

fio
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caffè, RistORante, alimentaRi.

dinner

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AN ITALIAN EXPERIENCE

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caffè, Ristorante, alimentari.

- this restaurant is Gratuity Free -
This price includes the TIP.

“Our products are either locally sourced or imported from Italy, primarily from Cilento.
Imported items boast IGP and DOP certifications, ensuring their exceptional quality.”



MICHELIN
2024

aperitivo

freselle & bufala affumicata ___ 25

*everything imported from Cilento, Campania IT:
smoked buffalo fresh milky Mozzarella DOP, broccoli spierti,
eggplants marinated, “hard bread” soaked in water and EVOO*

bruschetta gourmet ___ 25

**bruschetta selection, high end imported cheeses & meats
3 pcs, add 1 \$6*

bruschetta al pomodoro ___ 24

**classic tomato and basil bruschetta
with imported high end EVOO
3 pcs, add 1 \$5*

antipasti

scamorza porcini & speck ___ 23

*baked imported smoked scamorza, imported porcini mushrooms,
imported Speck DOP*

polpette in salsa di melanzane ___ 25

*veal meatballs served with housemade traditional eggplant sauce,
roasted peppers, garlic, parsley, lemon juice, EVOO*

tagliere di salumi e formaggi ___ 38 (x2)

*selection of high end imported cured meats and cheeses
w/ Imported smoked Buffalo Mozzarella*

salads

burrata cilentana su vellutata di zucca ___ 26

*weekly imported fresh Buffalo Burrata DOP from Cilento, Campania IT,
served on a pumpkin smooth cream with figs, corbarino e pacchetella del vesuvio, shallots,
EVOO Azienda Agricola Marco Rizzo, Cilento IT*

add 24 months aged Prosciutto di Parma \$6.00

arance e finocchi ___ 19

*orange, fennel, radish, Gaeta's olives, pomegranate and thyme,
imported EVOO, balsamic white vinegar and hint of salt*

additional bread basket \$3.00, bread basket & EVO Oil \$6.00

imported marinated pitted olives Evo Oil \$7.00

*** our bread may contains sesame seeds & other different nuts**
please inform our STAFF about any kind of allergies before place your order

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This price includes the TIP.

our Extra Virgin Olive Oil is imported from Cilento, in Campania IT.

Marco Rizzo is a young agricultural company from Vallo di Diano & Cilento National Park, with its own mill that produces organic extra virgin olive oil, cold-pressed and of high sensory profile.

pasta

lasagna napoletana ___ 33

*baked layers of bronze drawn thin pasta sheets alternating with ragù sauce, provola cheese, boiled eggs.
fresh mozzarella, imported 24 months aged Parmigiano Reggiano*

fusilli cilentani al ferretto ___ 31

*handmade fusilli from Felitto, Cilento IT (slow food presidium)
with imported "pacchetella del vesuvio" IGP cherry tomatoes
imported salted ricotta, EVO oil*

paccheri alla Luciana ___ 32

*paccheri, Baby Octopus ragù, imported San Marzano DOP tomatoes,
olives, capers, evo oil, parseley*

linguine, colatura, peperoni cruschi ___ 31

*linguine, broccoli rabe cream, Colatura di Alici Cetara (Amalfi Coast),
imported from Matera crunchy dried peppers, toasted breadcrumbs, evo oil.*

ravioli bottarga e limone ___ 32

*fresh ravioli filled with imported buffalo ricotta
served with bottarga, lemon zest, thyme & evo oil*

secondi

cappello del prete all'aglianico ___ 42

*chuck roast - traditional Aglianico red wine braised
served with potato puree, carrots
daily limited amount - until SOLD OUT*

baccalà alla cilentana ___ 35

*authentic southern Italian recipe from Cilento:
cod fish - Icelandic salted with potatoes, tomato sauce,
black olives, onions and parsley*

polpo alla napoletana ___ 35

*Octopus - Neapolitan traditional recipe,
with roasted potatoes, rosemary, lemon*

