

# *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 & 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 8*

## 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

*Prosciutto, pepperoni, parmacotto~ham, spicy capicola, provolone cheese, roasted garlic, mixed greek olives & peppadew peppers 13*

# *insalata e zuppa*

## BABY KALE & APPLE

*Baby kale & freshly diced apples tossed in a cranberry balsamic vinaigrette topped with toasted sunflower seeds & shaved grana padano cheese 7*

## CAESAR

*Our delicious Caesar dressing, made without eggs, tossed with fresh romaine lettuce, croutons & pecorino romano cheese 5*

## GOAT CHEESE & GLAZED WALNUT

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

## ROASTED BEET

*Arugula & roasted beets tossed with a cranberry~balsamic dressing topped with goat cheese 7*

## ITALIAN WEDDING SOUP

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

# *speciale del chef*

## FRUTTI DI MARE

*Shrimp, scallops, haddock & baby clams in a spicy plump marinara sauce served over linguine 29*

## 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*

## 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 17*

## 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 16*

## 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-crumbs, served with roasted red bliss potatoes & seasonal 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 19*

## 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*

## 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*

## 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 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*

## 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 & 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.*