

FIOR D'ITALIA MENU

(SERVED FOR DINNER AND LUNCH)

ANTIPASTI CALDI ~ HOT APPETIZERS

Calamari in Cest

Basket of Fried Calamari ... 12.00

Cozze e Vongole alla Marinara per due

Clams and Mussels in their own Broth with Garlic for two ... 23.00

Gamberoni allo Spiedo in Pancetta

Prawns wrapped in Pancetta with Garlic and Olive Oil ... 17.00

Peperoni Arrostiti con Bagna Cauda

Roasted Peppers served with a Sauce of Olive Oil, Cream, Garlic and Anchovies ... 14.00

Lumache alla Milanese in Casseruola

Escargot Baked with Garlic, Fennel, and Butter ... 14.00

Fegatini di Pollo con Funghi

Chicken Livers sautéed with Mushrooms ... 13.00

Crespelle con Granzevola

Crepe filled with Crab Meat, Cheese and Butter Sauce ... 16.00

Cosce Di Rana alla Livornese

Frog Legs with a sauce of Tomato, Shallots, Garlic and White Wine ... 15.00

ANTIPASTI FREDDI ~ COLD APPETIZERS

Oysters con Mignonette

Fior d'Italia half dozen "7" served with a mignonette ... 14.00

Trota e Salmone Affumicato

Smoked Salmon with Onions, Capers and Horseradish ... 15.00

Tre Spuntini

Prosciutto with Fruit, Tomato, Mozzarella and Crab ... 16.00

Prosciutto con Frutta di Stagione

Prosciutto with Seasonal Fruit ... 14.00

Carpaccio d'Capriolo

Venison Carpaccio ... 14.00

Affettato di Salumi

Assorted Italian Cold Cuts and Mozzarella ... 14.00

Insalata di Calamari

Calamari Vinaigrette ... 13.00

MINESTRE ~ SOUPS

Minestrone

Vegetable Soup ... 8.00

Pastina in Brodo

Broth with Small Pasta ... 8.00

Pasta e Fagioli

Pasta with Cannellini Beans ... 8.00

Zuppa Pavese

Broth with Whole Egg, Croutons and Parmesan Cheese ... 8.00

Zuppa di Cavolo con Formaggio

Cabbage, Bread and Cheese Soup ... 8.00

INSALATE E PIATTI FREDDI ~ SALADS AND COLD ENTREES

Insalata di Cesare Augusto

Fior Caesar Salad for One ... 10.00 for Two ... 18.00

Lattuga Romona con Gorgonzola

Romaine Lettuce with Gorgonzola and Pinenuts ... 13.00

Pomodoro e Mozzarella

Mozzarella served with Tomatoes, Fresh Basil and Virgin Olive Oil ... 13.00

Insalata d'Arance e di Serra con Olio e Pepe

Baby Greens with sliced Oranges, Olive Oil and Pepper ... 13.00

Insalata di Serra Mista

Baby Greens and Other Lettuces ... 8.00

Pomodori con Cipolla ed Acciughe

Tomato, Onion and Anchovies with Oil and Vinegar Dressing ... 13.00

PASTA ~ FRESH PASTA MADE DAILY IN OUR KITCHEN

Lasagne al Forno

Layered Spinach Pasta with Meat, Prosciutto, Cheese and Meat Sauce ... 16.00

Cannelloni

Pasta Crepe filled with Chicken and Veal ... 16.00

Ravioli

Pasta stuffed with Beef, Prosciutto and Cheese with Meat Sauce ... 16.00

Ravioli di Zucca

Pasta stuffed with Pumpkin, Mustard Fruit and Amaretti, Butter, Pinenuts and Sage Sauce ... 16.00

Gnocchi alla Piemontese

Potato Dumplings served with Tomato Sauce ... 16.00

Tagliatelle alla Bolognese

Fettucine with a Meat Sauce ... 16.00

Fettucine ai Tre Latti (Alfredo)

Fettucine with a Sauce of Cream, Cheese and Butter ... 16.00

Papardelle con Ragù di Coda di Bue

Ribbons of Pasta with Shredded Oxtail and Tomato Sauce ... 16.00

Trenette al Pesto

Fine Pasta tossed with a Sauce of Basil, Garlic, Pine Nuts and Olive Oil ... 16.00

