



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



## Appetizers • Soups • Salads

<b>PASTA FAGIOLI</b> .....	<b>3.50</b>
<b>HOT ANTIPASTO FOR TWO OR MORE</b> .....	<b>PER PERSON 5.95</b>
<i>Assorted hot appetizers, clams casino, fried calamari, stuffed mushrooms &amp; fried mozzarella.</i>	
<b>STUFFED MUSHROOMS (5)</b> .....	<b>5.95</b>
<i>Mushroom caps stuffed with a seafood stuffing.</i>	
<b>FRIED MOZZARELLA</b> .....	<b>5.95</b>
<i>Fried mozzarella cheese topped with marinara sauce.</i>	
<b>CLAMS CASINO (6)</b> .....	<b>7.95</b>
<i>Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce.</i>	
<b>SHRIMP OREGANATA (4)</b> .....	<b>7.95</b>
<i>Shrimp baked with capers, garlic, oregano and a white wine lemon sauce.</i>	
<b>FRIED CALAMARI</b> .....	<b>7.95</b>
<b>CAESAR SALAD</b> .....	<b>4.95</b>
<i>Fresh romaine with croutons and caesar dressing.</i>	
<b>BUFFALO SALAD</b> .....	<b>6.95</b>
<i>Fresh mozzarella, tomatoes, onions, roasted peppers and olives.</i>	
<b>GRILLED CHICKEN CAESAR SALAD</b> .....	<b>7.95</b>
<b>GRILLED SHRIMP CAESAR SALAD</b> .....	<b>9.95</b>



## Pasta • Eggplant

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

<b>BAKED MEAT LASAGNA</b> .....	<b>8.95</b>
<i>Wide pasta layered with seasoned beef, ricotta cheese and meat sauce.</i>	
<b>EGGPLANT PARMIGIANA</b> .....	<b>8.95</b>
<b>EGGPLANT ROLLATINI</b> .....	<b>8.95</b>
<i>Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce.</i>	
<b>EGGPLANT FIORE</b> .....	<b>8.95</b>
<i>Eggplant filled with sundried tomato &amp; spinach, topped with mozzarella and a vodka pink sauce.</i>	
<b>BAKED RAVIOLI</b> .....	<b>8.95</b>
<i>Cheese ravioli topped with marinara sauce, pecorino romano and mozzarella cheese.</i>	
<b>BAKED MANICOTTI</b> .....	<b>8.95</b>
<i>Fresh pasta "tubes" with seasoned ricotta in a marinara sauce with mozzarella cheese.</i>	
<b>BAKED SPINACH MANICOTTI</b> .....	<b>8.95</b>
<i>Fresh pasta "tubes" with seasoned ricotta and spinach in a marinara sauce with mozzarella cheese.</i>	
<b>LINGUINE &amp; BROCCOLI AGLIO OLIO</b> .....	<b>7.95</b>
<i>Linguine sauteed with fresh broccoli, garlic, olive oil and butter.</i>	
<b>PENNE POMODORO</b> .....	<b>7.95</b>
<i>Penne sauteed with fresh tomatoes and a touch of pesto.</i>	
<b>PENNE PUTTANESCA</b> .....	<b>7.95</b>
<i>Penne in a light red sauce with crushed anchovies, mushrooms, garlic, onions and capers.</i>	

## Chicken

Served with Homestyle Rolls and Salad.

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|--|------|--|-------|
| <b>CHICKEN PARMIGIANA</b> .....  | 9.95 | <b>CHICKEN GENOVESE</b> .....  | 9.95  |
| <i>Breaded chicken cutlet, fresh marinara sauce and mozzarella &amp; romano cheese.</i>                                      |      | <i>Tender chicken breast topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce.</i>           |       |
| <b>CHICKEN MONTE BIANCO</b> .....  | 9.95 | <b>CHICKEN PIZZIOLA</b> .....  | 9.95  |
| <i>Chicken breast topped with artichokes, fresh tomatoes and mozzarella cheese in a creamy cognac sauce.</i>                 |      | <i>Chicken breast, mushrooms, peppers, onions fresh garlic in a fresh marinara sauce.</i>                                  |       |
| <b>CHICKEN FIORE</b> .....   | 9.95 | <b>CHICKEN SORRENTINO</b> .....  | 9.95  |
| <i>Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce.</i> |      | <i>Chicken topped with eggplant, fresh tomatoes and mozzarella cheese in a brown cognac sauce.</i>                         |       |
| <b>CHICKEN FRANCAISE</b> .....   | 9.95 | <b>CHICKEN MARSALA</b> .....   | 9.95  |
| <i>Breast of chicken dipped in egg batter, in a lemon white wine sauce.</i>  |      | <i>Breast of chicken sauteed with fresh mushrooms and marsala wine.</i>  |       |
| <b>CHICKEN TRIESTINO</b> .....   | 9.95 | <b>CHICKEN AND CRABMEAT</b> .....  | 11.95 |
| <i>Breast of chicken topped with roasted peppers, black olives and gorgonzola cheese with a white wine-lemon sauce.</i>      |      | <i>Breast of chicken topped with spinach, eggplant, crabmeat and mozzarella cheese and baked in a light marinara sauce</i> |       |

## Fiore II Veal

Served with Homestyle Rolls and Salad.

