

# FIORITO — ENGLISH MENU

## DAILY CATCH

All off-menu dishes are subject to daily availability.

**Daily Catch** — Tuna tartare with ginger and lime — €16.00

Salmon carpaccio with yogurt sauce — €14.00

Luciana-style baby octopus — €11.00

Seared baby squid, lemon potatoes and confit cherry tomatoes — €17.00

Sliced tuna, burrata and cherry tomatoes — €24.00

Marinated anchovies — €16.00

Fried baby octopus with lemon mayonnaise — €15.00

Gnocchetti with clams and zucchini flowers — €22.00

Mussels sauté — €17.00

Ziti with beans and mussels — €19.00

## STARTERS

Knife-cut Preci ham with a basket of Pinsa, olive oil and salt — €16.00

Panko prawns with sweet-and-sour sauce — €13.00

Crispy eggplant parcel with cold provola fondue — €15.00

Prawn Catalan salad with potatoes and datterini tomatoes — €15.00

Beef tartare with mustard sauce — €12.00

Marinated zucchini with olive oil, salt, ginger, lemon and mint — €15.00

Vegetarian breaded cutlet — €9.00

Poached egg with zucchini cream and Grana shavings — €12.00

Pinsa with prosciutto and figs — €16.00

## PASTA & FIRST COURSES

**Gluten-free** — For guests with celiac disease, every sauce can be served with gluten-free pasta.

**Tradition** — Mezze maniche all'Amatriciana — €14.00

Mezze maniche alla Carbonara — €15.00

Tonnarelli Cacio e Pepe with zucchini flowers — €14.00

Burrata-filled ravioli with three-tomato sauce — €14.00

Fettuccine with ragù, just like in the old days — €17.00

Tonnarelli alla Gricia with figs — €16.00

Homemade bread and pizza selection — €2.50

Gnocchetti with basil pesto and red prawn tartare — €18.00

Tonnarelli with friggirelli peppers and Cantabrian anchovies — €19.00

## MAIN COURSES

Danish beef tagliata with rocket and Grana shavings — €24.00

Lean meatballs in tomato sauce — €16.00

Vitello tonnato with capers and black olive powder — €24.00

Grilled Danish beef fillet — €26.00

Tender cod with chickpea cream and confit — €23.00

Brick-pressed chicken — €19.00

Roasted octopus, pea cream and confit cherry tomatoes — €24.00

Suckling pig cheek with sweet potato crush — €24.00

Seared salmon bites, lemon potatoes and datterini tomatoes — €24.00

## **SIDE DISHES**

Sautéed chicory — €9.00

Roast potatoes — €7.00

Green salad — €7.00

Fennel with balsamic glaze — €7.00

Sautéed tenderstem broccoli — €8.00

## **DESSERTS**

Classic or pistachio tiramisu — €10.00

Apricot crumble and vanilla ice cream with toasted almonds — €8.00

Berry cheesecake — €8.00

Baba — Pasticceria Nonna Flora, Naples — €11.00

Lemon Delizia — Pasticceria Nonna Flora, Naples — €8.00

Amarena cherry brittle — Pasticceria Nonna Flora, Naples — €9.00

Pineapple and strawberry carpaccio — €9.00

Apricot or sour-cherry tart, subject to availability — €9.00

## **ALLERGENS & NOTES**

Allergen list: 1 Cereals; 2 Crustaceans; 3 Eggs; 4 Fish; 5 Peanuts; 6 Soy; 7 Milk; 8 Tree nuts; 9 Celery; 10 Mustard; 11 Molluscs; 12 Lupins; 13 Gluten; 14 Sulphur dioxide and sulphites.

Selection of Roscioli bakery bread — €2.50

GLUTEN FREE

Fiorito is committed to protecting the environment; all our beverages are served in glass.

