



fiore

famiglia.

ANTIPASTI

antipasti board	35
charcuterie, cheese, pickled vegetables, marinated olives, seasonal salads & spreads, focaccia	
housemade focaccia	10
olive oil, balsamic reduction	
warm marinated olives	10
citrus, rosemary, cardamom, gremolata	
bruschetta	12
gem tomato, onion, pesto, ground fennel, balsamic reduction	
chicken liver pâté	17
cognac, fresh thyme, clarified butter, pink peppercorn, pickled vegetables, focaccia	
whipped ricotta & eggplant caponata	17
pine nuts, chili oil, flatbread	
polpette	22
pork & beef meatballs, pomodoro, grana padano, focaccia + extra meatball 5	

SALADS

insalata di famiglia	19
mixed spring greens, orange, cucumbers, pickled radish, toasted pistachio, pecorino, orange pearls, lemon mint vinaigrette + grilled prawns 9, prosciutto 5, bacon 5	
farro with seared scallops	29
shaved brussel sprouts, roasted carrot, dried apricot, toasted walnuts, whipped ricotta, lemon coriander vinaigrette + grilled prawns 9, prosciutto 5, bacon 5	
squash and apple	22
mixed greens, toasted pine nuts, goat cheese, squash crema, sage vinaigrette + grilled prawns 9, prosciutto 5, bacon 5	
rucola	18
arugula, grana padano, pine nuts, lemon vinaigrette + grilled prawns 9, prosciutto 5, bacon 5	

ENTRÉES

chicken parmigiana	30
panko & parmigiano breaded chicken breast, pomodoro, mozzarella, arugula, grana padano + spaghetti pomodoro - 6	
plum stuffed pork tenderloin	36
sous-vide pork tenderloin flambéed in grappa, plum stuffing, mushroom sauce, roasted vegetables	
beef peposo	37
slow braised beef short ribs, red wine peppercorn sauce, cauliflower purée, arugula, pomegranate	
prawns and scallops	37
pan seared Hokkaido scallops, prawns, celery root purée, brown butter	

PASTAS

spaghetti carbonara	29
guanciale, black pepper, egg yolks, grana padano	
duck confit ravioli	33
truffle, ricotta & duck filled ravioli, parmesan broth, basil oil, toasted breadcrumbs	
linguine ai gamberi	31
prawns, gem tomatoes, capers, chili, preserved lemon, grana padano, microgreens	
rigatoni bolognese	29
beef, veal & pork ragù, grana padano, gremolata	
gnocchetti sardi walnut pesto	27
fresh chives, grana padano	
mushroom risotto (GF)	29
wild & crimini mushrooms, mushroom jus, truffle stracciatella, grana padano, microgreens	

PIZZAS

bacon apple taleggio	28
bianca, mozzarella, double smoked bacon, pickled apple, taleggio, fresh sage	
margherita	25
pomodoro, fior di latte, basil	
rossa	28
pomodoro, mozzarella, Italian sausage, artichoke, roasted red pepper, gremolata	
squash & prosciutto	29
squash crema, mozzarella, roasted squash, prosciutto, arugula, grana padano, truffle oil	
calabrian chili eggplant	27
bianca, mozzarella, roasted eggplant, caramelized onion, calabrian chili pesto, smoked caciocavallo	
feature pizza	mp
dips	2.5
parmesan chive, tomato-calabrian chili pesto	
additions	
prosciutto, bacon, italian sausage 5	
arugula, caramelized onion, roasted eggplant 4	
extra mozzarella cheese 3	

taxes not included