

F
FIorenZO

SPECIALTIES

MUSHROOM RISOTTO 
mixed mushrooms | herbs
\$34




FLORENTINE CHICKEN 
chicken breast | spinach cream sauce
marinated tomato
\$32

VEAL OSSO BUCCO
4 hours braised veal shank | kale | creamy risotto
sourdough croutons | gremolata
\$36

VEGAN MEATBALL 
bucatini pasta | arugula pesto
cashew butter
\$25

CIOPINNO
clams | mussels | shrimp | crab | shaved fennel
rigatoni | roasted garlic tomato broth
\$35

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
For parties of 6 or more, a service charge of 18% will automatically be added to your check.

 vegetarian  gluten free  vegan

ANTIPASTI


CHARCUTERIE BOARD
chef's selection of artisan cheeses
cured meats | olives
\$17

BEEF CARPACCIO
thin sliced beef | baby arugula | parmesan
olive oil | whole grain mustard aioli
\$16

CREAMY TUSCAN KALE & ARTICHOKE DIP 
kale | artichoke | roasted garlic
warm flatbread
\$14

ZUPPA DI CLAMS E MUSSELS
mussels | clams | baby tomatoes
roasted garlic | italian sausage | basil
white wine | light tomato broth
\$16

FRIED CALAMARI
flash fried calamari | pepperoncini yogurt
lemon | herbs | balsamic
\$15


TUNA CRUDO 
ahi tuna | marinated tomatoes
salmoriglio | smoked sea salt
\$20


NONNA'S MEATBALL
house made meatball | marinara sauce
parmesan cheese | basil oil | chili
\$15


APRICOT MOSTARDO 
local burrata cheese
spiced pepitas | grilled bread
\$16



ZUPPA E INSALATA

CAESAR
baby romaine | anchovy powder
roasted garlic ciabatta crouton
shaved parmesan | classic dressing
\$12




FIorenZO WEDGE 
baby iceberg | marinated tomatoes
crispy pancetta | gorgonzola cheese
creamy chive dressing | cracked black pepper
\$12

MARKET SALAD 
mixed greens | kalamata olives
baby heirloom tomatoes
shaved red onions | cucumber
white beans | white balsamic dressing
\$12

CAPRESE 
heirloom tomatoes
buffalo mozzarella | micro basil
basil oil | balsamic | sea salt
cracked pepper
\$13

MINISTRONE  
zucchini | yellow squash | white beans | celery
carrots | tomatoes | vegetable broth
\$8

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
For parties of 6 or more, a service charge of 18% will automatically be added to your check.

 vegetarian  gluten free  vegan

PIZZA

FIO FLATBREAD

pepperoni | sausage | aleppo | parsley
parmesan
\$14

QUATTRO FORMAGGIO

whole milk mozzarella | gorgonzola
local buffalo mozzarella | parmesan
\$15

FUNGI

mixed mushrooms | cipollini onions
fresh thyme | truffle béchamel
\$16

MARGHERITA

tomato sauce | buffalo mozzarella
heirloom tomatoes | torn basil | olive oil
\$14

Gluten Free Available Upon Request

PASTA

NONNA'S MAFALDINE

white shrimp | pork sausage | chicken
tomatoes medley | roasted garlic
mushrooms | white wine emulsion
parmesan | mafaldine pasta
\$28

BUCATINI CARBONARA

pancetta | peas | cream | matchstick chives
bucatini pasta
\$22

SEASONAL FISH PICCATA

caper berries | pappardelle pasta
tomatoes | lemon butter sauce
\$28

CLAM CAVOLO NERO

little neck clams | garlic | chili | tuscan kale
pesto | oregano | linguini pasta
\$25

WAGYU BEEF BOLOGNESE

wagyu beef | house made marinara
herb whipped ricotta | rigatoni pasta
\$26

Gluten Free Pasta Available Upon Request

CARNE

20 oz. Bone in Ribeye - \$65
8 oz. Filet Mignon - \$59
14 oz NY Strip - \$58
14 oz. T-Bone - \$41
14 oz. Bone in Pork Chop - \$46

