

## Dinner Menu

### Antipasti

#### **Fiore Dip** 2.95

*Mediterranean mixed olives w/ candied walnuts, pesto, and honey balsamic & extra virgin olive oil*

#### **Bruschetta Trio** 6.95

*Trio of toasted bread topped with artichoke & feta, wild mushrooms & gorgonzola, quarto formaggio*

#### **Ahi Tuna** 11.95

*Fresh ahi tuna, mango, avocado, shallots with crispy wonton*

#### **Zaalouk** 6.95

*Cooked salad made with eggplant, tomatoes, garlic, olive oil and spices*

#### **Stuffed Mushrooms** 8.95

*Baked button mushrooms with crab cream cheese and herbs in a gorgonzola sauce*

#### **Meatballs** 8.95

*With classic Bolognese meat sauce and mozzarella cheese*

#### **Gamberi Pernod** 11.95

*Sautéed tiger shrimp w/ toy boxed tomatoes, lemon zest & herbs w/ pernod liquer & white wine*

#### **Zuppa**

*Homemade soup of the day*

#### **Cheese & Charcuterie Plates** 11.95

*Selection of Two Imported Cheeses & Italian and French Salami embellished with an assortment of olives, nuts & fresh fruit*

### Insalati

#### **Greek Salad** 8.95

*Cucumbers, calamata olives, chopped roma tomatoes with red onions & feta cheese*

#### **Barbabetolla** 9.95

*Roasted beets w/ goat cheese & candied walnuts in a honey mustard dressing*

**Fresh Melon Salad** 9.95

Honey dew melon wrapped in prosciutto, mixed greens in a honey mustard, balsamic reduction vinaigrette

**Caesar** 8.95

Chopped romaine hearts in a classic Caesar dressing with parmesan cheese, croutons & anchovies

**Pimentese** 9.95

Baby spinach with glazed walnuts, pears, apples, grapes, feta cheese & crispy bacon with honey mustard dressing

**Fiore** 9.95

Mixed greens w/ seasonal fruit, gorgonzola, glazed walnuts and a orange muscat vinaigrette

**Mista** 4.95

Mixed greens in a balsamic vinaigrette with blue cheese and walnuts

Classics

**Pork** Roasted tenderloin, w/shitake mushrooms, port wine sauce & gorgonzola 16.95

**Ossobuco** With a milanese sauce served with vegetables 21.95

**Rack of Lamb** grilled with a Marsala wine sauce & served with roasted vegetables 18.95

**Gamberi Fiore** Pan seared tiger prawns with garlic, shallots & mushrooms in a champagne cream dill sauce 15.95

**Veal Scaloppini** in your choice of a Picatta or a Marsala wine sauce 15.95

**Chicken Cordon Blue** Stuffed chicken breast with ham & swiss cheese, in a Sage cream wine sauce 14.95

**Sole Petrosi** Sole & capers in a picatta sauce 15.95

**Salmon Livornese** pan seared with capers, olives and a tomato lobster sauce 15.95

**Beef Bourguignon** Braised tender beef cubes, bacon, fresh herbs, carrots, & mushrooms in a red wine sauce 15.95

Risotto

**Scampi** Arborio rice, day boat scallops, tiger shrimp, & crab meat 17.95

**Salsiccia** Arborio rice, sausage, wild mushrooms, spinach & truffle oil 15.95

**Primavera** fresh vegetable risotto and aromatic herbs in a light pesto sauce 15.95

Pasta

- Seafood Lasagna* Halibut, salmon, bay shrimp & crab with bechamel sauce 16.95
- Parpadelle* Pasta w/ beef tenderloin, mushrooms, broccoli in a black truffle cream sauce 14.95
- Fettuccine Gamberi* with tiger shrimp, crab & tomato sauce or creamy parmesan sauce 14.95
- Fettuccine Carbonara* with bacon, mushrooms & peas in a rich cream sauce 13.95
- Gnocchi* w/ Italian sausage, mushrooms, & green peas in a spicy creamy tomato sauce 13.95
- Fungi Ravioli\** stuffed w/ shitake mushrooms & Fontina cheese in creamy black truffle sauce 14.95
- Spinach Ravioli \** Stuffed w/ spinach & ricotta cheese, sun dried tomatoes in a light parmesan sauce 14.95
- Penne Pesto* with sliced chicken, roasted tomatoes, spinach in creamy pesto 13.95
- Fettuccini vegetariano\** Sautéed seasonal vegetables and spinach w/ a light cream sauce 13.95
- Penne Melanzane* with grilled chicken & eggplant in a spicy tomato basil sauce 13.95
- Penne Marchigiana* sautéed grilled chicken with mushrooms, broccoli, sundried tomatoes, garlic, basil and extra virgin olive oil 14.95

*\*Whole wheat pasta available upon request*

*Please note: Not all ingredients are listed. Please inform your server of any food allergies.*

*Executive Chef / Owner: Habib Jacifi*

*Managing chef/owner Hafid Tadri*

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February 2011