



**Special dishes prepared upon your request.  
Just ask!**



**Catering is available.**

**All orders available to go. Please call ahead.**

**PHONE:  
(860) 344-5557**



**Our Other Locations**

*Fiore's I Pizzeria*

210 Main St, Old Say brook, CT 06574

\*We Deliver

*Fiore's Pizzeria*

314 Flat Rock Place, Suite A110

Westbrook, CT 06498



## Chicken

Served with Homestyle Rolls and Dinner Salad.

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|---|---|
| <b>CHICKEN PARMIGIANA</b> ..... 15.00<br><i>Breaded chicken cutlet, fresh marinara sauce and mozzarella &amp; romano cheese.</i>  | <b>CHICKEN PIZZIOLA</b> ..... 15.00<br><i>Chicken breast, mushrooms, peppers, onions, capers and fresh garlic in a fresh marinara sauce.</i>                          |
| <b>CHICKEN MONTE BIANCO</b> ..... 15.00<br><i>Chicken breast topped with artichokes, fresh tomatoes and mozzarella cheese in a creamy cognac sauce.</i>                                     | <b>CHICKEN MARSALA</b> ..... 15.00<br><i>Breast of chicken sauteed with fresh mushrooms and marsala wine.</i>   |
| <b>CHICKEN FIORE</b> ..... 15.00<br><i>Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce.</i>                            | <b>CHICKEN AND CRABMEAT</b> ..... 19.00<br><i>Breast of chicken topped with spinach, eggplant, crabmeat and mozzarella cheese and baked in a light marinara sauce</i> |
| <b>CHICKEN FIORE WITH LOBSTER</b> ..... 21.00<br><i>Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce.</i> | <b>CHICKEN AND SHRIMP</b> ..... 19.00<br><i>Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce.</i>              |
| <b>CHICKEN PICCATA</b> ..... 15.00<br><i>Breast of chicken sautéed with capers pignoli nuts and broccoli in a lemon white wine sauce.</i>   | <b>CHICKEN GENOVESE</b> ..... 15.00<br><i>Tender chicken breast topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce.</i>               |

Add a Side of Pasta or Broccoli • 3.00

## Veal

Served with Homestyle Rolls and Dinner Salad.

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| <b>VEAL PARMIGIANA</b> ..... 17.00<br><i>Breaded veal cutlet, fresh marinara sauce with mozzarella and romano cheese.</i>   | <b>VEAL PIZZIOLA</b> ..... 17.00<br><i>Medallions of veal, mushrooms, peppers, capers, onions &amp; fresh garlic in a fresh marinara sauce.</i>               |
| <b>VEAL MONTE BIANCO</b> ..... 17.00<br><i>Medallions of veal topped with artichokes, fresh tomatoes and mozzarella cheese in a creamy cognac sauce.</i>                                  | <b>VEAL MARSALA</b> ..... 17.00<br><i>Medallions of veal with mushroom in a marsala wine sauce.</i>   |
| <b>VEAL FIORE</b> ..... 17.00<br><i>Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce.</i>                            | <b>VEAL AND CRABMEAT</b> ..... 21.00<br><i>Tender veal topped with spinach, eggplant, crabmeat and mozzarella cheese and baked in a light marinara sauce.</i> |
| <b>VEAL FIORE WITH LOBSTER</b> ..... 23.00<br><i>Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce.</i> | <b>VEAL GENOVESE</b> ..... 17.00<br><i>Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce.</i>             |
| <b>VEAL PICCATA</b> ..... 17.00<br><i>Medallions of veal sautéed with capers pignoli nuts and broccoli in a lemon white wine sauce.</i>   | <b>VEAL AND SHRIMP</b> ..... 21.00<br><i>Tender veal topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce.</i>               |

Add a Side of Pasta or Broccoli • 3.00

## Seafood

Served with Homestyle Rolls and Dinner Salad.

