.50

latte macchiato ___ 7.50

americano ___ 6.00

tea ___ 4.00

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