AGGIUNTE

Gorgonzola Crumb Crust \$3

Balsamic Fig Steak Sauce \$3

Jumbo Shrimp 3/\$19

Horseradish Cream \$4

Truffle Butter \$3

Scallops 2/\$15

Peppercorn Brandy \$4

Béarnaise \$4

5 oz. Maine Lobster Tail \$22

Hollandaise \$4

Oscar \$15
crabmeat | asparagus
hollandaise

LATI

TRUFFLE FRIES \$10

CRISPY BRUSSELS \$14
horseradish cream | balsamic

POTATO FENNEL AU GRATIN \$12 

ASPARAGUS \$13 
hollandaise

ROASTED SHALLOT MASHED POTATOES \$12 

FORMAGGIO AL FORNO \$10
pancetta

SAUTEED MUSHROOMS \$14 

+ Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase the consumer's risk of food borne illness.
For parties of 6 or more, a service charge of 18% will automatically be added to your check.



vegetarian



gluten free



vegan

TABLE OF CONTENTS

COCKTAILS	1
WINES BY THE GLASS	2
SPARKLING	3
PINOTO GRIGIO & SAUVIGNON BLANC	4
CHARDONNAY	5
OTHER WHITES	6
PINOT NOIR & MERLOT	7
CARBENET SAUVIGNON	8
MALBEC & ZINFANDEL	9
OTHER REDS	10
GRAPPAS / AFTER DINNER	11
PRIVATE DINING	11

CRAFT COCKTAILS

HENDRICKS ULTIMATE DILL 14

Hendricks Gin, St. Germain Elderflower Liqueur, Fresh Lime Juice, Simple Syrup, Muddled Cucumber & Dill

