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FIORINZO

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♦ MODERN ITALIAN STEAKHOUSE ♦  
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FIORINZO

◆————— CRAFT COCKTAILS —————◆

CLASSICTINI 20  
Grey Goose Vodka Martini

LORI'S LATTE MARTINI 17  
RumChata,  
Van Gogh Double Espresso Vodka

JACKIE'S  
GODFATHER OLD FASHIONED 18  
Monkey Shoulder Scotch,  
Amaretto Disaronno, Aromatic Bitters

ASIAN PEAR 17  
Absolut Pear Vodka,  
Canton Ginger Liqueur,  
Fresh Lemon Juice, Simple Syrup

HENDRICKS ULTIMATE DILL 16  
Hendricks Gin,  
St. Germain Elderflower Liqueur,  
Fresh Lime Juice, Simple Syrup,  
Muddled Cucumber & Dill

NEGRONI 16  
St. Augustine Gin, Campari,  
Sweet Vermouth

CHERRY BLOSSOM 17  
Effen Black Cherry Vodka,  
Pomegranate Juice,  
Splash of Pineapple Juice

KNICK OF THYME 16  
Jameson Irish Whiskey,  
St. Germain Liqueur,  
Fresh Lemon Juice, Simple Syrup

AVIATION 16  
Avion Reposado Tequila,  
Cherry Heering Liqueur,  
Fresh Lemon Juice, Simple Syrup

CAIPIRINHA 16  
Leblon Cachaça, Fresh Lime Juice,  
Simple Syrup

AMARO MULE 17  
Stoli Vodka, Amaro Montenegro,  
Fresh Lime Juice, Ginger Syrup

GRAPEFRUIT COLLINS 16  
Ketel Botanical Grapefruit and Rose,  
Grapefruit Soda, Fresh Lime Juice

◆————— FLATBREADS —————◆

FIO FLATBREAD  
pepperoni | sausage | aleppo  
parsley | parmesan  
18

BISTECCA BALSAMICO  
American wagyu beef | gorgonzola | chives  
fontina béchamel | baby arugula | balsamic  
21

FUNGO  
mixed mushrooms | cipollini onions  
fresh thyme | truffle béchamel  
18

VENETIAN 🍷  
cannellini bean puree | greens  
roasted tomatoes | olive oil  
17

Gluten-Free Available Upon Request

◆————— PASTA —————◆

NONNA'S MAFALDINE  
white shrimp | pork sausage | chicken | tomato medley | roasted garlic  
mushrooms | white wine emulsion | parmesan  
30

WAGYU BEEF BOLOGNESE  
house made marinara | preserved lemon ricotta | black pepper pappardelle  
34

BUCATINI CARBONARA  
pancetta | peas | cream | matchstick chives  
24  
add chicken or add shrimp  
7

VONGOLE CAVOLO NERO  
tuscan kale | pesto | little neck clams | garlic | chili | oregano  
linguini pasta  
30

Gluten-Free Available Upon Request

◆————— ANTIPASTI —————◆

**CHARCUTERIE BOARD**

chef's selection of artisan cheeses  
cured meats | olives  
19

**BEEF CARPACCIO +**

thin sliced beef | baby arugula | parmesan  
olive oil | whole grain mustard aioli  
18

**FRIED CALAMARI**

flash fried calamari | pepperoncini yogurt  
lemon | herbs | balsamic  
18

**NONNA'S MEATBALL**

house made meatball | marinara sauce | basil oil  
parmesan cheese | preserved lemon ricotta  
16

**GARLIC BUNS**

roasted garlic butter | basil | parmesan | housemade marinara  
8

◆————— ZUPPA E INSALATA —————◆

**CAESAR**

baby romaine | anchovy powder  
roasted garlic ciabatta crouton  
shaved parmesan | classic dressing  
14

**MARKET SALAD**  

mixed greens | kalamata olives  
baby heirloom tomatoes | shaved red onions  
cucumber | white beans | white balsamic dressing  
13

**ZUPPA DI E COZZE**

mussels | baby tomatoes | roasted garlic  
italian sausage | basil | white wine | light tomato broth  
16

**MOSTARDO**

local burrata cheese | blueberry compote  
spiced pepitas | grilled bread  
16

**SHRIMP COCKTAIL** 

calabrian chili aioli | lemon  
24


**PULPO** 


tender octopus | olives | chorizo  
tomatoes | marbled potatoes | balsamic fig glaze  
18

