

# *antipasti*

## CALAMARI FRITTI

*Tender calamari & cherry peppers flash-fried to perfection & served with our signature marinara sauce 9*

## CAPRESE

*Thick slices of vine ripe tomatoes topped with fresh mozzarella cheese & basil, drizzled with an Italian vinaigrette dressing & a balsamic vinegar glaze 9*

## TOASTED RAVIOLI

*Breaded ravioli filled with a delicious blend of cheese, fried until crisp & served with our signature marinara sauce 8*

## ARANCINI

*A large crisp risotto ball stuffed with mozzarella cheese & served with our signature marinara sauce 7*

## ROSEMARY SHRIMP TOSCANO

*Shrimp roasted with garlic, lemon & rosemary in our wood burning brick oven served with a crostini 9*

## SIGNATURE MEATBALLS

*Our delicious homemade meatballs with our signature marinara sauce 6*

## STUFFED PEPPERS PARMIGIANA

*Red peppers stuffed with DePasquale's hot Italian sausage, pepperoni, risotto, a blend of ricotta, parmesan & pecorino romano cheese, topped with marinara sauce & melted mozzarella 8*

## ANTIPASTO BOARD

*Salami, pepperoni, parmacotto~ham, imported prosciutto, provolone cheese, marinated long stem artichoke hearts & mixed kalamata olives 13*

## MISTO

*A sampling of three of our delicious appetizers: Toasted Ravioli, Stuffed Pepper Parmigiana & Calamari Fritti, served with a side of our signature marinara sauce 13*

# *insalata e zuppa*

## CAESAR

*Our delicious Caesar dressing, made without eggs, tossed with fresh romaine lettuce, croutons & pecorino romano cheese | small 4, regular 7, add anchovies 2, add chicken 4*

## GOAT CHEESE & GLAZED WALNUT

*Mesclun greens tossed in our citrus lemonette dressing, topped with mild goat cheese, dried cranberries & glazed walnuts | small 5, regular 9*

## ROASTED BEET

*Arugula & roasted beets tossed with a raspberry white balsamic vinaigrette topped with goat cheese | small 6, regular 10*

## PEAR & GORGONZOLA

*Fresh baby spinach tossed in a lemon~raspberry vinaigrette topped with oven roasted caramelized pears, gorgonzola cheese & crisp prosciutto | small 6, regular 10*

## ITALIAN WEDDING SOUP

*A marriage of tiny meatballs & spinach in a chicken broth with noodles | cup 3, bowl 5*

# *speciale del chef*

## SHORT RIBS MILANESE

*Boneless short ribs braised slowly to perfection with pearl onions, carrots & celery, served with mashed potatoes & seasonal vegetables 23*

## SCALLOPS LEMONCELLO

*Pan seared sea scallops with capers, diced vine ripe tomatoes, leeks, shallots & asparagus prepared in our unique lemoncello liqueur reduction with a hint of spice, served over risotto 23*

## VEAL SALTIMBOCCA

*Tender veal sautéed with sage & mushrooms in a marsala wine reduction, topped with imported prosciutto & provolone cheese, served with mashed potatoes & seasonal vegetables 22*

## PESCE AMATRICIANA

*Shrimp, scallops, haddock & baby clams prepared with pancetta & onions in a spicy marinara sauce tossed with fettuccine & pecorino romano cheese 27*

## CHICKEN GNOCCHI FRA DIAVOLO

*Chicken simmered in a delicious & spicy marinara sauce, tossed with potato gnocchi 18*

# *al forno*

*Specialties from our wood burning brick oven*

## CHICKEN PARMIGIANA

*Chicken cutlet topped with our signature marinara sauce & mozzarella cheese, served with linguini 15*

## BAKED GNOCCHI

*Potato dumplings prepared in a tomato~basil sauce & baked with fresh mozzarella cheese 15*

## LASAGNA

*Four layers of fresh pasta, delicious bolognese & a mix of ricotta, mozzarella & pecorino romano cheese baked to perfection & topped with Fiorella's signature marinara sauce 15*

## EGGPLANT PARMIGIANA

*Eggplant cutlets topped with our signature marinara sauce & mozzarella cheese, served with linguini 14*

## BAKED HADDOCK

*Haddock filet baked in our wood burning brick oven with seasoned sherry cracker~crumbs, served with rice pilaf & roasted vegetables 17*

## VEAL PARMIGIANA

*Tender veal cutlet lightly fried & topped with our signature marinara sauce & mozzarella cheese, then baked & served with linguini 19*

