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**F I O R E N Z O**

# SPECIALTY COCKTAILS

## Martinis

### SIGNATURE ESPRESSO MARTINI

*Stoli Vanilla Vodka | Galliano Espresso Liqueur | Espresso | Extra Virgin Olive Oil*  
19

### BLOOD ORANGE MARTINI

*Grey Goose Vodka | Solerno Blood Orange Liqueur*  
24

### ASIAN PEAR

*Absolute Pear Vodka | Canton Ginger Liqueur | Fresh Lemon Juice | Apple Juice*  
17

### CHERRY BLOSSOM

*Effen Black Cherry Vodka | Pineapple Juice | Pama Liqueur*  
17

### GIN-DROP

*Monkey 47 Schwarzwald Gin | Caravella Limoncello | Simple Syrup*  
19

## Signature

### SMOKED OLD FASHIONED

*Woodford Reserve Bourbon | Cinnamon Demerara | Orange Bitters*  
21

### JACKIE'S GODFATHER

*Monkey Shoulder Scotch | Amaretto Disaronno | Aromatic Bitters*  
19

### SPICY MARGARITA

*Fresno Chili House-Infused 1800 Tequila | Grand Marnier | Lemon Juice | Simple Syrup*  
17

### LORI'S LEMONADE

*Empress 1908 Gin | St. Germain Liqueur | Lemon Juice | Lemonade*  
18

### HENDRICKS ULTIMATE DILL

*Hendricks Gin | St. Germain Liqueur | Fresh Lime Juice | Simple Syrup | Muddled Cucumber | Dill*  
18

### GRAPEFRUIT COLLINS

*Ketel One Botanical Grapefruit & Rose | Grapefruit Juice | Club Soda | Fresh Lime Juice | Simple Syrup*  
18

### COCONUT BERRY MOJITO

*Bacardi Superior | Red Bull Coconut Berry | Mint | Lime Juice | Pineapple Juice*  
17

# WINE BY THE GLASS

## Red

		
SAILOR'S GRAVE   <i>Cabernet Sauvignon, Napa, California</i>	20	85
PENFOLD'S MAXS   <i>Shiraz-Cabernet Sauvignon, South Australia</i>	18	77
ROCO   <i>Pinot Noir, Willamette Valley, Oregon</i>	19	78
RENWOOD PREMIER OLD VINE   <i>Zinfandel, Amador County, California</i>	16	64
NOZZOLE   <i>Chianti, Tuscany, Italy</i>	16	64
TRIVENTO GOLDEN RESERVE   <i>Malbec, Mendoza, Argentina</i>	18	72
SELLA ANTICA   <i>Red Blend, Tuscany, Italy</i>	15	50
ST. FRANCIS   <i>Merlot, Sonoma County, California</i>	17	68
MASI CAMPOFIORIN   <i>Corvina, Italy</i>	16	64
SASSOREGALE   <i>Sangiovese, Tuscany</i>	16	64

## White

		
MACROSTIE   <i>Chardonnay, Sonoma County, California</i>	18	77
JAINÉ   <i>Chardonnay, Columbia Valley, Washington</i>	16	64
ROCO   <i>Chardonnay, Willamette Valley, Oregon</i>	19	70
STONELEIGH   <i>Sauvignon Blanc, Marlborough, New Zealand</i>	16	64
VIETTI   <i>Moscato d'Asti, Italy</i>	17	70
LA FETE DU ROSE   <i>Rose, France</i>	16	64
SANTA MARGHERITA   <i>Pinot Grigio, Alto Adige, Italy</i>	17	70
TORRESELLA   <i>Pinot Grigio, Italy</i>	16	64
SASSOREGALE   <i>Vermentino, Italy</i>	16	64
WILLAMETTE VALLEY VINEYARDS   <i>Riesling, Willamette Valley, Oregon</i>	15	50
TORRESELLA   <i>Prosecco, Italy</i>	15	60
SANTA MARGHERITA   <i>Brut Rose, Italy</i>	15	60

