

Fiori



Antipasti



ANTIPASTO "FIORI" €10.590 (FOR 2 PEOPLE)

with prosciutto di Parma, prosciutto cotto, cured salmon, mozzarella bocconcini and focaccia with rosemary

VEGETARIAN ANTIPASTO €5.640

with eggplant, roasted tomato in extra virgin olive oil, roasted pepper, artichokes, mozzarella bocconcini and focaccia with rosemary

SALMON CARPACCIO €7.920

thin slices of salmon marinated with lemon, extra virgin olive oil, capers, white onion, arugula and balsamic vinegar cream

"PIZZETTE" TRIO (3units) €4.690

with mozzarella and confit tomato / prosciutto with eggplant, olives and tomato / cured salmon with mascarpone and dill

ITALIAN FOCACCIA

the traditional, fine and thin:

- with rosemary and garlic €2.300
- with tomato, mozzarella and basil €3.900
- with roasted eggplant, mozzarella and pesto €4.600

BRUSCHETTE (3units) €6.960

- one with beef tenderloin carpaccio, caramelized onion, confit tomato and pistacchio pesto
- one with mixed mushrooms, tomato confit and balsamic vinegar cream
- one with marinated salmon on top of cheese cream with dill



Soups



CREMA DI SALMONE €5.760

salmon cream with fish stock, dill and parmesan cheese croutons

ZUPPA DI POMODORO €5.040

tomato cream soup with basil, garlic, onions and rosemary, parmesan cheese and focaccia

Salads



STRAWBERRY TREAT ₱6.240

strawberries, spinach, mozzarella cheese, almonds and balsamic vinaigrette

CAPRESE ₱5.980

tomato salad, mozzarella bocconcini, basil, pesto, extra virgin olive oil and balsamic vinegar cream

INSALATA "FIORI" ₱6.980

peeled tomatoes, buffalo mozzarella, basil, balsamic vinegar, extra virgin olive oil and mushroom muffin

"CESARE" SALAD WITH SHRIMPS ₱8.820

lettuce, bacon, croutons, parmesan cheese, Ceaser dressing and in garlic sautéed shrimps

Additional protein (150grams):

Chicken breast
Grilled Salmon

₱2.480
₱4.920

Seared tuna

Grilled beef tenderloin

Sauteed shrimps

₱5.120

₱4.510

₱6.120



Pasta



"FRUTTI DI MARE" ₱9.890

with shrimps, squid, octopus, mussels and clams in white wine sauce with garlic and parsley

FUNGHI ₱6.980

mixed mushrooms with garlic, parsley and Parmesan cheese

ALFREDO DI FIORI ₱7.080

creamy mushrooms sauce with cooked ham

CARBONARA ₱7.990

traditional recipe with egg, pecorino cheese and pork guanciale

FIORI ₱8.150

with salmon, mushrooms and shrimps in white sauce

ARRABBIATA ₱7.950

tomato, garlic, parsley and a touch of pepperoncino -lightly spicy-

CHECCA ₱7.950

cherry tomatoes, mozzarella, pomodoro, basil, garlic, butter and parmesan

PESTO CALABRESE ₱8.680

with roasted peppers, candied cherry tomatoes, mushrooms, pesto calabrese and parmesan

BOLOÑESA ₱8.680

tomodoro, bolognese stey sauce and parmesan -classic Italian recipe-

- Linguini
- Fettuccine
- Spaghetti (with and gluten free)
- Ravioles with ricotta and mushrooms
- Rigatoni
- Penne rigate (with and gluten free)
- Potato Gnocchi
- Tortellini with ricotta



Fish, chicken and meat

SEA BASS FILLET WITH PEPPERS AND OLIVES €13.840

pan-seared with extra virgin olive oil,
roasted sweet chilli, olives and capers,
served with arancini

SALMON FILLET "ALL'ITALIANA" €12.990

pan-seared salmon fillet with white wine,
garlic, onion, sun-dried tomatoes,
spinach and parmesan, potato gnocchi
with cherry tomatoes and red onions

TUNA STEAK "MODENA" €10.890

seared tuna steak, Modena balsamic vinegar
reduction over fettuccine with mushrooms

SCALOPINI DI POLLO AL LIMONE €9.980

pan-seared chicken breast fillet, lemon sauce,
sautéed vegetables and rosemary chips

CHICKEN BREAST "MEDITERRANEAN" €9.980

with prosciutto di Parma, basil pesto
and Parmesan shavings on penne
rigate with confit cherry tomatoes