## SALMON ROMANO

*Fresh salmon filet crusted with pecorino romano cheese & topped with a fresh pesto sauce, served over steamed asparagus & mashed potatoes 21*

# *piatti di Fiorella's*

## SHRIMP SCAMPI

*Succulent shrimp sautéed with diced vine ripe tomatoes, leeks & fresh garlic in our unique lemon~wine sauce, tossed with linguini & pecorino romano cheese 19*

## LINGUINI & MEATBALLS

*Our delicious homemade meatballs & our signature marinara sauce, served over linguini 13*

## FUSILLI BOLOGNESE

*Our beef, veal & pork bolognese braised & simmered with diced carrots, onions, celery & crushed tomatoes in a red wine tomato sauce, tossed with fresh fusilli pasta 15*

## CHICKEN MARSALA

*Chicken sautéed with mushrooms & onions in a marsala wine reduction, tossed with penne pasta 17*

## SEAFOOD FETTUCCINE

*Shrimp, scallops & imported prosciutto prepared in a creamy alfredo sauce, tossed with fresh fettuccine 25*

## LEMON CHICKEN

*Chicken sautéed with artichoke hearts & kalamata olives in our unique lemon~wine sauce, tossed with penne pasta & pecorino romano cheese 17*

## BABY CLAMS

*Whole baby clams simmered in a light & delicious garlic~wine sauce with pecorino romano cheese, tossed with linguini 15*

## CHICKEN BROCCOLI ALFREDO

*Chicken & fresh broccoli florets prepared in a light & creamy alfredo sauce, tossed with fresh fettuccine & pecorino romano cheese 18*

## FETTUCCINE FIORE

*Broccoli florets & cauliflower lightly dusted with a blend of spices, sautéed with capers, garlic, asparagus, chopped tomatoes, spinach, mushrooms & finished with a vegetable~herb butter reduction, tossed with fettuccine & pecorino romano cheese 15*

## CHICKEN LAZARIO

*Chicken sautéed with DePasquale's sweet Italian sausage, chopped plum tomatoes & broccoli florets in a garlic~wine reduction tossed with penne pasta, pecorino romano cheese & a touch of pesto 18*

# *flatbread*

*Oval-shaped, thin, crisp dough with delicious toppings – a fun & light alternative to pizza*

## BALSAMIC PEAR

*Balsamic marinated pears, parmacotto~ham, gorgonzola & fontina cheese drizzled with a balsamic glaze 9*

## MARINATED EGGPLANT & GOAT CHEESE

*Marinated eggplant, goat cheese, grape tomatoes, artichoke hearts & fontina cheese 11*

## MUSHROOM & TRUFFLE

*Crimini mushroom blend, imported prosciutto & fontina cheese drizzled with truffle oil 11*

# *pizza*

*Our thin 10 inch individual sized, Neopolitan-style pizza cooked in a 700°F wood burning brick pizza oven*

## THREE CHEESE

*A blend of mozzarella, provolone & pecorino romano cheese over our pizza sauce 8*

## FIORELLA

*Imported prosciutto & fresh mushrooms over our pizza sauce & mozzarella cheese 8*

## MARGHERITA

*Fresh mozzarella cheese & basil over our plump tomato~basil sauce, sprinkled with pecorino romano cheese 11*

## ARUGULA

*Garlic, olive~oil, caramelized onions & mozzarella cheese, topped with fresh arugula & diced tomatoes tossed in a lemon vinaigrette dressing, sprinkled with pecorino romano cheese 9*

## SPINCOTTA & PROSCIUTTO

*Fresh spinach, imported prosciutto & ricotta cheese over our pizza sauce & mozzarella cheese 8*

## CARNE TRIO

*Pepperoni, imported prosciutto & DePasquale's sweet Italian sausage over our pizza sauce & mozzarella cheese 9*

## BIANCA

*Garlic & olive~oil topped with sliced tomatoes & mozzarella cheese 7*

## SAUSAGE & RICOTTA

*DePasquale's sweet Italian sausage, ricotta & cherry peppers over our pizza sauce & mozzarella cheese 8*

# *calzone*

## SPINACH

*A fresh & tasty filling of spinach, onions, ricotta & mozzarella cheese 10*

## ITALIANO

*An all-Italiano filling of imported prosciutto, parmacotto~ham, salami, pepperoni, provolone & mozzarella cheese & our pizza sauce 12*

## MEATBALL

*A hearty filling of our signature meatballs, mozzarella cheese & our pizza sauce 11*

*Please note that not all ingredients are listed. Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked shellfish, poultry or meat may increase the risk of foodborne illness. While we offer gluten-free items, our kitchen is not a gluten-free environment.*