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| <b>CALAMARI FRA DIAVOLO</b> ..... 15.00<br><i>Calamari sauteed in spicy marinara over linguine.</i>  | <b>BAKED SALMON OREGANATA</b> ..... 17.00<br><i>Salmon steak sautéed with oregano, garlic, capers and broccoli in a lemon white wine sauce.</i>  |
| <b>SHRIMP FRA DIAVOLO</b> ..... 18.00<br><i>Shrimp sauteed in a spicy marinara sauce served over linguine.</i>   | <b>CAPELLINI FRUTTA DE MARE</b> ..... 25.00<br><i>Angel hair pasta with sundried tomato, mushrooms, sauteed garlic, scallops, salmon, shrimp and lobster meat in a vodka pink sauce.</i> |
| <b>PENNE &amp; SHRIMP</b> ..... 18.00<br><i>Shrimp sauteed with mushrooms in a pink vodka sauce served over penne.</i>   | <b>LOBSTER RAVIOLI</b> ..... 17.00<br><i>Lobster ravioli with fresh tomatoes, sundried tomatoes, mushrooms, fresh spinach in a pink vodka cream sauce.</i>                               |
| <b>SHRIMP SCAMPI</b> ..... 18.00<br><i>Butterflied shrimp, capers and garlic in a white wine sauce, sauteed and served over linguine.</i>                            | <b>ZUPPA D' PESCE</b> ..... 24.00<br><i>Assorted seafood, shrimp, scallops, calamari, mussels and clams in your choice of red or white sauce, served over linguine.</i>                  |
| <b>SHRIMP &amp; SCALLOPS</b> ..... 18.00<br><i>Shrimp &amp; scallops sautéed with fresh garlic, fresh tomato and sundried tomato in a marinara sauce over penne.</i> | <b>ZUPPA D' CLAMS (DOZEN LITTLENECKS)</b> . 22.00<br><i>Sautéed with basil &amp; garlic and marinara sauce, served over linguine.</i>  |
| <b>ZUPPA D' MUSSELS</b> ..... 15.00<br><i>Sautéed with basil, garlic and marinara sauce, served over linguine.</i>   |  |

Dear customer,  
Patience is a virtue. Good food takes time to prepare.  
ENJOY!

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

*A meal without wine, is like  
A day without sunshine.  
Louis Pasteur*

## *Appetizers*

<b>LOBSTER BISQUE</b> .....	<b>6.00</b>
<i>Sweet chunks of lobster in a creamy stock.</i>	
<b>PASTA FAGIOLI</b> .....	<b>4.00</b>
<i>Fresh beans and pasta in a savory broth.</i>	
<b>STUFFED MUSHROOMS</b> .....	<b>7.00</b>
<i>Mushroom caps with a seafood stuffing.</i>	
<b>FRIED MOZZARELLA</b> .....	<b>6.00</b>
<i>Fried mozzarella cheese topped with marinara sauce.</i>	
<b>CLAMS CASINO</b> .....	<b>8.00</b>
<i>Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce.</i>	
<b>SHRIMP OREGANATA</b> .....	<b>8.00</b>
<i>Shrimp baked with capers, garlic, oregano and a white wine lemon sauce.</i>	
<b>FRIED CALAMARI</b> .....	<b>8.00</b>
<i>Fresh calamari sautéed and served with marinara sauce on the side</i>	
<b>ZUPPA DE MUSSELS</b> .....	<b>7.00</b>
<i>Fresh mussels sautéed with garlic, basil and marinara sauce.</i>	



## *Pasta • Eggplant*

*All Pasta Dishes Served with Homestyle Rolls and Salad.*

<b>EGGPLANT FIORE</b> .....	<b>14.00</b>
<i>Eggplant filled with sundried tomato &amp; spinach, topped with mozzarella and a vodka pink sauce.</i>	
<b>EGGPLANT ROLLATINI</b> .....	<b>13.00</b>
<i>Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce.</i>	
<b>EGGPLANT PARMIGIANA</b> .....	<b>13.00</b>
<b>LINGUINE &amp; BROCCOLI AGLIO OLIO</b> .....	<b>12.00</b>
<i>Linguine sauteed with fresh broccoli, garlic, olive oil and butter.</i>	
<b>PENNE POMODORO</b> .....	<b>12.00</b>
<i>Penne sauteed with fresh tomatoes and a touch of pesto.</i>	
<b>PENNE PUTTANESCA</b> .....	<b>12.00</b>
<i>Penne in a light red sauce with crushed anchovies, mushrooms, garlic, onions and capers.</i>	
<b>BAKED RAVIOLI</b> .....	<b>13.00</b>
<i>Cheese ravioli topped with marinara sauce, pecorino romano and mozzarella cheese.</i>	
<b>BAKED MEAT LASAGNA</b> .....	<b>14.00</b>
<i>Pasta layered with meat, cheese and marinara sauce and baked to perfection.</i>	
<b>BAKED MANICOTTI</b> .....	<b>13.00</b>
<i>Fresh pasta "tubes" with seasoned ricotta in a marinara sauce with mozzarella cheese.</i>	
<b>BAKED SPINACH MANICOTTI</b> .....	<b>13.00</b>
<i>Fresh pasta "tubes" with seasoned ricotta and spinach in a marinara sauce with mozzarella cheese.</i>	
<b>LINGUINE WITH CLAM SAUCE</b> .....	<b>15.00</b>
<i>Linguine in a savory red or white clam sauce with garlic and herbs. (Red sauce with fresh tomato sauce.)</i>	



*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 welcome your comments.*