

FIORE'S  
Lunch menu  
Antipasti (Appetizers)

Mozzarella Caprese  
Fresh mozzarella cheese with  
Tomatoes and sweet roasted peppers

Rollatini di Melanzone  
Eggplant filled with ricotta  
cheese & spinach topped with melted  
mozzarella in light tomato sauce

Mozzarella Carozza  
Lightly breaded, fried mozzarella cheese  
Served with mild or hot marinara sauce

Pasta Fagioli

Insalata Tre Colore  
Arugola & radicchio topped with  
grilled shrimp & roasted peppers  
dressed in squeezed lemon & olive oil

Sautéed Calamari  
Sautéed calamari in marinara sauce

Portobello Funghi alla Griglia  
Grilled marinated Portobella mushroom  
with roasted peppers, fresh mozzarella  
& balsamic vinegar

Stuffed Mushrooms  
Mushrooms stuffed with minced  
veal & fresh herbs in a demi glace

House Salad

Grigliata di Pollo alla Caesar  
Romaine lettuce tossed with grilled  
chicken breast in a classic  
Caesar dressin

Sandwiches

Hot Sandwiches  
Chicken parmigiana  
Eggplant parmigiana  
Meatball parmigiana  
Sausage parmigiana

Cold Sandwiches  
Ricadi; prosciutto, roasted peppers and  
fresh mozzarella  
San Johny: grilled chicken, mozzarella cheese  
sundried tomatoes and pesto sauce

Fiore's Burger  
Burger with Portobella mushrooms  
gorgonzola cheese and tomatoes

Cheese Burger  
Plain Burger

Wraps

Grilled chicken Caesar wrap  
Nino's: baby spinach, grilled portobella mushrooms, gorgonzola cheese, sundried tomatos and balsamic dressing  
Falerna: Grilled chicken, roasted peppers, mozzarella cheese, in olive oil

Pizza  
Personal 12"

Pizza Plain

Pizza Bolognese

Pizza Primavera spinach, roasted peppers, mozzarella cheese

Cheese of toppings:

Sausage, meatballs, prosciutto, ground beef, roasted peppers, extra cheese, mushrooms, olives, spinach, sundried tomatoes, onions, artichokes, eggplant, zucchini, asparagus, baby shrimp, anchovies

Linguini Bolognese

Penne Vodka

Penne pasta in a light pink vodka sauce

Linguini Meatballs

Sausage Ravioli

Homemade ravioli stuffed with sweet Italian sausage in a light tomato sauce

Pasta

Capellini Primavera

Angel hair pasta tossed with sautéed vegetables in a garlic olive oil sauce

Gondola

Homemade four cheese and spinach ravioli in a cream sauce

Petto di Pollo

Grilled chicken with Portobello

Mushrooms, roasted peppers, fresh

Mozzarella cheese touched with olive oil balsamic vinegar

Chicken

Pollo Scarpariello

Boneless breast of chicken sautéed with sausage sweet & hot peppers & onions in a garlic in a garlic olive oil sauce

Chicken Frances or Parmigian

Traditional served over linguini pasta

Vitello alla Casa

Veal scaloppini dipped in egg, served with Asparagus, sundried tomatoes & artichokes in lemon white wine sauce

Veal

Vitello Milanese

Thinly pounded breaded & fried veal topped with chopped arugula, tomatoes, onions, fresh mozzarella cheese

Tilapia Frances

Egg battered filet of tilapia seared in a Lemon butter white wine sauce

Fish

Grilled Salmon

Displayed over spinach sautéed in garlic & olive oil

Beverages

Soda

Cappuccino

Espresso

Coffee

FIORE'S  
Dinner Menu

Antipasti Caldi - Hot Appetizers

Gamberi Coconato  
Coconut shrimp grilled to  
Perfection, paired with a  
delicate chef sauce

Vongole Posillipo  
Fresh little neck clams  
steamed with fresh herbs  
& tomatoes

Rollatini di Melanzone  
eggplant filled with ricotta cheese  
spinach topped with mozzarella  
in a light tomato sauce

Sautéed Calamari  
Sautéed calamari served with  
Marinara sauce

Mozzarella Carroza  
Lightly breaded mozzarella  
cheese fried served with mild  
or hot sauce