NEGRONI 14

St. Augustine Gin, Galliano L'Apertivo, Sweet Vermouth

LIMONCELLO MOJITO 14

Limoncello, Flor de Cana, Fresh Mint, Fresh Lemon Juice, Simple Syrup

SUMMER TONIC 14

Absolute Elyx, St. Germain Elderflower Liqueur, Fresh Lemon Juice, Tonic Water

AMARO MULE 14

Stoli Vodka, Amaro Montenegro, Fresh Lime Juice, Ginger Syrup

GOD FATHER OLD FASHIONED 14

Monkey Shoulder Scotch, Amaretto Disaronno, Aromatic Bitters

CAIPIRINNA 14

Leblon Cachaga, Fresh Lime Juice, Simple Syrup

CHERRY BLOSSOM 14

Effen Black Cherry Vodka, Pomegranate Juice, Splash of Pineapple Juice

LATTE MARTINI 14

RumChata, Van Gogh Double Espresso Vodka

GOCCIA DI LIMON 14

Stoli Citrus, Limoncello, Lemon Lime Soda

KNICK OF THYME 14

Jameson Irish Whiskey, St. Germain Liqueur, Fresh Lemon Juice, Simple Syrup

AVATION 14

Avion Reposado Tequila, Cherry Heering Liqueur, Fresh Lemon Juice, Simple Syrup

ASIAN PEAR 14

Absolut Pear Vodka, Canton Ginger Liqueur, Fresh Lemon Juice, Simple Syrup

GRAPEFRUIT COLLINS 14

Ketel Botanical Grapefruit and Rose, Grapefruit Soda, Fresh Lime Juice

APEROL SPRITZ 14

Aperol, Sparkling Wine

WINES BY THE GLASS

BIN

313	CANVAS , <i>Brut</i> , California	9
106	CANVAS , <i>Pino Grigio</i> , Veneto, Italy	9
111	CANVAS , <i>Chardonnay</i> , California	9
105	CANVAS , <i>Pinot Noir</i> , California	9
158	CANVAS , <i>Cabernet Sauvignon</i> , California	9
81	VILLA SANDI , <i>Prosecco DOC Brut Il Fresco</i> , Treviso, Italy	9
105	SANTA MARGHERITA , <i>Pinot Grigio</i> , Alto Adige, Italy	17
122	WILLAMETTE VALLEY , <i>Riesling</i> , Willamette Valley, Oregon	10
113	SONOMA-CUTRER , <i>Chardonnay</i> , California	15
145	BENZIGER , <i>Cabernet Sauvignon</i> , California	13
165	NOZZOLE , <i>Chianti</i> , Tuscany, Italy	13
214	GROTH , <i>Sauvignon Blanc</i> , California	12
205	SPELLBOUND , <i>Merlot</i> , California	9
208	SPELLBOUND , <i>Pinot Noir</i> , California	11
200	MERCER RESERVE , <i>Horse Heaven Hills</i> , Washington	15

WHITE WINES

SPARKLING

BIN		G	B
81	VILLA SANDI , <i>Prosecco</i> DOC Brut Il Fresco, Treviso, Italy	9	36
80	LAMARCA , <i>Prosecco</i> , Italy	-	48
313	CANVAS , <i>Brut</i> , California	9	41
208	VEUVE CLICQUOT , <i>Brut</i> , France	-	150
209	G.H. MUMM , <i>Brut</i> , France	-	90
210	PIPER SONOMA , <i>Brut</i> , Sonoma, California	-	45
211	MOET CHANDON , <i>Brut</i> , France	-	110
212	CHARLES HEIDSIECK , <i>Brut</i> Reserve	-	120

WHITE WINES

PINOT GRIGIO

BIN		G	B
106	CANVAS , Veneto, Italy	9	41
126	MASI , <i>Masianco Pinot Grigio Blend</i> , Venezia, Italy		44
105	SANTA MARGHERITA , Alto Adige, Italy	17	64

SAUVIGNON BLANC

108	DUCKHORN , Napa, California	-	84
109	CAKEBREAD , Napa, California	-	86
214	GROTH , Napa, California	12	42
207	KIM CRAWFORD , New Zealand	-	50
123	ANIMO , Napa, California	-	120

WHITE WINES

CHARDONNAY

BIN		G	B
111	CANVAS , California	9	41
112	BENZIGER , Sonoma, California	-	46
113	SONOMA-CUTRER , Russian River Ranches, Sonoma, California	15	63
114	I'M ISABEL MONDAVI , Carneros, California	-	60
115	JORDAN , Russian River Valley, California	-	90
117	FAR NIENTE , Napa, California	-	140
118	MARKHAM VINEYARDS , Napa, California	-	52
119	JAYSON BY PAHLMAYER , North Coast, California	-	70
280	CAKEBREAD , Napa, California	-	105
92	CAKEBREAD RESERVE , Carneros, California	-	150

WHITE WINES

OTHER WHITES

BIN		G	B
120	CONUNDRUM , <i>White Blend</i> , California	-	62
122	WILLAMETTE VALLEY , <i>Riesling</i> , Willamette Valley, Oregon	10	40
124	GAVI DI GAVI , <i>Fontanafredda</i> , Italy	-	60
129	TRIMBACH , <i>Gewürtztraminer</i> , Alsace, France	-	72

RED WINES

PINOT NOIR

BIN		G	B
105	CANVAS , California	9	41
206	SPELLBOUND , California	11	48
134	FLOWERS , Russian River, California	-	120
135	MEIOMI BY BELLE GLOS , Sonoma, California	-	67
136	J.LOHR Fog's Reach, Monterey County, California	-	80
331	DUTTON , Sonoma Coast, California	-	115
163	ARCHERY , Dundee Hills, Oregon	-	130
447	MACMURRAY , Central Coast, California	-	86

MERLOT

205	SPELLBOUND , California	11	48
141	BENZIGER , Sonoma, California	-	55
143	DUCKHORN VINEYARDS , Napa, California	-	130
144	NORTHSTAR , Columbia Valley	-	88

