

Antipasto

CALAMARI E ZUCCHINI FRITTI	\$15
<i>Crispy fried calamari, tempura broccoli, zucchini, and fennel served with Mamma Tina's marinara sauce.</i>	
TRIO DI BRUSCHETTE	\$13
<i>Ricotta and roasted cherry tomatoes, sautéed marinated artichokes in a tomato cream sauce and burrata, and pepperonata and goat cheese.</i>	
CARCIOFI FRITTI	\$14
<i>Crispy artichokes, caper cornichon aioli, arugula salad in a Parmesan cup.</i>	
CARPACCIO DI MANZO	\$13
<i>Wagyu beef carpaccio, arugula, parmigiano with mustard lemon dressing.</i>	
GAMBERI ALLA VENTURINA	\$15
<i>Grilled pancetta wrapped jumbo shrimp filled with Gorgonzola, with creamy polenta and garlic sautéed spinach.</i>	
TRIO DELLA CASA	\$23
<i>Sampler platter of our pancetta wrapped shrimp filled with Gorgonzola, crab cakes over coleslaw, and goat cheese potato fritters over pepperonata.</i>	
CROCCHETTE DI GRANCHIO	\$16
<i>Homemade crab cakes served with apple cabbage slaw and a piquillo pepper aioli.</i>	
ANTIPASTO FIORE	\$24
<i>Italian salami and cheeses served with homemade crispy herb focaccia.</i>	

Zuppe

MINISTRONE DI VERDURE	\$9
<i>Country vegetable soup.</i>	
ZUPPA DI ARAGOSTA	\$9
<i>A hearty lobster cognac bisque.</i>	
ZUPPA DEL GIORNO <i>Soup of the Day</i>	\$9

Insalate

INSALATA DELLA CASA	\$9
<i>Mixed baby greens topped with garbanzo beans, kalamata olives, tomatoes, avocado, shredded carrots, cucumbers, and croutons with Fiore's homemade balsamic dressing.</i>	
INSALATA DI CESARE	\$12
<i>Fiore's traditional Caesar salad.</i>	
SPINACINA IN CAMICIA	\$14
<i>Baby spinach salad, sautéed mushrooms, crispy pancetta, and red onions in a balsamic dressing with a poached egg.</i>	
INSALATA DI PERA E GORGONZOLA	\$14
<i>Mixed baby lettuces, Gorgonzola chunks, and caramelized walnuts with a red wine poached pear in a sherry vinaigrette.</i>	
CAPRESE DI MOZZARELLA	\$16
<i>Bufala mozzarella and heirloom tomatoes, served with basil and arugula. Add sliced prosciutto di Parma \$3.</i>	
BURRATA CON INSALATA DI BIETOLE	\$15
<i>Creamy burrata cheese, arugula, roasted beets, pistachios, orange segments, fennel, and avocado salad in a citrus vinaigrette with gnocco fritto.</i>	
INSALATA DI POLLO ALLA PARMIGIANA	\$16
<i>Fried Parmesan crusted chicken breast with baby arugula, fried polenta croutons, slow roasted tomatoes, peppadew peppers, avocado, and fresh mozzarella in a red wine vinaigrette.</i>	
INSALATA DI CALAMARI E GRANCHIO ..	\$16
<i>Crispy romaine, crispy calamari, avocado, cucumber, corn, and tomatoes in a jalapeño lime dressing topped with blue crab meat.</i>	
PARMA E BURRATA	\$17
<i>Seasonal grilled fruit, prosciutto di Parma, burrata cheese, arugula salad, and grilled Tuscan bread.</i>	

Pasta

PENNE ALL'ARRABBIATA <i>Spicy pomorola sauce</i>	\$16
FETTUCCINE AL RAGU <i>Fiore's bolognese</i>	\$17
GNOCCHI	\$17
<i>Fresh made potato gnocchi with Gorgonzola and pomorola.</i>	
LASAGNA CON RAGU DI CARNE	\$18
<i>Fiore's bolognese, besciamella, and parmigiano cheese.</i>	
TORTELLACCI DI ZUCCA	\$17
<i>Butternut squash tortellacci with Parmesan sage cream sauce.</i>	
AGNOLOTTI DI POLLO E SPINACI	\$17
<i>Homemade chicken and spinach ravioli, cherry tomato basil sauce, and melted burrata cheese.</i>	
SPAGHETTI CON POLPETTINE	\$16
<i>With barese meatballs.</i>	
RAVIOLI DI RICOTTA	\$17
<i>Creamy ricotta and mascarpone ravioli in a fresh tomato basil sauce.</i>	
RISOTTO CON POLLO E FUNGHI	\$18
<i>Porcini mushroom risotto, Parmesan, and chicken.</i>	
CAPPELLACCI DI ARAGOSTA	\$18
<i>Maine lobster ravioli, pomorola, and vodka cream sauce.</i>	
LINGUINE AI FRUTTI DI MARE	\$20
<i>Clams, scallops, calamari, shrimp, and mussels with peperoncino pomorola sauce.</i>	
RISOTTO CON AGNELLO	\$22
<i>Roasted tomato and Gorgonzola cheese risotto topped with a grilled lamb chop with a Gorgonzola cream sauce.</i>	
VERMICELLI AL POMODORO	\$16
<i>Corn spaghetti, pomodoro sauce, fresh basil, and fresh mozzarella.</i>	
PASTA INTEGRALE	\$17
<i>Whole wheat spaghetti with pesto sauce, grilled chicken breast, arugula, and sun-dried and roasted tomatoes.</i>	
PACCHERI STRASINATE	\$18
<i>Sautéed sausage and bolognese in a pink Parmesan sauce.</i>	

