

Antipasti

LUMACHE "ITALIAN ESCARGOT"

SAUTÉED GARLIC, CIPOLLINI ONIONS, FRESH HERBS WITH BUTTER & E.V.O.O. TOPPED WITH PUFF PASTRY SERVED WITH FOCACCIA \$8

MUSSELS RED OR WHITE

PRINCE EDWARD ISLE MUSSELS SIMMERED WITH YOUR CHOICE OF FRESH PLUM TOMATO BASIL SAUCE OR WHITE WINE GARLIC SAUCE. SPICED MILD, MEDIUM OR HOT \$9

CALAMARI FRITTI

CRISP GOLDEN CALAMARI WITH A SPICY ROASTED GARLIC AND PLUM TOMATO SAUCE ON A BED OF ORGANIC BABY GREENS \$9

TUSCAN STUFFED FIGS

THE PERFECT MARRIAGE OF SWEET AND SAVORY! CALIMYRNA FIGS STUFFED WITH LOCAL BASIL GOAT CHEESE WRAPPED WITH PROSCIUTTO SERVED CRISP OVER ARUGULA & CHIANTI REDUCTION \$3

ANTIPASTO DI CERRATO

A WONDERFUL PLATE TO SHARE...MARINATED, GRILLED AND ROASTED LOCAL SEASONAL VEGETABLES, ASSORTED IMPORTED OLIVES WITH CHIANTI GLAZE AND PESTO SERVED WITH CHEF'S CHOICE OF CHEESE OVER ORGANIC BABY ARUGULA WITH SOPRESATA AND GENOA SALAMI \$13 VEGAN/VEGETARIAN \$10

Zuppa

TUSCAN FORMAGGIO

CROCK OF HOMEMADE ONION SOUP WITH A HINT OF SHERRY. TOPPED WITH CROUTON AND PROVOLONE CHEESE AND BAKED \$5

ZUPPA DEL GIORNO

A FRESH CREATIVE OPPORTUNITY FOR YOU AND OUR CHEFS MARKET PRICE

Insalate

TUSCAN HARVEST

ORGANIC BABY GREENS TOSSED WITH RED ONIONS, HEARTS OF PALM, TOMATOES AND EUROPEAN CUCUMBERS SMALL \$4 LARGE \$7

CAPRESE LORENA

IN HOUSE MADE FRESH MOZZARELLA, ROMA TOMATOES, GENOVESE BASIL AND GARLIC INFUSED OLIVE OIL OVER BABY ARUGULA \$8

CESARE

CRISP ROMAINE LETTUCE TOSSED IN CLASSIC CAESAR DRESSING TOPPED WITH ANCHOVY FILETS, SHAVED PECORINO ROMANO CHEESE AND HOUSE-MADE CROUTONS SMALL \$4 LARGE \$8

GRECO-ROMANO

ORGANIC BABY GREENS, ROMA TOMATOES, RED ONION, GREEK OLIVES, FETA CHEESE AND PEPPERONCINI. SERVED WITH A SIDE OF HOUSE RED WINE HERB VINAIGRETTE SMALL \$5 LARGE \$9

CHILLED TUNA CARPACCIO

ORGANIC BABY GREENS, THINLY SLICED CHILLED AHI TUNA, CAPERS, RED ONIONS, ROMAS, FRESH BASIL, WHOLE MARINATED ARTICHOKE HEART, LEMON OIL & CHIANTI REDUCTION \$9

DRESSINGS: CREAMY GORGONZOLA, BALSAMIC VINAIGRETTE, RED WINE HERB VINAIGRETTE, HONEY MUSTARD, RANCH, THOUSAND ISLAND, CREAMY PARMESAN PEPPERCORN, CHIANTI - BASIL VINAIGRETTE

Pizze

ALL PIZZAS ARE HAND TOSSED WITH HOUSE MADE DOUGH

FIORE'S 1ST PLACE PIZZA WARS WINNER 2010

"CLASSIC CHEESE PIZZA" MADE OF MOZZARELLA & PROVOLONE BLEND, TOMATO SAUCE & HOUSE MADE HAND STRETCHED DOUGH \$13

THANK YOU ASHEVILLE !!!

FOUR SEASONS

THIS PIZZA IS DIVIDED INTO FOUR QUARTERS, ONE FOR EACH "SEASON". SPINACH, TOMATO, PORTOBELLO AND PROSCIUTTO \$14

CAPRESE GABRIEL

FRESH BASIL PESTO, ROASTED GARLIC, EXTRA VIRGIN OLIVE OIL, SLICED TOMATOES AND FRESH MOZZARELLA \$14

PAPA FRED'S

FIORE'S CROSS OF A CALZONE AND A PIZZA. FILLED WITH A RICH TOMATO SAUCE, CHEESE BLEND, SALAMI, PROSCIUTTO, SAUSAGE, PEPPERS, ONIONS AND FRESH HERBS \$18

FIG & LOCAL GOAT CHEESE

LOCAL GOAT CHEESE, CALIMYRNA FIGS, PROSCIUTTO, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, ROASTED GARLIC, CRACKED PEPPER AND SEA SALT \$15

ALL PIZZAS ARE 12 INCHES ~ ADDITIONAL TOPPINGS \$ 1.25 EACH

GLUTEN FREE PIZZA DOUGH AVAILABLE !!!