RED WINES

CABERNET SAUVIGNON

BIN		G	B
158	CANVAS , California	9	41
159	CANVAS RESERVE , California	14	55
145	BENZIGER , Sonoma, California	13	60
146	FREEMARK ABBEY , Napa, California	-	110
147	CAKEBREAD , Napa, California	-	185
151	SILVER OAK , Napa, California	-	250
153	OBERON , Napa, California	-	66
154	ROBERT MONDAVI , Napa, California	-	75
155	JORDAN , Sonoma, California	-	150
157	LOUIS M. MARTINI , Sonoma, California	-	52
182	CAYMUS , Cabernet, Napa, California	-	180
346	FRANCISCAN , Magnificat, Napa, California	-	135
203	SPELLBOUND , California	9	48
162	MOUNT VEEDER , Napa, California	-	95
338	OPUS ONE , Napa Valley 2013	-	650
250	THE HESS COLLECTION , Mt. Veeder, Napa Valley	-	140
447	DRUMHELLER , Columbia Valley	-	42
131	GROTH RESERVE , Oakville, Napa, California	-	220
200	MERCER RESERVE , <i>Horse Heaven Hills</i> , Washington	15	50

RED WINES

MALBEC

BIN		G	B
160	TRIVENTO GOLDEN RESERVE , <i>Malbec</i> , Mendoza, Argentina	-	55

ZINFANDEL

162	ST. FRANCIS , Sonoma, California	-	60
164	METTLER , Lodi, California	-	60

RED WINES

OTHER REDS

BIN		G	B
165	NOZZOLE , <i>Chianti</i> , Tuscany, Italy	13	64
500	TENSHEN , <i>Red Blend</i> , Santa Barbara, California	-	78
167	BEAULIEU VINEYARD , <i>Tapestry</i> , Napa California	-	175
168	QUINTESSA , Rutherford, California	-	280
169	ARNALDO CAPRIA , <i>Montefalco</i> , Umbria Rosso, Umbria, Italy	-	70
170	CASTELLO BANFI , <i>Belnero Montalcino</i> , Tuscany, Italy	-	75
172	TOMMASI , <i>Amarone</i> , Italy	-	160
173	PRUNOTTO , <i>Barolo</i> , Italy	-	130
174	SHATTER , <i>Grenache</i> , Maury, France	-	72
175	JEAN-LUC COLUMBO , <i>Syrah</i> , France	-	110
176	RUFFINO , <i>Modus, Super Tuscan Blend</i> , Tuscany, Italy	-	80
177	RUFFINO , <i>Riserva Ducale</i> , Tuscany, Italy	-	95
178	LE VOLTE , <i>Tenuta Dell'Ornellaia</i> , Tuscany, Italy	-	75
179	MARCHESE ANTINORI , <i>Chianti</i> , Italy	-	90
180	MARCHESI DI BAROLO , <i>Cannubi</i> , Italy	-	115
181	COL SOLARE , <i>Meritage</i> , Columbia Valley, Washington	-	175
201	COPPO POMOROSSO , Italy	-	110

AFTER DINNER

GRAPPA FOR \$9
FIORENZO LIMONCELLO FOR \$8

PRIVATE DINING

INTERESTED IN RESERVING SPACE IN ONE OF OUR
RESTAURANTS FOR YOUR PRIVATE EVENT?

URBAN TIDE

Full restaurant buyouts are also available for parties up to 350.

Customizable menu options available.

FIORENZO ITALIAN STEAKHOUSE

Fiorenzo Italian Steakhouse's semi private room accommodates up to 50 people for a seated dinner and 70 people for reception.

The private dining room accommodates up to 60 people for seated dinner and 75 people for reception.

Large Party Dining is available for parties of 15 or more in the main dining room.

Full restaurant buyouts are available for parties up to 350.

Customizable menu options available.

ROCKS

Rocks Lounge can accommodate up to 125 people for reception style events in a semi-private setting.

Rocks Lounge full buyouts are available for parties up to 350 people.

CALL 407 345 4565 FOR MORE INFORMATION,
PHOTOS AND MENUS.