COTOLETTA "MILANESE" €12.850

Tender bone-in pork chop coated
in breadcrumbs, arugula and
cherry tomato salad with balsamic
vinegar vinaigrette

RIB EYE "AL GORGONZOLA" €13.940

USDA Choice Cut

Grilled beef Rib Eye, creamy
gorgonzola sauce, sautéed seed
potatoes, onion and cherry tomato



Chef's Specials



MAIALE TONNATO €5.640

roasted pork loin, cold-sliced into thin
strips, mayonnaise sauce with tuna,
capers, and red onion,
rosemary focaccia

HOMEMADE LASAGNA "FIORI STYLE" €8.920

with beef, carrots, tomato,
onion, and mozzarella

CALZONE €9.980

with speck, cooked ham, spinach,
tomato, and gorgonzola

TUNA "AI FRUTTI DI MARE" €10.890

seared steak, clam sauce, mussels and
shrimp, fried polenta, roasted zucchini,
and confit cherry tomatoes

GRILLED SALMON €12.990

mashed potatoes with
truffle oil and confit carrots

BREADED BEEF "ALLA PIZZAIOLA" €9.980

with mozzarella, Cooked ham, tomato sauce,
arugula salad and shoestring potatoes

Pizzas



Our pizza doughs are made exclusively with natural sourdough. This dough does not contain any type of added yeast, which improves the texture, flavor and natural fermentation, helps to achieve a high healthy fiber content.

CIPOLLA E TONNO ☒ €7.200 ☉ €12.600

pesto Calabrese, mushrooms, caramelized onion, mozzarella and tuna in extra virgin olive oil with spices

DI CARPACCIO ☒ €7.650 ☉ €13.340

beef tenderloin carpaccio, chives, celery, lemon, arugula, extra virgin olive oil, pomodoro and parmesan cheese

FARM BBQ ☒ €7.650 ☉ €13.340

chicken breast marinated in herbs, broccoli, carrot, pomodoro and barbecue sauce with passion fruit

GIARDINIERA -vegetarian- ☒ €6.850 ☉ €11.970

asparagus, artichokes, red onions, carrot, pomodoro and mozzarella

HORTELANA ☒ €7.650 ☉ €13.340

pear poached in red wine, gorgonzola cheese, mozzarella, pancetta, pomodoro

PISTACHO ☒ €8.660 ☉ €15.140

pistachio pesto, prosciutto cotto, buffalo burrata, mozzarella, pomodoro

PROSCIUTTO DI PARMA ☒ €8.660 ☉ €15.140

cured Parma ham, arugula, parmesan flakes, extra virgin olive oil, mozzarella and pomodoro

MARGARITA DI FIORI ☒ €6.850 ☉ €11.970

-vegetarian- pomodoro, tomato, mozzarella bocconcini and basil

PROSCIUTTO E FUNGHI ☒ €6.850 ☉ €11.970

cooked ham, mushrooms, pomodoro and mozzarella

QUATTRO FORMAGGI ☒ €8.660 ☉ €15.140

Gorgonzola, mozzarella, parmesan and pecorino, roasted peach, balsamic vinegar cream and pomodoro

DEL MARE ☒ €8.660 ☉ €15.140

shrimp, mussels, squid, octopus, parsley, extra virgin olive oil, mozzarella and tomato

FIORI ☒ €8.660 ☉ €15.140

Parma ham, Spanish Nobleza chorizo, world chili, mozzarella, parmesan shavings, buffalo burrata and pomodoro

ESPAÑOLA ☒ €8.660 ☉ €15.140

Nobleza Spanish chorizo, Manchego cheese, mozzarella and tomato

CAPRICCIOSA ☒ €8.660 ☉ €15.140

cooked ham, mushrooms, roasted cherry tomatoes, black olives, mozzarella, artichokes, extra virgin olive oil and pomodoro



Desserts



CHOCOLATE AND CHEESECAKE DUO €3.860

chocolate mousse and cheesecake with red berries

CREPE €3.860

in caramel and coffee sauce, flambéed with Sambuca dei Cesari Luxardo

PANNA COTTA €4.720

with Luxardo cherries in Maraschino

TIRAMI-SÙ €3.980

our way... prepared at the table

CIOCCOLATO CAKE €5.450

Warm chocolate cake with a semi-melted center, vanilla ice cream

We invite you to see the variety of pastries displayed in our cold urn

Prices include 13% Taxes and 10% Service Charge