Tortellini alla Panna

Pasta stuffed with Chicken and Turkey in a Cream Sauce ... 16.00

PASTA ~ PASTA

Linguine Vongole - Rosse o Bianche

Linguine with Red or White Fresh Clam Sauce ... 22.00

Linguine con Polpette al Pomodoro

Linguine with Veal Meatballs and Tomato Sauce ... 21.00

Bucatini Amatriciana

Hollow Spaghetti in Spicy Tomato, Pancetta Sauce ... 16.00

Linguine Tutto Mare

Served with Prawns, Scallops, Calamari, Clams and Mussel ... 28.00

Gamberoni Fra Diavolo Con Linguine

Prawns in a Spicy Tomato Sauce served on Linguine ... 36.00

Penne al Filetto di Pomodoro e Basilico

Pasta with Fresh Tomato, Shallots,
Garlic and Basil ... 16.00

Penne con Zucchini, Funghi e Pomodori Secchi

Pasta with Zucchini, Mushrooms, Dried
Tomatoes and Garlic ... 16.00

CARNI ~ MEAT

Filetto al Vino Rosso con Polenta Fritta

Beef Filet with Red Wine Sauce and Fried Polenta ... 34.00

Lombata di Manzo in Padella Pepata

New York Steak sautéed with Pepper,
Cream and Grappa ... 34.00

Sella d'Agnello all'Italiana

Roasted Rack of Lamb with Rosemary Sauce ... 35.00

Garetto di Agnello Stufato

Lamb Shank braised with Vegetables served
with Polenta ... 28.00

Cotoletta di Maiale con Salvia e Burro

Garlic & Sage Braiding Porkchop ... 26.00

RISO E POLENTA ~ RICE AND POLENTA

Risotto alla Milanese

Rice braised in Chicken Broth, Onion, Saffron, Butter
and Parmesan Cheese ... 20.00

Risotto ai Funghi

Rice braised in Chicken Broth, Mushrooms, Shallots and
Parmesan Cheese ... 20.00

Polenta con Ragu di Coda Bue

Italian Grits with Oxtail Ragu ... 20.00

Polenta con Funghi

Italian Grits with sautéed Mushrooms ... 20.00

VITELLO ~ VEAL

Piccata di Vitello al Limone e Capperi

Slices of Veal sautéed with Lemon, White Wine
and Capers ... 33.00

Costoletta di Vitello alla Milanese o Parmigiana

Breaded Veal Chop or Parmigiana Style ... 33.00

Ossobuco con Polenta

Veal Shank braised in Stock, Carrots, Celery,
Onion and Citrus Rind served with Polenta ... 33.00

Saltimbocca alla Romana

Slices of Veal topped with Sage and Prosciutto ... 33.00

Scaloppine di Vitello Fior

Slices of Veal sautéed with Prosciutto and Mushrooms ... 33.00

Scaloppine al Marsala e Funghi

Slices of Veal sautéed with Dry Marsala
and Mushrooms ... 33.00

Cotolette alla Piemontese

Veal Chop sautéed with a Mushroom
and Cream Sauce ... 36.00

Medaglioni di Vitello con Rosmarino, Salvia e Burro

Twin Medallions of Veal with Herbed Butter ... 35.00

POLLI E CACCIAGIONE ~ CHICKEN AND GAME

Petto di Pollo Ligure

Breast of Chicken sautéed with Dried Tomatoes,
Zucchini and Artichokes ... 21.00

Pollo Cacciatore

Breast of Chicken with Olives, Mushrooms
and Tomatoes ... 21.00

Petto di Pollo alla Griglia con Insalata di Serra

Breast of Chicken grilled and served
with Baby Greens ... 21.00

Pollo al Mattone

Half Chicken flattened and roasted with Garlic
and Rosemary ... 22.00

Coniglio ai Funghi con Polenta

Rabbit Stew in Wine and Wild Mushrooms ... 27.00

Filetto di Capriolo alla Crema con Peperata e Funghi

Filet of Venison sautéed with Cream, Mushrooms
and Pepper Sauce ... 32.00

Anatra Peppata con Patate e Funghi

Peppered Duck with Potato & Mushrooms ... 32.00

PESCI ~ FISH

Cioppin (Our Cioppino)

Served with Crab, Scallops, Calamari, Clams,
Mussels and Potatoes ... 36.00

Gamberi Fiore

Prawns sautéed with Tomatoes, Shallots, White Wine
and Garlic ... 33.00

Calamari Milleottocentoottantasei

Calamari 1886, lightly fried and tossed with
Sautéed Mushrooms, Onions and Garlic ... 25.00

Pesce del Giorno

Fish of the Day (Please ask your Waiter) ... 28.00

Salmone Al Vapore

Poached Salmon in White Wine, Leeks, Carrots
and Celery ... 28.00

Cosce Di Rana alla Livornese

Frog Legs with a sauce of Tomato, Shallots,
Garlic and White Wine ... 28.00

VERDURE ~ VEGETABLES

Polenta con Pomodoro

Polenta with Tomato ... 8.00

Parmigiana di Melanzane

Eggplant sautéed, then baked with Tomato Sauce
and topped with Cheese 18.00

Spinaci Trifolati

Sautéed Spinach with Olive Oil and Garlic 9.00

Funghi di Selva Trifolati

Three varieties of Wild Mushrooms sautéed in Olive Oil,
Garlic and Parsley 18.00

Verdura del Giorno

Vegetable of the Day 8.00

Patate al Forno

Roasted Potatoes with Garlic & Rosemary 8.00