

ANTIPASTI

Fiorella Salumi Board | 26

Vegetable Antipasti Board | 24

Prosciutto & Melon | 19
tuscan melon, prosciutto di parma, greens

Fritto Misto | 24
calamari, shrimp, zucchini, basil aioli

Sal's Meatballs | 19
whipped ricotta, grilled focaccia

Caesar Salad* | 16
escarole, durum croutons, grated parm

Seasonal Greens Salad | 18
rosemary roasted plums, walnut, pecorino

Caprese Salad | 20
burrata, heirloom tomato, basil, aceto balsamico

WOOD OVEN PIZZA

Classic Margherita | 18
bianco di'napoli tomatoes, basil, mozzarella

Mortadella | 22
pistachio pesto, mozzarella

Sorrento Pizza | 22
meyer lemon, fontina, pistachio pesto

Marinara | 18
bianco di'napoli tomatoes, garlic, oregano

Fiorella Sausage | 23
mozzarella, parm, oregano

Speziate | 24
capocollo, calabrian chili, oregano

OSTERIA FIORELLA

PASTA

Bucatini Pomodoro | 20
bianco di'napoli tomatoes, add a meatball +\$7

Rigatoni | 29
fiorella sausage ragù, parm

Tonnarelli Cacio e Pepe | 25

Corn Agnolotti | 28
blueberry gastrique, basil, parm

Linguine & Clams | 30
garlic, chili flake

Ricotta Gnocchi | 28
swiss chard, pomodoro sauce, parm

Orecchiette | 29
fiorella sausage, broccolini, lemon

Saffron Pappardelle | 38
beef shank ragu, bone marrow soffritto

Lasagna al Forno | 34
bolognese, bechamel, basil oil

JOSPER GRILLED MEAT & FISH

Bone-in Heritage Pork Chop* | 48
peperonata, grilled frog hollow peaches

Half Chicken | 38
cacciatore style, grilled peppers, cherry tomato

Branzino | 38
puttanesca sauce, fingerling potatoes, fennel salad

Ribeye* | 67
porcini rub, cipollini agrodolce, beef jus

Bone-in Veal Parmigiana | 69
bufala mozzarella, bianco di'napoli tomatoes, basil

CONTORNI

Crispy Potatoes | 13
parm, parsley

Sautéed String Beans | 13
hericot vert, yellow wax bean, almond crema

Grilled Zucchini | 13
whipped ricotta, orange

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.