Fiore

Antipasti

Olive Pesto Dip (v) $5
Mediterranean mixed olives with walnuts , pesto, balsamic, blue cheese, and olive oil.

Mussels (GF) $18
Steamed mussels with white wine parsley dill sauce.

Pesto Flatbread (v) $12
Italian flatbread with pesto, feta, sundried tomatoes, and spinach.

Carpaccio (GF) $16
Thin sliced raw beef with lemon, capers parmesan , balsamic glaze.

Goat Cheese Garlic Bread (v) $14
Toasted Italian bread with garlic, parmesan, goat cheese, and fresh herbs.

Baked Mushrooms (GF) $14
Baked button mushrooms with crab meat, herb cream cheese and herbs in a gorgonzola marsala sauce.

Shrimp Pernod (GF) $18
Sauteed tiger shrimp, niçoise olives in a Pernod sauce.

Gnocchi Mushroom (v) $15
Potato dumplings with spinach, mushrooms in a gorgonzola marsala sauce.

Burrata (v) $15
Burrata cheese topped with pesto , kalamata olives with crostini bread.

Bruschetta Trio (v) $14
Toasted bread topped with artichoke and feta, mushrooms and gorgonzola, quattro formaggio.

Soup of the day $8

Salads Small $8 / Large $13

Add on : Chicken $7 / Shrimp $10 / Salmon $12
Anchovies $4

Caprese (v) (GF)
Sliced tomatoes topped with mozzarella cheese and basil drizzled with balsamic vinaigrette.

Beet (v) (GF)
Roasted beets with goat cheese and candied walnuts in a honey mustard dressing.

Caesar (v) (GF)
Romaine hearts in a classic Caesar dressing with parmesan cheese and croutons.

Spinach (v) (GF)
Baby spinach, candied walnuts, apples, grapes, dried cranberries, and feta cheese in a honey mustard dressing.

Mista (v) (GF)
Mixed greens, blue cheese, candied walnuts in a balsamic vinaigrette.

Sandwiches $18

Served with choice of Soup OR Salad

Chicken
Grilled chicken breast, basil pesto and caramelized onions.

Eggplant
Grilled seasonal vegetables, provolone cheese and tapenade.

Lamb
Roasted leg of lamb, sweet red peppers, pesto and aioli.

Meatball
Homemade meatballs, fresh mozzarella and marinara sauce.

Turkey
Slice of turkey with lettuce, tomatoes, provolone cheese and bacon.

Kids Menu (for kids 10 years and under)

Penne / Fettuccine in choice of : $12
Butter sauce.
Parmesan Alfredo sauce.
Marinara sauce.

Add on : Bolognese $5 / Chicken $5 / Shrimp $7

Drinks : Coke / Diet coke / Sprite. $3
Lemonade / Chocolate milk. $4
Apple juice / Orange juice. $4

Italian soda : Peach/Raspberry/Strawberry/Mango/ Pomegranate. $5

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Entrees

Pasta

Homemade Chicken Cannelloni $23

Pasta stuffed with chicken, dried cranberries, and blue cheese in a tomato cream sauce.

Carbonara $21

Fettuccini with chicken, bacon, and peas in an alfredo cream sauce.

Ravioli (v) $21

Porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil.

Marchigiana Granchia $24

Penne pasta, prawns, crab meat, broccoli, mushrooms, sundried tomatoes, red pepper in a garlic olive oil sauce.

Homemade Lasagna $23

Classic meat lasagna with bolognaise and béchamel sauce topped with tomato cream sauce.

Penne Pesto (CONTAINS PINENUTS) $21

Grilled chicken, sundried tomatoes, and spinach in a creamy pesto sauce.

Fettuccini Bolognese $21

Fettuccini in a classic meat sauce.

Gnocchi Gorgonzola $22

Gnocchi dumplings with sundried tomatoes, mushrooms, and chicken in a light gorgonzola sauce.

Seafood

Gamberi Fiore (GF) $24
Tiger shrimp with mushrooms cream dill sauce paired with roasted vegetables.

Pescatore $28
Clams, mussels, tiger shrimp, salmon in a tomato lobster sauce over risotto OR pasta.

Salmon Modomio $26

Pan seared salmon with mushrooms in a cream dill sauce paired with roasted veggies.

Fettuccine Gamberi $22

Tiger prawns, crab meat, and spinach in a choice of garlic tomato sauce or creamy parmesan sauce.

Please Note :

Not all ingredients are listed, inform your server of any food allergies !

Cake fee : $4 per person.

Meat / Poultry

Moroccan Chicken (GF) $23
Oven braised chicken with olives, caramelized onions, potatoes in a saffron sauce served with vegetables.

Lamb Shank (GF) $28
Braised lamb shank over polenta in a demi glaze gorgonzola sauce.

Moroccan Beef Tagine (GF) $24

Slow cooked cubes of beef with green peas, potatoes, and caramelized onions in a Spanish saffron sauce with veggies.

Short Ribs (GF) $28

Slow cooked boneless beef short ribs with demi glaze and blue cheese sauce paired with roasted veggies.

Chicken Breast (served with veggies)

Picatta sauce : White wine lemon butter sauce. $24

Marsala sauce : Mushroom marsala wine sauce. $24

A la Parmesan : Breaded in tomato sauce and parmesan. $26