## **SOFT DRINKS & WATER**

Fiorito 700 ml — €2.50

Panna 750 ml — €3.00

Voss 375 ml — €4.00

Fiji 500 ml — €6.00

Voss 800 ml — €9.00

San Pellegrino 750 ml — €3.00

Perrier 350 ml — €8.00

San Pellegrino Cocktail Zero 330 ml — €5.00  
Fever-Tree Mediterranean 200 ml — €5.00  
Fever-Tree Premium Indian 200 ml — €5.00  
Fever-Tree Elderflower 200 ml — €5.00  
Fever-Tree Signature Zero 200 ml — €5.00  
Coca-Cola 330 ml — €5.00  
Coca-Cola Zero 330 ml — €4.00  
Chinotto Lurisia 275 ml — €5.00  
Lurisia Aranciata 275 ml — €4.00  
Lurisia Gazzosa 275 ml — €4.00  
Red Bull 250 ml — €5.00  
San Benedetto Lemon Iced Tea 250 ml — €4.00  
San Benedetto Peach Iced Tea 250 ml — €4.00  
Fever-Tree Ginger Beer — €4.00  
Cirio Tomato Juice 200 ml — €4.00  
Tassoni Cedrata 180 ml — €4.00

## BEERS

Menabrea 150° Blonde 330 ml — €4.00  
Ichnusa Unfiltered 330 ml — €4.00  
Corona Extra 330 ml — €5.00

## COCKTAILS

Aperol Spritz — €9.00  
Campari Spritz — €9.00  
Limoncello Spritz — €9.00  
Margarita on the Rocks — €10.00  
Moscow Mule — €10.00  
Negroni — €10.00  
Hugo St-Germain — €12.00  
Select Spritz — €10.00  
Americano — €13.00  
Espresso Martini — €13.00  
Daiquiri — €11.00  
Nordesinho — €10.00  
Seviroll Spritz 0% — €9.00  
Illusionist 0% — €9.00  
Cuba Libre — €12.00  
Venturo Fiorito — €12.00  
Malibu Sunrise — €13.00

Gin Fizz — €12.00

## GIN SELECTION

**London Dry** — Apium — €12.00; Bacur — €12.00; Bloom — €12.00; Bulldog — €12.00; Cubical — €13.00; Elephant — €14.00; Fiorito — €14.00; Illusionist Dry — €13.00; Illusionist Masquerade 0% — €12.00; Leyton Dry — €12.00; London N3 — €13.00; Monkey 47 — €14.00; Peter in Florence — €14.00; Portofino — €14.00; Tanqueray — €10.00.

**New Era** — Aatta — €15.00; Amuerte Coca — €18.00; Baigur — €15.00; Bandito — €14.00; Cubical Pink — €13.00; Elephant Barrel — €18.00; Elephant Orange & Cocoa — €14.00; Elephant Sloe — €12.00; Engine — €13.00; Etna — €14.00; Hendrick's — €12.00; Hendrick's Lunar — €15.00; Il Gin del Vicolo — €13.00; Mermaid Zest — €16.00; Malfy Rosa — €12.00; Mare — €14.00; Mare Capri — €16.00; Nordés — €13.00; Panarea — €14.00; Scapegrace Black — €17.00; Tanqueray Sevilla — €12.00; Wint & Lila — €14.00.

**Japan** — Etsu Double Orange — €16.00; Etsu Handcrafted — €14.00; Etsu Pacific Ocean Water — €18.00; Roku — €12.00; Yu Gin — €13.00.

## SPIRITS

**Vodka** — Beluga — €8.00; Beluga Elit — €15.00

**Tequila** — Espolòn Blanco — €15.00; Espolòn Reposado — €5.00; Casamigos — €5.00

**Whisky** — Mont Blanc — €15.00; Talisker 10 Years — €10.00; Akashi — €14.00; Caol Ila 12 Years — €14.00; Nikka From the Barrel — €13.00; Macallan 12 Years — €13.00

**Rum** — Havana Especial — €15.00; Bally 7 Years — €14.00; Hampden — €20.00

## DIGESTIFS & SWEET WINES

Amaro del Capo — €5.00

Amaro del Ciclista POP — €5.00

Licorice liqueur — €6.00

Fratelli Verna — €6.00

Limoncello di Capri — €6.00

Mirto — €5.00

Fratelli Verna Nocino — €6.00

Sambuca — €9.00

Rupes Red — €6.00

Milone Nero — €8.50

Jefferson — €8.50

Grappa Giulia Berta — €8.50

Grappa Bianca Nibbio Berta — €6.50

Grappa Piasì Berta — €6.50

Diciotto Lune — €8.00

Grappa Barricata Quarant — €7.00

Muffato della Sala, Antinori — €7.00

Zibibbo, Nicosia — €6.00

Passito di Pantelleria — €6.00