

Lunch 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

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 liqueur & 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

Barbabietolla 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

*add to salad: grilled chicken or tiger shrimp 4.00

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

Sandwiches

Beef Sandwich Shredded beef, provolone cheese, garlic aioli & pesto 9.95

Chicken Sandwich Grilled chicken breast, basil pesto & caramelized onions 8.95

Fiore Sandwich Grilled seasonal vegetables, provolone cheese & tapenade 8.95

Lamb Sandwich Thin sliced roast leg of lamb, roasted sweet red peppers & aioli 9.95

Meatball Sandwich Homemade meatballs, fresh mozzarella & marinara sauce 8.95

Classics

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

Ossobuco With a milanese sauce served with vegetables 21.95

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 Petrolì 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

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

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

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

**Whole wheat pasta available upon request*

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