



fiore
famiglia.

ANTIPASTI

antipasti board 22
charcuterie, cheese, pickled vegetables, marinated olives, focaccia
+ make it grande +8

housemade focaccia 10
olive oil, balsamic reduction

smoked marinated olives 10
citrus, rosemary, cardamom, lemon zest

bruschetta 12
gem tomato, onion, pesto, ground fennel, balsamic pearls

chicken liver pâté 17
brandy, clarified butter, pink peppercorn, thyme, pickles, focaccia

tuscan bean dip 15
calabrian chili pesto, rosemary, lemon, flatbread

polpette 23
three pork & beef meatballs, pomodoro, grana padano, focaccia

INSALATA

insalata di famiglia 22
mixed greens, orange, cucumber, pickled
radish, toasted pistachio, pecorino, lemon
mint vinaigrette

rucola 21
arugula, grana padano, pine nut, lemon
vinaigrette

beet 25
arugula, roasted beet, toasted pistachio,
whipped ricotta, pickled fennel, hazelnut oil,
balsamic pearls

winter squash 26
mixed greens, squash crema, roasted
squash, pickled pear, goat cheese, pine nut,
sage vinaigrette

additional protein
+ burrata 10, prawns 10, prosciutto 6, bacon 5

PIZZA

calabrian chili eggplant 28
bianca, mozzarella, eggplant, caramelized
onion, calabrian chili pesto, smoked
caciocavallo

bacon, pear & taleggio 29
squash crema, mozzarella, double smoked
bacon, pickled pear, taleggio, sage

funghi 30
bianca, fontina, mushroom, kale, truffle oil,
pickled enoki mushroom, grana padano

rossa 2.0 29
pomodoro, mozzarella, Italian sausage,
green olive, sundried tomato, fermented
black garlic drizzle

margherita 26
pomodoro, fior di latte, basil

feature pizza mp

pizza additions

burrata 10

prosciutto, beef pepperoni 6

bacon, italian sausage 5

arugula or mushrooms 4

extra mozzarella cheese or olives 3

PASTA & RISOTTO

spaghetti carbonara 29
guanciale, black pepper, egg yolk

linguine ai gamberi 33
linguine, prawns, cherry tomato, capers, chili,
preserved lemon

wild boar & fig gnudi 36
arugula, crispy shallot, grana padano

rigatoni bolognese 31
beef, veal & pork ragù, gremolata

bucatini cacio e pepe 27
pecorino, grana padano, black pepper

duck confit lanterne 35
duck confit, truffle & ricotta filling, parmesan
stock, basil oil, toasted panko, microgreens

mushroom risotto 32
stracciatella, pickled enoki mushroom,
microgreens

add burrata to any pasta 10

SECONDI

chicken parmigiana 31
panko & parmigiano breaded chicken breast,
pomodoro, mozzarella, arugula, grana
padano
+ spaghetti pomodoro - 6

farro & scallops 33
hokkaido scallops, farro, black kale, roasted
carrot, apricot, toasted walnut, whipped
ricotta, coriander vinaigrette

flat iron steak 40
sous-vide flat iron steak, roasted carrots,
plum & mushroom sauce

prawns and scallops 38
pan seared Hokkaido scallops, prawns,
celery root purée, brown butter, crispy
shallots