Secondi

SALSICCIA ALLA GRIGLIA	\$22
<i>Grilled Italian sausage over whipped mashed potatoes on a bed of sautéed garlic rapini.</i>	
POLLO SOTTO MATTONI	\$26
<i>Whole deboned free range chicken served with roasted rosemary potatoes and sautéed garlic spinach topped with a balsamic sauce.</i>	
OSSO BUCO CON RISOTTO	
ALLA MILANESE	\$28
<i>Braised veal shank in a vegetable red wine sauce over a creamy saffron and parmigiano risotto.</i>	
STINCO DI AGNELLO	\$25
<i>Braised lamb shank served with homemade potato gnocchi in a Gorgonzola sauce.</i>	
CIOPPINO MAMMA FIORE	\$28
<i>An assortment of seafood in a traditional white wine tomato broth with homemade garlic crostini.</i>	
BISTECCA ALLA GRIGLIA	\$30
<i>12 oz. grilled Angus New York steak with pumpkin mashed potatoes filled with a Gorgonzola cream sauce and topped with a balsamic glaze.</i>	
COSTATA DI MANZO	\$35
<i>Grilled 16 oz. Angus rib eye steak served with cream of corn and grilled jumbo asparagus.</i>	
SALMONE ORGANICO	
CON INSALATA DI FARRO	\$23
<i>Grilled organic New Zealand salmon with a grain mustard leek sauce over whole wheat barley salad with cucumbers, red onion, tomatoes, and kalamata olives in a red wine vinaigrette.</i>	
TONNO AL SESAMO E ASPARAGI	\$23
<i>Black sesame encrusted seared ahi tuna with a balsamic glaze over a roasted vegetable salad in a balsamic dressing.</i>	

Pizza

MARGHERITA	\$14
<i>Tomato sauce, mozzarella, and fresh basil.</i>	
BIANCA	\$14
<i>Creamy ricotta, mozzarella, and wilted garlic spinach.</i>	
CALABRESE	\$15
<i>Tomato sauce, mozzarella, and spicy salami.</i>	
SALSICCIA E FUNGHI	\$15
<i>Tomato sauce, mozzarella, pork sausage, and fresh sautéed mushrooms.</i>	
GENOVESE	\$15
<i>Pesto sauce, mozzarella, grilled chicken, and sun-dried tomatoes.</i>	
PARMA	\$15
<i>Mozzarella, fontina, prosciutto di Parma, and baby arugula.</i>	
GIUSEPPE	\$16
<i>Melted mozzarella, Gorgonzola, and caramelized balsamic onions.</i>	
POLLO	\$15
<i>BBQ sauce, mozzarella, chicken, red onion, and chopped cilantro.</i>	
MESSICANO	\$16
<i>Tomato sauce, mozzarella, sautéed onion, avocado, ground pork sausage, jalapeños, and crème fraîche.</i>	
QUATTRO STAGIONI	\$16
<i>Kalamata olives, artichoke, prosciutto, and mushroom.</i>	
ALPINA	\$16
<i>Smoked mozzarella, goat cheese, roasted mushrooms, arugula, and speck.</i>	

Desserts

Pastry Chef: Abe Mendez

SWEET OF THE WEEK	\$8
COBLER OF THE WEEK	\$8
CRÊPE OF THE WEEK	\$8

BUDINO DI PANE	\$8
<i>Warm bread pudding with vanilla crème anglaise.</i>	
TIRAMISU	\$8
<i>Nutella layered with mascarpone, saviordi, and crushed caramelized hazelnuts.</i>	
TORTA DI CIOCCOLATO	\$8
<i>Warm molten chocolate cake with mascarpone cream and candied orange peel.</i>	
CRÈME BRÛLÉE	\$8
<i>Vanilla bean custard with a sugar brûlée.</i>	
TORTA DI FRAGOLE E CREMA CHANTILLI	\$8
<i>Local sweet strawberries layered with a vanilla cake and chantilly cream.</i>	
FANTASIA DI DOLCI	\$10
<i>A trio of flourless chocolate cake, butterscotch pot de crème, and a white chocolate pistachio semifreddo.</i>	
MENTA E CIOCCOLATO BON BON	\$8
<i>Chocolate cake and mint chocolate chip ice cream coated in chocolate.</i>	
OMD!	\$8
<i>Homemade salted caramel tart with a graham cracker crust and an Italian merengue.</i>	
TARTARUGA DI GELATO	\$8
<i>A turtle sundae with vanilla gelato, warm caramel and chocolate sauce, caramelized pecans, and fresh whipped cream.</i>	
TORTI DI FORMAGGIO	\$8
<i>Homemade maple cheesecake with a graham cracker crust topped with caramelized pecans.</i>	
FRITELLE DI BANANE	\$8
<i>Tempura bananas served with a butterscotch and chocolate hazelnut dipping sauce.</i>	
TORTI DI COCCO	\$8
<i>A coconut cream pie with an Oreo cookie crust and topped with roasted sliced almonds.</i>	