Cozze Posillipo  
Prince Edward Island mussels  
in white wine or marinara sauce

Antipasti Freddi - Cold Appetizers

Mozzarella Caprese  
A plate of fresh mozzarella,  
roasted peppers & tomatoes

Carpaccio di Manzo  
Thin sliced filet mignon with  
arugula, olive oil, lemon & shaved  
parmesan cheese

Antipasti Freddi  
prosciutto, tomatoes, mozzarella  
cheese & roasted peppers

Zuppe – Soups

Pasta Fagioli

Stracietella

Minestrone

Insalata – Salads

Insalata primavera  
Mixed green tossed with walnuts  
& goat cheese in a raspberry  
Vinaigrette

Insalata Caesar  
Romaine lettuce with our classic  
Caesar dressing

Insalata di Casa  
Mixed green tossed in  
Italian dressing

Trecolore  
Arugula & radicchio with  
Olive oil & balsamic vinegar

Insalata di Spinaci  
baby spinach & sundried cranberries  
dressed in honey mustard

Farinaci – Pasta

Penne alla vodka  
Penne pasta in light pink  
Vodka sauce

Cavatelli Calabrese  
Cavatelli with broccoli rabe &  
sausage sautéed in garlic & olive oil

Tortellini Bolognese  
ringlets of cheese served with  
fresh meat sauce

Gondola  
Homemade ravioli stuffed  
With four cheese & spinach  
in a cream sauce

Fettuccini Alfredo  
Fettuccini in a rich cream sauce  
with pieces of grilled chicken

Rigatoni Alba  
Rigatoni with chopped sausage  
& green peas in light pink  
vodka sauce

Cappellini Erjona  
Shrimp & hot peppers  
in a light marinara

Linguini Luciano  
Asparagus, fresh tomatoes,  
anchovies sautéed in garlic olive oil

Linguini con Vongole  
Linguini with steamed little neck  
clams in a red or white sauce

## Pollo – Chicken

Petto di Pollo  
Grilled chicken breast with Portobello &  
Sweet peppers in a balsamic reduction

Pollo fantasia  
Thinly pounded parmesan crusted boneless  
breasts of chicken in lemon white wine  
sauce with sweet peas

Pollo scarpariello  
Boneless pieces of chicken breast sautéed with  
Sausage, sweet & hot peppers, onions  
in a garlic & olive oil sauce

Chicken Nino  
Chicken breast with pears sundried cranberries  
In a sweet sherry wine sauce

Chicken Frances or Parmigiana  
Traditional served over linguini pasta

## Pesce – Fish

Gamberi Scampi  
Shrimp served over linguini in scampi sauce

Fettine di Salmon  
Fresh filet of salmon sautéed in a  
White wine lemon sauce

Colore di Mare  
Grilled shrimp & Portobello mushrooms  
displayed over arugula & radicchio salad dressed  
in a light olive oil & balsamic vinegar

Shrimp Frances or Parmigiana  
Traditional served over linguini pasta

Fiore's Burger  
Burger with Portobello mushrooms,  
Gorgonzola cheese and tomatoes

## Vitello - Veal

Vitello Milanese  
Thinly pounded & breaded veal fried  
& finished with chopped arugula, tomatoes,  
onions & fresh mozzarella dressed in olive  
oil & balsamic

Vitello alla Casa  
Veal scaloppini dipped in egg, seared with  
asparagus sundried tomatoes & artichokes in  
a lemon white wine sauce

Vitello Monte Carlo  
Veal scaloppini sautéed with roasted  
peppers, mushrooms in a sweet sherry  
wine sauce

Vitello Parmigiana  
Veal scaloppini, breaded topped with  
fontina in tomato sauce

## Carne – Meat

Bistecca al Pepe  
Grilled skirt steak with a peppercorn  
cognac sauce

French Cut Pork Chop  
Finished with grilled Portobello mushrooms  
& goat cheese in a port wine sauce

Grigliata di Pollo alla Caesar  
Romaine lettuce tossed with grilled  
chicken breast in a classic Caesar dressing

San Johny sandwich  
Grilled chicken, mozzarella cheese  
sundried tomatoes and pesto sauce

Bevanda – Beverages

Soda

Cappuccino

Espresso

Coffee

DBL Espresso

Dolci – Desserts