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F I O R E N Z O

STARTERS

CHARCUTERIE BOARD

Chef's Selection of Artisan Cheeses
Cured Meats | Olives
19

BURATTA[✓]

Local Burrata Cheese | Cherry Tomato Conserva
Fresh Basil Pesto | Pistachio Granola
16

BEEF CARPACCIO +^{GF}

Thinly Sliced Beef | Baby Arugula | Parmesan
Olive Oil | Black Truffle Lemon Aioli
19

GARLIC BUNS

Roasted Garlic Butter | Basil
Parmesan | House Pomodoro
8

FRIED CALAMARI

Flash Fried Calamari | Pepperoncini Yogurt
Lemon | Herbs | Balsamic
18

SHRIMP COCKTAIL^{GF}

Calabrian Chili Aioli | Lemon
24

NONNA'S MEATBALL

Famous House Made Meatball
House Pomodoro | Parmesan
Preserved Lemon Ricotta
16

PULPO^{GF}

Tender Octopus | Olives | Chorizo | Tomatoes
Marble Potatoes | Balsamic Fig Glaze
18

FIO FLATBREAD

Pepperoni | Sausage
Aleppo
19

ARTICHOKE FLATBREAD[✓]

Artichoke | Pecorino
Fontina Béchamel
18

FUNGO FLATBREAD[✓]

Mixed Mushrooms
Truffle Béchamel
Cipollini Onions
18

MARGHERITA FLATBREAD[✓]

House Pomodoro | Basil
Arbequina Olive Oil
Buffalo Mozzarella
18

BISTECCA BALSAMICO FLATBREAD

American Wagyu Beef | Gorgonzola
Fontina Béchamel | Baby Arugula
Balsamic
21

GLUTEN-FREE CRUST AVAILABLE UPON REQUEST 3

 Gluten Free

 Vegan

 Vegetarian

SOUP & SALAD

CAESAR

Baby Romaine | Shaved Parmesan
Classic Dressing | House Croutons
16

FIorenZO WEDGE

Baby Iceberg | Cheddar Gorgonzola Vinaigrette
Cracked Black Pepper | 63 Degree Egg
Pancetta | Crispy Onion | Tomatoes
Pistachio Granola
15

CHOP SALAD ^{GF}

Romaine & Iceberg | Baby Heirloom Tomatoes
Kalamata Olives | Red Onions | Salami
Cucumber | White Beans | Parmesan
Red Wine Vinaigrette
13

CAPRESE ^{GF}

Heirloom Tomatoes | Buffalo Mozzarella
Micro Basil | Basil Oil | Balsamic
Sea Salt | Cracked Pepper
15

SIGNATURE SOUP ^{GF}

Tuscan Kale | Sausage
White Beans
10

TOMATO BASIL SOUP ^{GF}

8

SPECIALTIES

MUSHROOM RISOTTO ^{GF}

Mixed Mushrooms
Parmesan | Herbs
32
Add Chicken or Shrimp
9

SCALLOPS & RISOTTO

Pan Seared Scallops | Romesco
Roasted Poblano Risotto
39
Gluten Free Upon Request

BRANZINO ^{GF}

Whole and Butterflied
Salsa Verde
48

LAMB CHOPS + | 3 ^{GF}

Seasonal Vegetables | Cauliflower Puree
Salsa Verde | Leek Top Oil
49

GLAZED PORK CHOP + ^{GF}

14oz Compart Duroc Dry Aged Bone-In Pork Chop
Sea Island Red Peas | House Glaze
Savoy Cabbage | Crispy Onions
49

STUFFED CHICKEN BREAST ^{GF}

Herb Stuffed Chicken Breast
Sun Dried Tomato Sauce
Italian Black Rice
34

+ 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.

STEAK

BISTECCA FIORENTINA + GF
48oz Prime Porterhouse For Two
Mashed Potatoes | Seasonal Vegetable
Traditionally Served Medium Rare
150

16OZ DELMONICO RIBEYE + GF
60

8OZ FILET MIGNON + GF
60

14OZ SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP + GF
65

DRY-AGED

45 DAY DRY AGED 20OZ BONE-IN RIBEYE + GF
95

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

ADD-ON'S

2OZ FOIE GRAS + GF
15

5OZ MAINE LOBSTER TAIL + GF
22

SCALLOPS | 2 + GF
15

JUMBO SHRIMP | 3 + GF
19

SAUCES

HORSERADISH CREAM + GF
4

BALSAMIC FIG STEAK SAUCE + GF
4

PEPPERCORN BRANDY + GF
4

TRUFFLE BUTTER + GF
5

GARLIC BUTTER + GF
4

BLUE CHEESE CRUST + GF
4

GF Gluten Free

 Vegan

 Vegetarian

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PASTA

WAGYU BEEF BOLOGNESE

Ground Wagyu Beef | House Pomodoro
Calamaretti | Preserved Lemon Ricotta
32

NONNA'S TAGLIOLINI

White Shrimp | Pork Sausage | Chicken
Tomato Medley | Mushrooms | Parmesan
White Wine Emulsion | Roasted Garlic
35

PASTA ALLA NORMA ^V

Calamaretti | Charred Eggplant Emulsion
Ricotta Salata | House Pomodoro
Basil | Red Pepper
28
Add Chicken or Shrimp
9

CACIO E PEPE ^V

Four Peppercorn Blend | Spaghetti
Pecorino Romano | Chili Crumble
23
Add Chicken or Shrimp
9

SHRIMP ARRABBIATA ^V

Florida Rock Shrimp | Spaghetti
House Pomodoro | Calabrian Chili
30

GLUTEN-FREE PASTA AVAILABLE UPON REQUEST 3

SIDES

ROASTED SHALLOT ^{GF} MASHED POTATOES

12

ROASTED MIXED ^{GF} MUSHROOMS

14

CRISPY BRUSSELS

Horseradish Cream | Balsamic
14

TRUFFLE FRIES

Truffle Oil | Chili Flakes | Grana Padana
12

SEASONAL VEGETABLE ^{GF}

Butter | Toasted Garlic
Roasted Tomato
13

LOBSTER MAC & CHEESE

Campanelle | Breadcrumbs
White & Yellow Cheddar
19
Entree Size Available 49

DESSERTS

TIRAMISU CHEESECAKE

Creamy Cheesecake | Espresso Lady Fingers
Kahlua Whipped Cream
12

TIDAL WAVE VERRY BERRY CAKE

Vanilla Bean Sponge | Bavarian Cream
Fresh Berries | Elderflower Sabayon
Goodies Explosion
12

WARM SKILLET BROWNIE ^{GF}

Bittersweet Chocolate Brownie
Butter Pecan Gelato | Streusel
12

TROPICAL MANGO PINEAPPLE ^{GF} ^V

Coconut Dacquoise | Roasted Pineapple
Mango Mousse | Raspberry Coulis
12

SEASONAL GELATO & SORBETTO

9

CRAIG HOLLOWAY
CHEF DE CUISINE