

APERTIVI

Rye Crackers  
fava bean | mint & pecorino

Zeppole  
spring garlic | calabrian chili aioli

Olive Ascolane  
spiced pork | parmigiano

Roasted Carrots  
anchovy vinaigrette | mint

ANTIPASTO

Spiced Cauliflower  
lemon | olives | saffron  
breadcrumbs

Salt Cod Carpaccio  
rhubarb | cucumber | lemon  
verbena oil

Farinata  
marinated vegetables

Caponet  
stuffed cabbage | red wine

7

6

8

7

9

14

11

12

PASTA

Potato Gnocchi  
porcini butter | thyme

Casoncelli  
sweet potato | brown butter |  
sage | aceto balsamico 12 yr

Agnolotti del Plin  
braised pork | chicken sugo

Culetti di Farfalle  
winter vegetables | parmigiano &  
prosciutto sugo

CARNE E PESCE

Pesce Spada  
beets | radish

Lamb Arrosticini  
grilled onions | salsa verde

Rack of Pork (for two)  
hazelnut gremolata

Roasted Beef Short Rib (for two)  
cippolini onions | black  
pepper & red wine

Black Bass (for two)  
dill & tahini vinaigrette

15

14

16

15

17

19

37

52

50

# fiore

CONTORNI

Lentils  
prosciutto | white wine

Gnocchi alla Romana

Stewed Swiss Chard

8

7

7

CHEF/OWNERS

—  
Justine MacNeil & Ed Crochet

SOUS CHEF

—  
Gina Nalbone

GENERAL MANAGER

—  
Thaddeus Dynakowski