

Il Fiore
Ristorante



Catering Menu

Half Tray serves 10-12

Full Tray serves 20-22

Antipasti

	Half Tray	Full Tray
Bread	22	35
Grilled Calamari Calamari marinated in lemon, garlic, and herbs, grilled to perfection	40	80
Zuppa Di Cozze Farm-raised mussels, garlic, and white wine or plum tomato sauce	40	80
Funghi Gratinati Baked porcino, shiitake, and portabella, mushrooms, shrimp, bread crumbs, garlic, and olive oil	30	60
Antipasto Freddo A savory selection of cheeses and cured meats, topped with a homemade Italian dressing	40	80

Insalata

Caesar Hearts of romaine, homemade Caesar dressing, and croutons	30	60
Verde Seasonal mixed greens, chopped tomatoes, and balsamic dressing	30	60
Fiore Spring mix, dried cranberries, walnuts, gorgonzola cheese, and Italian dressing	35	70
Caprese Buffalo Mozzarella, fresh tomatoes, olives, basil, and extra virgin olive oil	35	70
Di Rucola Arugula, goat cheese, oranges, artichokes, and lemon vinaigrette	35	70
Indivie e Piu Belgian Endives, arugula, parmesan cheese, and rich lemon dressing	35	70

Pasta

Rigatoni Basilico Rigatoni sautéed in marinara sauce with fresh basil	45	80
Orecchiette alla Campagna Small shells pasta with chicken, sausage, and mushrooms in fresh basil white wine sauce	45	80
Penne con Piselli Penne, pancetta, and peas in a classic pink vodka sauce	45	80
Fettuccini Al Salmone Fettuccini Pasta with salmon in pink Grey Goose sauce	45	80
Gnocchi di Ricotta Homemade spinach and ricotta cheese dumpling pasta, tomato, and ricotta cheese topping	45	80
Risotto Primavera Arborio rice and mixed vegetables in garlic white wine sauce	45	80
Spaghetti Tartufo Spaghetti, shrimp, mushrooms, and truffle oil sauce	45	80
Farfalle Aurora Bow tie pasta, shrimp, fresh tomatoes in blush sauce	45	80
Linguine Grano Interno Whole wheat linguine, shrimp, sausage, in marinara	45	80
Linguine alle Vongola Linguine with littleneck clams in garlic white wine sauce	50	90
Linguine Pescatora Linguine with delights from the sea, and light marinara	50	90
Ravioli Il Fiore Homemade lobster ravioli, chopped portebello, in pink cognac sauce	50	90

Pollo

Pollo Asparago		95
Chicken breast with asparagus, mushrooms, fresh tomatoes, and garlic white wine sauce	50	
Pollo Marsala		95
Thin slices of chicken breast, cooked in sweet marsala wine, shrimp, mushrooms, and fresh tomatoes	50	
Pollo Fantasia		95
Thin sliced chicken breast with dry figs in a sherry wine sauce	50	
Pollo Siciliana		95
Thin slices chicken breast with olives and capers in filetto Pomodoro sauce	50	
Pollo Picata		95
Chicken breast with capers, and white wine lemon sauce	50	
Involtini di Pollo		95
Chicken breast rolled with spinach, smoked ham, fontina cheese, sundried tomatoes, mushrooms, and a pink sauce	50	

Vitello

Vitell il Fiore

Veal medallions sautéed in garlic white wine sauce with crabmeat, shrimp, and sundried tomatoes

70

140

Vitello Pomodoro

Breaded veal medallions, fresh mozzarella, and plum tomatoes in rich marinara

70

140

Vitello con Rucola

Thin sliced veal medallions with arugula, artichokes, and tomatoes in Pinot Grigio wine sauce

70

140

Vitello al Prosciutto e Funghi

Veal medallions with prosciutto, fresh mushrooms, and garlic

70

140

Carne e Pesce

Salmone Al Forno

Oven-roasted salmon, sun-dried tomatoes, and capers in a white wine and lemon sauce

70

140

Carne/Pesce Del Giorno

Please inquire for details and pricing

Side Orders

Fresh Vegetable Medley

30

60

Potatoes

Mashed or Garlic herb

30

60

Dolce

Homemade Tiramisu

45

80