

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 7

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

Imported prosciutto, pepperoni, parmacotto-ham, provolone cheese, olive tapenade, pickled vegetables & peppadew peppers 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 14

insalata e zuppa

CAESAR

Our delicious Caesar dressing, made without eggs, tossed with fresh romaine lettuce, croutons & pecorino romano cheese | small 5, regular 9, add anchovies 2

GOAT CHEESE & GLAZED WALNUT

Mesclun greens tossed in our citrus lemonette dressing, topped with mild goat cheese, dried cranberries & glazed walnuts | small 6, regular 10

ROASTED BEET

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

BABY KALE & APPLE

Baby kale and freshly diced apples tossed in a cranberry vinaigrette topped with toasted sunflower seeds and shaved grana padano cheese | 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 24

LEMON CHICKEN

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

PESCE AMATRICIANA

Shrimp, scallops, haddock & baby clams prepared with pancetta & onions in a spicy marinara sauce tossed with fettuccine & pecorino romano cheese 28

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 16

BAKED GNOCCHI

Potato dumplings prepared in a tomato-basil sauce & baked with fresh mozzarella cheese 16

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 15

BAKED HADDOCK

Haddock filet baked in our wood burning brick oven with seasoned sherry cracker-crums, served with roasted red bliss potatoes & roasted vegetables 19

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

classico

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 14

CHICKEN MARSALA

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

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 16

CHICKEN BROCCOLI ALFREDO

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

piatti di Fiorella's

BABY CLAMS

Whole baby clams simmered in a light & delicious garlic~wine sauce with pecorino romano cheese, tossed with linguini 17

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

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 23

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 16

SEAFOOD FETTUCCINE

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

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

FIGORELLA

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 9

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 9

flatbread

PROSCIUTTO & HONEY

Thinly shaved prosciutto, fontina cheese, caramelized onions & baby spinach, drizzled with honey 11

CAULIFLOWER & ARTICHOKE

Roasted cauliflower, artichoke hearts & baby spinach with mozzarella cheese, drizzled with creamy asiago dressing and pecorino romano 11

MUSHROOM & TRUFFLE

Crimini mushroom blend, imported prosciutto & fontina cheese drizzled with truffle oil 13

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.