# STARTERS

## BURATTA<sup>V</sup>

*Local Burrata Cheese | Cherry Tomato Conserva | Fresh Basil Pesto | Pistachio Granola*  
17

## CHARCUTERIE BOARD

*Chef's Selection of Artisan Cheeses, Cured Meats, & Olives*  
20

## BEEF CARPACCIO + <sup>GF</sup>

*Thinly Sliced Beef | Baby Arugula | Parmesan | Black Truffle Lemon Aioli | Olive Oil*  
20

## GARLIC BUNS<sup>V</sup>

*Roasted Garlic Butter | Parmesan | Basil | House Pomodoro*  
9

## FRIED CALAMARI

*Flash Fried Calamari | Pepperoncini Yogurt | Lemon | Herbs | Balsamic | Red Pepper Flakes*  
19

## SHRIMP COCKTAIL<sup>GF</sup>

*Calabrian Chili Aioli | Lemon*  
25

## PULPO<sup>GF</sup>

*Tender Octopus | Olives | Chorizo | Tomatoes | Marble Potatoes | Balsamic Fig Glaze*  
19

## NONNA'S MEATBALL

*Famous House-Made Meatball | House Pomodoro | Preserved Lemon Ricotta | Parmesan*  
17

## ARTICHOKE FLATBREAD<sup>V</sup>

*Artichoke | Pecorino | Fontina Béchamel*  
19

## FIO FLATBREAD

*Pepperoni | Sausage | Aleppo*  
22

## MARGHERITA FLATBREAD<sup>V</sup>

*House Pomodoro | Basil | Buffalo Mozzarella | Arbequina Olive Oil*  
19

## FUNGO FLATBREAD<sup>V</sup>


*Mixed Mushrooms | Truffle Béchamel | Cipollini Onions*  
19


## BISTECCA BALSAMICO FLATBREAD

*American Wagyu Beef | Gorgonzola | Fontina Béchamel | Baby Arugula | Balsamic*  
22

\*GLUTEN-FREE CRUST AVAILABLE UPON REQUEST\* 3

<sup>GF</sup> Gluten Free

 Vegan

 Vegetarian

+ 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.

## SOUP & SALAD

### CAESAR

*Baby Romaine | Classic Dressing | House Croutons | Shaved Parmesan*  
17

### FIORENZO WEDGE

*Baby Iceberg | Cheddar Gorgonzola Vinaigrette | Pancetta | 63 Degree Egg  
Crispy Onion | Tomatoes | Pistachio Granola | Cracked Black Pepper*  
16

### CHOP SALAD <sup>GF</sup>

*Romaine & Iceberg | Red Wine Vinaigrette | Salami | Baby Heirloom Tomatoes  
Kalamata Olives | Red Onions | Cucumber | White Beans | Parmesan*  
17

### CAPRESE <sup>GF</sup> <sup>V</sup>

*Heirloom Tomatoes | Buffalo Mozzarella | Micro Basil | Basil Oil | Balsamic*  
16

### SIGNATURE SOUP <sup>GF</sup>

*Tuscan Kale | Sausage | White Beans*  
11

### TOMATO BASIL SOUP <sup>GF</sup> <sup>V</sup>

11

## SPECIALTIES

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

*Mixed Mushrooms | Parmesan | Herbs*  
33

### SCALLOPS & RISOTTO

*Pan Seared Scallops | Roasted Poblano Risotto | Romesco*  
40

Gluten Free Upon Request

### 3 LAMB CHOPS + <sup>GF</sup>

*Seasonal Vegetables | Cauliflower Puree | Salsa Verde | Leek Top Oil*  
51

### BRANZINO <sup>GF</sup>

*Whole and Butterflied | Salsa Verde*  
52

### GLAZED PORK CHOP + <sup>GF</sup>

*House Glazed 14oz Compart Duroc Dry Aged Bone-In Pork Chop  
Sea Island Red Peas | Savoy Cabbage | Crispy Onions*  
51

