

Appetizers

Fried Calamari

With marinara sauce, 9

Fried Mozzarella

With marinara sauce, 7

Pasta Fagioli

Fresh beans and pasta in a savory broth, 5

Lobster Bisque

A creamy soup with savory lobster meat, 7

Crab Cakes

Homemade crab cakes made with fresh crab meat, 10

Shrimp Oreganata

Baked with oregano, capers, and garlic in a white wine lemon sauce, 10

Portabella Mushrooms

Baked with garlic, Kalamata olives, gorgonzola cheese, and balsamic vinegar, 8

Clams Casino

Half clams topped with roasted red peppers and bacon, baked in a lemon butter white wine sauce, 8

Entrees

Lasagna Bolognese

Layers of pasta, meat sauce and cheese, 15

Wild Mushroom Ravioli

Pomodoro

In a tomato pesto sauce with gorgonzola cheese, 14

Broccoli Aglio Olio

Sautéed broccoli, garlic, olive oil and butter over linguini, 14

Baked Cheese Ravioli

In marinara sauce topped with mozzarella cheese, 14

Eggplant Rollatini

Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce, 14

Eggplant Fiore

Eggplant topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce, 14

Eggplant Parmigiana

Eggplant topped with marinara sauce, mozzarella and romano cheese, 14

Baked Manicotti

Manicotti shells stuffed with ricotta, mozzarella, and parmesan cheese in a marinara sauce, 14

Baked Spinach Manicotti

Manicotti shells stuffed with spinach, ricotta, mozzarella, and parmesan cheese in a marinara sauce, 14

Linguini with Clam Sauce

Linguini in a savory red or white clam sauce with garlic and herbs, 17

Lobster Ravioli

Sautéed with fresh tomatoes, sundried tomatoes, mushrooms, and spinach in a pink vodka sauce, 17

Shrimp Fra Diavolo

Sautéed shrimp in a spicy marinara sauce over linguini, 18

Calamari Fra Diavolo

Sautéed calamari in a spicy marinara sauce over linguini, 17

Shrimp & Scallops

Sautéed with garlic, tomatoes and sundried tomatoes in a marinara sauce over penne, 22

Zuppa De Clams

Whole clams sautéed with garlic and herbs, in a savory red or white sauce, 18

Shrimp Scampi

Sautéed shrimp, capers, and garlic in a white wine sauce over linguini, 18

Zuppa De Pesce

Shrimp, scallops, calamari and clams in your choice of red or white sauce over linguini, 28

Salmon Oreganata

Baked salmon with oregano, garlic, capers and broccoli in a lemon white wine sauce, 19

Sole Francaise

Tender filets of sole dipped in egg and sautéed in a lemon white wine sauce, with a side of steamed broccoli, 17

Ask your server for gluten free options

**(Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food borne illnesses)*

House Favorites

All served over pappardelle pasta with homemade rolls and house salad

Chicken Parmigiana

Breaded cutlet, marinara sauce, mozzarella, and romano cheese, 16

Chicken Fiore

Topped with spinach, fresh tomatoes, sundried tomatoes, and mozzarella cheese in a vodka pink sauce, 16

Chicken Fiore & Lobster

With fresh lobster meat, 24

Chicken Piccata

Sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce, 16

Chicken & Shrimp

Topped with eggplant, asparagus, shrimp, sharp provolone cheese in a vodka pink sauce, 21

Chicken Marsala

Sautéed with mushrooms in a marsala wine sauce, 16

Chicken Genovese

Topped with fresh tomatoes, eggplant and mozzarella cheese in a creamy pesto sauce, 16

Veal Parmigiana

Breaded cutlet, marinara sauce, mozzarella, and romano cheese, 19

Veal Fiore

Topped with spinach, fresh tomatoes, sundried tomatoes, and mozzarella cheese in a vodka pink sauce, 19

Veal Fiore & Lobster

With fresh lobster meat, 27

Veal Piccata

Sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce, 19

Veal & Shrimp

Topped with eggplant, asparagus, shrimp, sharp provolone cheese in a vodka pink sauce, 24

Veal Marsala

Sautéed with mushrooms in a marsala wine sauce, 19

Veal Genovese

Topped with fresh tomatoes, eggplant and mozzarella cheese in a creamy pesto sauce, 19

New York Strip Steak

With roasted potatoes, 26

Kids Menu

Penne with Butter • 5 | Chicken Fingers • 7 | Chicken Parmigiana (kids portion) • 7

Side Dishes

Side of Broccoli • 4 | Side of Spinach • 5

R I S T O R A N T E
FIORE
Authentic. Italian. Cuisine.

Dear Customer,
Patience is a virtue. Good food takes time to prepare. Enjoy!

It is our sincere wish that you, our valued customer, enjoy your visit with us. To that end we strive for excellence in our service and the preparation of your meals. We use only the freshest produce, meats, poultry and seafood, and all our sauces and soups are made on premise. We hope you enjoy your meal and we welcome your comments.