costoletta di maiale ___ 34

*pork chop breaded with rosemary and lemon.
served with green salad*

parmigiana di melanzane ___ 29

authentic Italian Eggplant Parmigiana

sides

peperoni arrostiti ___ 13

roasted peppers with garlic, evo oil, capers, oregano, black olives

melanzane a funghetti ___ 13

*pan sauteed eggplants, cherry tomatoes, basil,
garlic and evo oil*

insalata verde ___ 12

green salad mix with cherry tomatoes

wine list

sparkling

Prosecco ___ 15 / 58

region: Veneto IT

white

Falanghina ___ 16 / 62

producer: La Capranera

FALANGHINA - region: Cilento, Campania IT

Greco di Tufo ___ 70

producer: De Conciliis

GRECO - region: Cilento, Campania IT

Trentenare ___ 80

producer: San Salvatore

FIANO - region: Cilento, Campania IT

Lacryma Christi Bianco ___ 18 / 70

producer: Cantine Olivella

CODA DI VOLPE - region: Campania IT

Kata del Monte Somma ___ 18 / 70

producer: Cantine Olivella

CATALANESCA - region: Campania IT

rosè

Vetere ___ 18 / 70

producer: San Salvatore

region: Cilento, Campania IT

red

Costa D'Amalfi Furore ___ 110

producer: Marisa Cuomo

PIEDIROSSO - AGLIANICO - region: Amalfi Coast IT

Capranera ___ 16 / 62

producer: La Capranera

AGLIANICO - region: Cilento, Campania IT

Ceraso ___ 80

producer: San Salvatore

AGLIANICO - region: Cilento, Campania IT

Lacryma Christi Rosso ___ 18 / 70

producer: Cantine Olivella

PIEDIROSSO - region: Campania IT

Bacioilcielo ___ 16 / 62

producer: De Conciliis

PRIMITIVO IGP - region: Cilento, Campania IT

Our Wine List is deliberately unconventional, focused on southern Italy's region of the Cilento and Vallo di Diano National Park, the well known Amalfi Coast in Campania and the bordering area of the mountainous and volcanic hinterland called Lucania.

Populated since the Neolithic period, these beautiful areas have been home to the Etruscan, Lucanian and Roman peoples.

When the Greeks arrived, escaping decades of war, they started to build their peaceful paradise at Paestum.

The extraordinary temples that still stand there on the rich coastal plain of the Tyrrhenian Sea are the most intact examples of Greek architecture that remain in existence, dating back to the 6th century B.C.

Steeped in mythology and legends, a vast part of this region was declared a World Heritage Site by UNESCO in 1998. In addition to its historical treasures, it boasts one of the most impressive biodiverse ecosystems and some of the most enchanting beaches in the world.

Every wine listed comes from indigenous varietals, made by critically acclaimed, top producers known for their quality winemaking and unwavering commitment to biodynamic farming.

That's our pride, our heritage comes along with the waves of the Sea that has always made us love the discovery, but always with the desire to return home.

These are the hills where we grew up, this is our heritage.

This is the place that we love to call Home, and we love to share it with you.

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cocktails

Negroni Sbagliato ___ 16

Prosecco, Cocchi Vermuth, Aperitivo Cappelletti

Venetian Spritz ___ 16

Italian Spritz w/ Prosecco & Cappelletti Aperitivo

White Spritz ___ 16

Dry white Vermouth, white wine, splash of Prosecco, club soda

Americano ___ 16

Cocchi Vermuth, Aperitivo Cappelletti, Club Soda

Mimosa ___ 14

Prosecco and Fresh Orange Juice

amaro & vermouth

Cardamaro ___ 12

cardoon and blessed thistle, with a short repose in oak

Cocchi Torino ___ 12

Vermouth Aperitivo from Torino, IT

Dolin Bianco ___ 12

Extra Dry White Vermouth

non alcoholic drinks

Negroni ___ 11

non - alcoholic Negroni

Aperitivo ___ 9

imported bitter aperitivo drink

Citrus Soda ___ 7

imported citrus soda: lemon, blood orange, chinotto

beers

Torrente ___ 12

imported Artisanal Beer from ITALY

AMERICAN PALE ALE 11.2 Oz

ABV 7%

Baladin Nora ___ 12

imported Artisanal Beer from ITALY

AMBER ALE 11.2 Oz

ABV 6,8%

Baladin Nazionale ___ 12

imported Artisanal Beer from ITALY

BLONDE ALE 11.2 Oz

ABV 6,5%

Sanavalle ___ 10

imported Artisanal Beer from ITALY

Belgian AMBER ALE

11.2 Oz

ABV 6%

Giana ___ 10

imported Artisanal Beer from ITALY

DOUBLE MALT BEER 11.2 Oz

ABV 8%

Forst ___ 9

imported Beer from ITALY

LAGER

11.2 Oz

ABV 4.8%

* All our desserts are imported weekly from Amalfi Coast's Award - Winning Pastry Chef "Sal De Riso"

desserts

delizia al limone ___ 16.00

*lemon spongecake filled with lemon custard,
covered with lemon cream*

panarea al pistacchio ___ 16.00

*fragrant sicilian pistachio biscuit
filled with imported ricotta from Tramonti,
vanilla cream and pistachio cream.*

CONTAINS PISTACHIO, may contains other nuts.

cheesecake ai frutti di bosco ___ 16.00

high end berries cheesecake

torta caprese ___ 16.00

southern Italian chocolate cake with almond flour

CONTAINS ALMONDS, may contains other nuts.

caffetteria

espresso *single / double* ___ 4.00 / 4.50

macchiato ___ 5.00

cappuccino ___ 7.50

latte macchiato ___ 7.50

americano ___ 6.00

tea ___ 4.00

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