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|---|-------|---|-------|
| <b>VEAL PARMIGIANA</b> .....  | 10.95 | <b>VEAL GENOVESE</b> .....  | 10.95 |
| <i>Breaded veal cutlet, fresh marinara sauce with mozzarella and romano cheese.</i>   |       | <i>Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce.</i>             |       |
| <b>VEAL MONTE BIANCO</b> .....  | 10.95 | <b>VEAL PIZZIOLA</b> .....  | 10.95 |
| <i>Medallions of veal topped with artichokes, fresh tomatoes and mozzarella cheese in a creamy cognac sauce.</i>              |       | <i>Medallions of veal, mushrooms, peppers, onions fresh garlic in a fresh marinara sauce.</i>                             |       |
| <b>VEAL FIORE</b> .....   | 10.95 | <b>VEAL SORRENTINO</b> .....  | 10.95 |
| <i>Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce.</i> |       | <i>Medallions of veal topped with eggplant, fresh tomatoes and mozzarella cheese in a brown cognac sauce.</i>             |       |
| <b>VEAL FRANCAISE</b> .....   | 10.95 | <b>VEAL MARSALA</b> .....   | 10.95 |
| <i>Medallions of veal, dipped in egg batter and sauteed in a lemon-butter, white wine sauce, served with broccoli.</i>        |       | <i>Medallions of veal with mushroom in a marsala wine sauce.</i>  |       |
| <b>VEAL TRIESTINO</b> .....   | 10.95 | <b>VEAL AND CRABMEAT</b> .....  | 12.95 |
| <i>Tender veal medallions topped with roasted peppers, black olives and gorgonzola cheese with a white wine-lemon sauce.</i>  |       | <i>Tender veal topped with spinach, eggplant, crabmeat and mozzarella cheese and baked in a light marinara sauce.</i>     |       |
|   |       | <b>VEAL OSSO BUCO MILANESE</b> .....  | 22.95 |
|   |       | <i>Veal shanks braised in olive oil, white wine, veal stock, onions, tomatoes, carrots, and celery. Served over rice.</i> |       |

## Seafood

Served with Homestyle Rolls and Dinner Salad.

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|---|-------|---|-------|
| <b>LINGUINE WITH CLAM SAUCE</b> .....   | 8.95  | <b>SHRIMP &amp; SCALLOPS</b> .....  | 10.95 |
| <i>Linguine in a savory red or white clam sauce with garlic and herbs. (Red sauce with fresh tomato sauce.)</i> |       | <i>Shrimp &amp; scallops sautéed with fresh garlic, fresh tomato and sundried tomato in a marinara sauce over penne.</i>                          |       |
| <b>CALAMARI FRA DIAVOLO</b> .....   | 8.95  | <b>PENNE DI PAPI</b> .....  | 10.95 |
| <i>Calamari sauteed in spicy marinara over linguine.</i>  |       | <i>Scallops and calamari sauteed with fresh tomatoes, fresh garlic, fresh basil and sundried tomatoes in a white wine sauce over penne pasta.</i> |       |
| <b>SHRIMP FRA DIAVOLO</b> .....   | 10.95 | <b>LOBSTER RAVIOLI</b> .....  | 10.95 |
| <i>Shrimp sauteed in a spicy marinara sauce served over linguine.</i>   |       | <i>Lobster ravioli with fresh tomatoes, sundried tomatoes, mushrooms, fresh spinach in a pink vodka cream sauce.</i>                              |       |
| <b>PENNE &amp; SHRIMP</b> .....   | 10.95 | <b>ZUPPA D' PESCE</b> .....   | 22.95 |
| <i>Shrimp sauteed with mushrooms in a pink vodka sauce served over penne.</i>                                   |       | <i>Assorted seafood, shrimp, scallops, calamari, mussels and clams in your choice of red or white sauce, served over linguine.</i>                |       |
| <b>SHRIMP SCAMPI</b> .....  | 10.95 |   |       |
| <i>Butterflied shrimp, capers and garlic in a white wine sauce, sauteed and served over linguine.</i>           |       |   |       |
| <b>SOLE FRANCAISE</b> .....   | 10.95 |   |       |
| <i>Tender sole filets, batter dipped and sautéed in a white wine, butter sauce. Served with broccoli.</i>       |       |   |       |

Dear customer,  
Patience is a virtue. Good food takes time to prepare.  
Please be patient and relax. Thank you.

ENJOY!

