

Fiorentina

osteria + enoteca

Antipasti

Antipasto Fiorentina

Chef Antonio's selection of the finest cured meats, cheeses and fresh mozzarella 18

Calamari Fritti

Fried calamari with zucchini served with lemon aioli and marinara sauces 15

Polipo Alla Luciano

Fresh baby octopus served in a light spicy tomato sauce 14

Gamberoni Alla Toscana

Luscious grilled jumbo shrimp with white beans, rosemary and drizzled with mint oil 16

Vongole Marechiaro

Steamed littleneck clams with garlic, extra virgin olive oil in a delicate white wine sauce 13

Carpaccio Di Manzo

Beef filetto carpaccio on a bed of fresh arugula, capers, shaved Parmigiano Reggiano cheese, drizzled in a balsamic vinaigrette reduction 18

Melanzane Ripiene

Eggplant rollatini stuffed with house made ricotta and mozzarella in a fresh cherry tomato basil sauce 12

Cipollata

Italian onion soup, with Pecorino cheese, egg and grilled country bread 7

Zuppa de Giorno

Chef's fresh soup of the day cup 5 Bowl 7

Insalata

Insalata Fiorentina

Baby arugula salad in a green apple dressing served with walnuts and crumbled blue cheese 12

Cesare

Classic Cesare salad with Parmigiano Reggiano cheese and fresh croutons. Anchovies upon request 12

Insalata Barbabietole

Fresh roasted beets over mixed greens with goat cheese and pistachios drizzled with balsamic vinaigrette 13

Insalata Caprese

Heirloom tomato salad with fresh basilica and burrata pugliese 15

Insalata Mista

Fresh mixed green salad with pearl onions cherry tomatoes and balsamic dressing 9

Grilled Pizza

White

Olive oil, garlic, hot peppers, mozzarella and Pecorino 11

Margherita

Tomato, mozzarella and basil 11

Roasted Vegetable and Goat cheese

Tomato, roasted vegetables, and goat cheese 13

Fiorentina

Mozzarella cheese, tomato, arugula prosciutto 13

Meatball and Hot Peppers

Tomato, meatballs, hot peppers, smoked provolone 13

Salsiccia

Tomato, italian sausage and mozzarella 12

Primi

Filetto di Pomodoro

Fresh Spaghetti served with fresh cherry tomato sauce, garlic, extra virgin olive oil and fresh basilico 16

Puttanesca

Fresh Linguini pasta with anchovies, capers, garlic, black olives in a light tomato sauce 18

Vongole Veraci

Fresh Linguine pasta with clams, garlic, white wine, parsley, extra virgin olive oil with a touch of crushed red pepper. (Available red, with cherry tomatoes or white) 23

Ragu Bolognese

Pork, beef, and veal meat sauce simmered in a Barolo wine reduction over Fresh Pappardelle or Gnocchi 23

Amatriciana

Bucatini pasta with pancetta white wine crushed red pepper and Pecorino Romano cheese in a plum tomato sauce 19

Frutti Di Mare

Shrimp, clams, mussels, calamari, white wine, extra virgin olive oil and cherry tomatoes served over fresh linguini or risotto 29

Ravioli Aragosta

Fresh ravioli filled with lobster meat in a pink cherry tomato sauce 27

Fagottini al Tartufo

Pasta purses filled with truffle and ricotta cheese in a creamy truffle sauce 29

Bucialola

Fresh rigatoni with pureed peas sautéed in garlic, Italian sausage and topped with shaved Parmigiano Reggiano 16

Pappardelle Al Funghi

Wild mushrooms in a brandy cream sauce over fresh Pappardelle 23

Carbonara

Italian pancetta, eggs, and black pepper with Parmigiano Reggiano over fresh spaghetti 16

Quattro Formaggi

A four cheese blend of gorgonzola, fontina, asiago and Parmigiano over penne or gnocchi 23

Secondi

Snapper Fiorentina

Atlantic coast snapper cooked in foil with mussels, clams, cherry tomatoes and white wine served with mashed potatoes and sautéed spinach 26

Branzino Isolana

Mediterranean bass with asparagus, tomato garlic, potato and extra virgin olive oil served with mashed potatoes and sautéed spinach 26

Salmone al Finicchio

Wild salmon cooked with a fennel lemon reduction served with mashed potatoes and sautéed spinach 28

Cozze Ischia

Classic Italian impepata with steamed mussels, black pepper and herbs served with country garlic bread 19

Filetto Fiorentina

8oz Filet mignon in a chianti demi glace reduction with truffle fries 36

Scottaditi di Agnello

Grilled lamb chops with a horseradish cream sauce and mint pesto with truffle mashed potatoes and grilled asparagus 29

Vitello Milanese

Veal breaded and fried to a golden crisp topped with arugula salad, cherry tomatoes, red onions and balsamic reduction 26

Bistecca Firenze

16 oz prime cut ribeye steak with gorgonzola butter sauce with truffle mashed potatoes and brussels sprouts sautéed with pancetta 29

Vitello Porcini

Veal scaloppini with porcini mushroom in demi glace reduction with mashed potatoes and spinach 32

Vitello Limone

Veal scaloppini with capers, lemon juice in a white wine butter sauce served with mashed potatoes and broccoli 26

Pollo Scarpariello

Half chicken sautéed with sausage, black olives, garlic, green pepper, and potato in a balsamic reduction 22

Marsala

Wild mushroom marsala sauce with mashed potato and spinach served with either chicken or veal 24

Melanzane alla Parmigiana

Thin layers of eggplant fried and layered with tomato, mozzarella and Parmigiano Reggiano 18

Contorni

Escarole	5	Sauteed Spinach	5
Broccoli Rabe	7	Fiorentina Fries	5
Polenta	5	Wild Mushrooms	7