

  
**Fior**  
 d'Italia  
 SAN FRANCISCO

**Antipasti Freddi – Cold Appetizers**

<b>Ostriche Mignonette</b> <i>Oysters on half shell with shallots, malt vinegar, and black pepper</i>	21
<b>Affettato di Salumi</b> <i>Assorted Italian cold cuts</i>	20
<b>Prosciutto con Frutta di Stagione</b> <i>Prosciutto with seasonal fruit</i>	20

**Antipasti Caldi – Hot Appetizers**

<b>Ostriche Livornesi</b> <i>Oysters baked with shallots, spinach, and Panko breadcrumbs</i>	25
<b>Cozze e Vongole con Vino e Aglio</b> <i>Clams and mussels in their own broth with garlic (for two)</i>	36
<b>Calamari in Cesta</b> <i>Basket of fried calamari with cocktail and tartar sauce</i>	22
<b>Gamberoni allo Spiedo in Pancetta</b> <i>Prawns wrapped in pancetta with garlic and oli ve oil (four)</i>	22
<b>Peperoni Arrostiti con Bagna Cauda</b> <i>Roasted peppers served with a sauce of oli ve oil, cream, garlic and anchovies</i>	20
<b>Chioccioline alla Lombarda</b> <i>Escargot braised in garlic, butter and veal stock</i>	20

**Insalate e Piatti Freddi – Salad and Cold Entrees**

<b>Burrata con Pomodori Basilico e Olio</b> <i>Burrata with tomatoes, basil and virgin olive oil</i>	23
<b>Insalata e Bruschetta</b> <i>Garlic toast with tomatoes and olive oil on a bed of baby greens and shaved parmesan</i>	22
<b>Insalata Lattuga Romana</b> <i>Hearts of Romaine with gorgonzola cheese and pine nuts</i>	22
<b>Insalata di Cesare</b> <i>Fior Caesar salad</i>	10
<b>Insalata di Artigiana Mista</b> <i>Mixed artisan lettuces</i>	9

**Minestrone – Soup**

<b>Pasta e Fagioli</b> <i>Pasta with cannellini beans</i>	12
<b>Zuppa di Cavolo con Formaggio</b> <i>Cabbage, bread and cheese soup</i>	12
<b>Minestrone</b> <i>Vegetable soup (*Vegetarian *Vegan)</i>	10

**Pasta – Fresh pasta made daily in our kitchen**

<b>Lasagne Bolognese al Forno</b> <i>Layered pasta with a ragù of meat sauce</i>	22
<b>Fettuccine ai Tre Latti (Alfredo)</b> <i>Ribbon egg pasta and sauce of cream, cheese and butter</i>	20
<b>Tagliatelle alla Bolognese</b> <i>Ribbon egg pasta with aragu meat sauce</i>	20
<b>Paglia e Fieno con Piselli</b> <i>Spinach and egg pasta with peas and a creamy tomato sauce</i>	20
<b>Trenette al Pesto</b> <i>Egg pasta tossed with a sauce of basil, olive oil, pinenuts and garlic with a touch of cream</i>	20
<b>Tortellini alla Panna</b> <i>Pasta stuffed with chicken in a cream sauce</i>	20
<b>Ravioli di Zucca</b> <i>Pasta stuffed with pumpkin, amaretti and mustard fruit with a butter, pinenuts and sage sauce</i>	20
<b>Ravioli Bolognese</b> <i>Classic Italian pasta served with a ragù of meat sauce</i>	21
<b>Gnocchi alla Piemontese</b> <i>Potato dumplings served with a creamy tomato sauce</i>	20
<b>Tortellini alla Doge</b> <i>Pasta stuffed with cheese in a creamy curry sauce</i>	20

**Pasta Secca – Dry Pasta**

<b>Linguine con Vongole – Rosse o Bianche</b> <i>Linguine served with red or white fresh clam sauce</i>	35
<b>Linguine Tutto Mare</b> <i>Linguine served with prawns, scallops, calamari, clams and mussels</i>	39
<b>Bucatini Amatriciana</b> <i>Hollow spaghetti with pancetta in a spicy tomato sauce</i>	22
<b>Linguine con Polpette</b> <i>Linguine, tomato sauce and meatballs</i>	28
<b>Rigatoncini San Remo</b> <i>Tube pasta with tuna, mushrooms and a tomato sauce</i>	23
<b>Gluten-Free Pasta</b> <i>Choice of sauce</i>	22

  
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**Risotti – Rices**

<b>Risotto alla Milanese</b> <i>Rice braised in chicken broth, onion, butter and parmesan cheese</i>	23
<b>Risotto alla Piemontese</b> <i>Rice braised in chicken broth with mushroom, shallots, butter and cheese</i>	25
<b>Risotto Venere con Calamari e Vongole</b> <i>Black rice braised with fish stock, calamari and clams</i>	26

**Carni – Meat**

<b>Lombata di Manzo in Padella Pepata</b> <i>New York steak sautéed with pepper cream sauce and flamed with grappa</i>	40
<b>Sella D'Agnello al Forno</b> <i>Roasted rack of lamb with rosemary essence</i>	40
<b>Bistecca alla Fiorentina</b> <i>40oz, Porterhouse steak grilled to your taste (may be split for 2)</i>	100

**Vitello – Veal**

<b>Piccata al Limone e Capperi</b> <i>Veal sautéed with lemon, white wine and capers</i>	41
<b>Ossobuco con Polenta</b> <i>Veal shank in stock, carrots, celery, onion and citrus rind served with polenta</i>	41
<b>Cotoletta alla Piemontese</b> <i>Veal chop broiled and served with a mushroom and cream sauce</i>	44
<b>Scaloppine Fior</b> <i>Slices of veal sautéed with prosciutto and mushrooms in wine sauce</i>	41

**Pollo e Cacciagione – Chicken and Game**

<b>Coniglio ai Funghi con Polenta</b> <i>Rabbit braised in wine and wild mushroom sauce</i>	32
<b>Petto di Pollo alla Valdostana</b> <i>Breast of chicken sautéed with prosciutto and fontina cheese</i>	31
<b>Petto di Pollo Ligure</b> <i>Breast of chicken with sun-dried tomatoes and a creamy pesto sauce</i>	31
<b>Pollo al Mattone</b> <i>Half chicken flattened and roasted with rosemary and garlic</i>	31

**Pesci – Fish**

<b>Pesce del Giorno</b> <i>Fish of the day (Please ask your waiter)</i>	41
<b>Salmone al Vapore</b> <i>Poached salmon in white wine, leeks, carrots and celery</i>	36
<b>Gamberoni Aramatico</b> <i>Prawns sautéed with five spices, fish stock and cream</i>	41

**Verdure – Vegetables**

<b>Parmigiana di Melanzane</b> <i>Eggplant sautéed then baked with tomato sauce topped with cheese</i>	18
<b>Spinaci con Aglio e Olio</b> <i>Spinach sautéed with garlic and olive oil</i>	11
<b>Funghi di Selva Trifolati</b> <i>Three varieties of wild mushrooms sautéed with olive oil, garlic and parsley</i>	20
<b>Polenta con Salsa di Pomodoro</b> <i>Polenta (grits) with tomato sauce and parmesan cheese</i>	9
<b>Verdura del Giorno</b> <i>Vegetable of the day</i>	9
<b>Patate al Forno</b> <i>Roasted potatoes with garlic and rosemary</i>	9

\*All ingredients are organic when available