**SOUP OF THE DAY**

10

◆————— CARNE —————◆

45 DAY DRY AGED 20oz BONE-IN RIBEYE +   
90

28 DAY DRY AGED 16oz BONE-IN NY STRIP +   
68

14oz COMPART DUROC DRY AGED BONE IN PORK CHOP +   
49

16oz DELMONICO +   
65

8oz FILET MIGNON +   
60

14oz SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP +   
60

12oz LAMB CHOPS | 3 PIECES +   
blueberry mostardo | greens | marinated tomatoes  
48

◆ **BISTECCA FIORENTINA** +  ◆

48oz prime porterhouse for two  
traditionally served MR/ Rare  
150

**SALSA**

**HORSERADISH CREAM**

4

**BALSAMIC FIG STEAK SAUCE**

4

**PEPPERCORN BRANDY**

4

**TRUFFLE BUTTER**

5

**GARLIC BUTTER**

4

◆————— AGGIUNTE —————◆

**2oz FOIE GRAS**

15

**5oz MAINE LOBSTER TAIL**

22

**SCALLOPS | 2**

15

**JUMBO SHRIMP | 3**

19

 VEGETARIAN

 GLUTEN FREE

 VEGAN

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

◆———— SPECIALITÀ ———◆

**MUSHROOM RISOTTO** <sup>GF</sup> <sup>V</sup>

mixed mushrooms  
32

**BRANZINO** <sup>GF</sup>

whole and butterflied  
garlic butter | salsa verde | arugula  
tomato salad  
48

**CHICKEN PARMESAN**

Joyce Farm chicken breast | fettuccini  
house pomodoro | basil | burrata cheese  
34

**CIOPPINO**

clams | mussels | shrimp | fennel  
orecchiette | roasted garlic tomato broth  
42

**VERDURE DI FATTORIA** <sup>GF</sup> <sup>V</sup>

seasonal vegetables | turnip purée  
spiced pepitas | cashews  
fresh herbs  
28

**SCALLOPS**

pan seared | green dill risotto | romesco  
39

◆———— LATI ———◆

**POTATO FENNEL AU GRATIN** <sup>GF</sup>

12

**ROASTED SHALLOT** <sup>GF</sup>

**MASHED POTATOES**  
12

**CRISPY BRUSSELS** <sup>GF</sup>

horseradish cream | balsamic  
14

**POLENTA & MUSHROOM RAGU**

14

**LOBSTER**

**MAC & CHEESE**  
19

**BROCCOLINI**

butter | toasted garlic  
13

**TRUFFLE FRIES**

truffle | chili flakes | grana padana  
12

<sup>V</sup> VEGETARIAN

<sup>GF</sup> GLUTEN FREE

<sup>V</sup> VEGAN

◆———— WINE BY THE GLASS ———◆

**WHITE**

G B

MACROSTIE   Chardonnay, Sonoma County, California . . . . .	17	70
JAINE   Chardonnay, Columbia Valley, Washington . . . . .	16	64
STONELEIGH   Sauvignon Blanc, Marlborough, New Zealand . . .	16	64
VIETTI   Moscato d'Asti, Italy . . . . .	17	70
LA FETE DU ROSE   Rose, France . . . . .	16	64
SANTA MARGHERITA   Pinot Grigio, Alto Adige, Italy . . . . .	17	70
TORRESELLA   Pinot Grigio, Italy . . . . .	16	64
SASSOREGALE   Vermentino . . . . .	16	64
TORRESELLA   Prosecco, Italy . . . . .	15	60

**RED**

ROCO   Pinot Noir, Willamette Valley, Oregon . . . . .	19	78
DIORA LA PETITE GRACE   Pinot Noir, Monterey, California . .	16	64
THISTLE & THORN   Cabernet Sauvignon, Napa, California . . .	20	85
PENFOLDS MAX'S   Shiraz-Cabernet Sauvignon, South Australia .	18	77
RENWOOD WINERY   Zinfandel Old Vine, Amador County, California	18	77
NOZZOLE   Chianti, Tuscany, Italy . . . . .	16	64
TRIVENTO GOLDEN RESERVE   Malbec, Mendoza, Argentina	18	72
SASSOREGALE   Sangiovese, Tuscany . . . . .	16	64
MASI CAMPOFIORIN   Valpolicella, Italy . . . . .	16	64
ST FRANCIS   Merlot, Sonoma County, California . . . . .	17	68
SELLA ANTICA   Red Blend, Tuscany . . . . .	15	50

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