### STUFFED CHICKEN BREAST <sup>GF</sup>

*Herb Stuffed Chicken Breast | Italian Black Rice | Sun Dried Tomato Sauce*  
36

CRAIG HOLLOWAY  
CHEF DE CUISINE  
REVISION 7/30/23

# STEAK

**BISTECCA FIORENTINA + GF**  
48oz Prime Porterhouse For Two  
*Mashed Potatoes | Seasonal Vegetable*  
*Traditionally Served Medium Rare*  
151

**16OZ DELMONICO RIBEYE + GF**  
63

**8OZ FILET MIGNON + GF**  
61

**14OZ SNAKE RIVER FARMS AMERICAN WAGYU NY STRIP + GF**  
66

## DRY-AGED

**45 DAY DRY AGED 20OZ BONE-IN RIBEYE + GF**  
96

**28-DAY DRY AGED 16OZ BONE-IN NY STRIP + GF**  
69

## ADD-ON'S

**2OZ FOIE GRAS GF**  
16

**5OZ MAINE LOBSTER TAIL GF**  
23

**2 SCALLOPS GF**  
16

**3 JUMBO SHRIMP GF**  
20

## SAUCES

**HORSERADISH CREAM GF**  
5

**BALSAMIC FIG SAUCE GF**  
5


**PEPPERCORN BRANDY GF**  
5


**TRUFFLE BUTTER GF**  
6

**GARLIC BUTTER GF**  
5

**BLUE CHEESE CRUST GF**  
5

**GF** Gluten Free

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# PASTA

## WAGYU BEEF BOLOGNESE

*Ground Wagyu Beef | Calamaretti | House Pomodoro | Preserved Lemon Ricotta*  
37

## NONNA'S TAGLIOLINI

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

## CACIO E PEPE ✓

*Four Peppercorn Blend | Pecorino Romano | Spaghetti | Chili Crumble*  
30  
Chicken 9 | Shrimp 12

## PASTA ALLA NORMA ♡

*Calamaretti | Charred Eggplant Emulsion | Ricotta Salata | House Pomodoro | Basil | Red Pepper*  
31  
Chicken 9 | Shrimp 12

## SHRIMP ARRABBIATA 🍷

*Florida Rock Shrimp | Spaghetti | House Pomodoro | Calabrian Chili*  
32

\*GLUTEN-FREE PASTA AVAILABLE UPON REQUEST\* 3

# SIDES

## ROASTED SHALLOT <sup>GF</sup> MASHED POTATOES

13

## TRUFFLE FRIES

*Truffle Oil | Chili Flakes | Grana Padana*  
15

## SEASONAL VEGETABLE <sup>GF</sup>

*Butter | Toasted Garlic | Roasted Tomato*  
14

## ROASTED MIXED <sup>GF</sup> MUSHROOMS

15

## CRISPY BRUSSELS

*Horseradish Cream | Parmesan | Balsamic*  
15

## LOBSTER MAC & CHEESE

*Lobster | White & Yellow Cheddar | Breadcrumbs*  
20  
Entree Size Available 49

# DESSERTS

## TIDAL WAVE VERY BERRY CAKE

*Vanilla Bean Sponge | Bavarian Cream | Fresh Berries | Elderflower Sabayon | Goodies Explosion*  
15

## TIRAMISU CHEESECAKE

*Creamy Cheesecake | Espresso Lady Fingers | Kahlua Whipped Cream*  
14

## TROPICAL MANGO PINEAPPLE <sup>GF</sup> ♡

*Coconut Dacquoise | Roasted Pineapple | Mango Mousse | Raspberry Coulis*  
14

## WARM SKILLET BROWNIE <sup>GF</sup>

*Bittersweet Chocolate Brownie | Butter Pecan Gelato | Streusel*  
15

## SEASONAL GELATO & SORBETTO

10