~ CHILDREN'S MENU AVAILABLE UPON REQUEST ~

A 20% GRATUITY WILL BE APPLIED TO PARTIES OF 5 OR MORE AND FOR SEPARATE CHECKS

CORKAGE FEE- \$10 PER BOTTLE, SPLIT PLATE SERVICE- \$5 PER COUPLE

~ NOTE A 20% GRATUITY ADDED TO ALL MERCHANT CREDIT CARD RECIEPTS TAKEN OFF PREMISE ~

Pasta

~ GLUTEN FREE PASTA AVAILABLE ~

ADD: HOUSE-MADE ITALIAN SAUSAGE, MEATBALLS OR GRILLED CHICKEN \$7 ~ SALMON OR SHRIMP \$8

PESCATORE ALLA VODKA

SAUTÉED SCUNGILI, BABY CLAMS, SHRIMP,
CALAMARI, SPINACH & FRESH BASIL TOSSED IN A
VODKA PLUM TOMATO CREAM SAUCE OVER LINGUINI
\$18 / \$13

GRILLED SPINACH RAVIOLI

CHEESE/SPINACH RAVIOLI GRILLED TO PERFECTION
TOPPED WITH A FIRE-ROASTED ROMA TOMATO
SHERRY WINE LIGHT CREAM SAUCE ON A BED OF
FRESH ARUGULA \$16 / \$11

CAVATELLI CON BRACIOLA

ROULADE OF FLANK STEAK, PROSCIUTTO, EGG,
BREAD CRUMB, GARLIC, ITALIAN PARSLEY, BASIL &
SIMMERED WITH WHITE WINE ZESTY PLUM TOMATO
SAUCE OVER BAKED CAVATELLI PASTA \$18 / \$13

GNOCCHI DELLA CASA

SAUTÉED CIPOLLINI ONIONS, PANCETTA, FRESH
HERBS, SUN DRIED TOMATOES, EXOTIC MUSHROOM
BLEND AND WHITE WINE, GORGONZOLA CREAM
SAUCE TOSSED WITH OUR HOUSE MADE RICOTTA
GNOCCHI PASTA \$18 / \$13

TORTELLINI ALLA PANNA

CHEESE FILLED TORTELLINI SIMMERED IN A BASIL
PESTO CREAM SAUCE OF PECORINO ROMANO,
GARLIC AND MELTED PROVOLONE CHEESE
\$16 / \$11

SCAMPI CON CAPELLINI

LARGE SHRIMP SIMMERED IN WHITE WINE SAUCE OF
E.V.O.O., GARLIC, ROASTED RED PEPPERS, HERBS
AND FRESH LEMON SERVED OVER ANGEL HAIR
PASTA \$18 / \$13

PENNE BOLOGNESE

FRESHLY GROUND VEAL, BEEF AND PORK SAUTÉED
WITH ONIONS, CELERY, CARROTS AND EXOTIC
MUSHROOMS IN A RICH TOMATO DEMI-GLACE
SERVED OVER PENNE RIGATE \$16 / \$11

ZUPPA DI PESCE

THIS 'SOUP OF THE SEA' CONSISTS OF PAN-SEARED
SEASONAL FRESH FISH, MUSSELS, CLAMS, SHRIMP
AND FRESH HERBS, WHITE WINE, SEAFOOD STOCK
AND OUR PLUM TOMATO SAUCE OR SCAMPI SAUCE.
SPICED MILD, MEDIUM OR HOT OVER LINGUINI
\$22 / \$15

Sauté e Griglia

SALTIMBOCA

A DELICATE YET FLAVORFUL CLASSIC "TO JUMP IN YOUR MOUTH"... SAUTÉED SCALOPPINI PURSE OF
PROSCIUTTO, FONTINA & FRESH SAGE, ACCOMPANIED BY VEGETABLES AND RISOTTO DEL GIORNO
LOCAL TROUT \$19 VEAL \$21 CHICKEN \$17

MARSALA

SAUTÉED EXOTIC MUSHROOM BLEND DEGLAZED WITH IMPORTED MARSALA WINE & FINISHED WITH DEMI-GLACE
ACCOMPANIED BY VEGETABLES, POTATO DEL GIORNO LOCAL TROUT \$19 VEAL \$21 CHICKEN \$17

PICCATA

CHOICE OF PROTEIN DIPPED IN EGG, FRESH HERBS, PECORINO ROMANO AND SAUTÉED WITH CHOPPED
TOMATOES AND CAPERS IN A DELICATE WHITE WINE LEMON SAUCE, ACCOMPANIED BY VEGETABLES AND
RISOTTO DEL GIORNO LOCAL TROUT \$19 VEAL \$21 CHICKEN \$17

SORRENTINO

CHOICE OF PROTEIN TOPPED WITH BREADED EGGPLANT, PROSCIUTTO AND ASIAGO CHEESE IN A MADEIRA WINE
SAUCE WITH A TOUCH OF PLUM TOMATOES, ACCOMPANIED BY VEGETABLES AND POTATO DEL GIORNO
LOCAL TROUT \$19 VEAL \$21 CHICKEN \$17

PORCHETTA GORGONZOLA

HICKORY NUT GAP FARM PORK CHOPS GRILLED TOPPED WITH SAUTÉED EXOTIC MUSHROOM, GORGONZOLA
SUN DRIED TOMATO CREAM SAUCE, VEGETABLES AND RISOTTO DEL GIORNO \$22

TUSCAN DUCK AND FIGS

MARINATED GRILLED BREAST OF DUCK WITH GOAT CHEESE STUFFED CALIMYRNA FIGS WRAPPED IN FRESH
BASIL AND H.N.G.FARM PROSCIUTTO OVER BABY ARUGULA TOPPED WITH CHIANTI WINE REDUCTION,
ACCOMPANIED BY VEGETABLES AND RISOTTO DEL GIORNO \$20

BISTECCA FLORENTINA

GRILLED GRASS FED BEEF TENDERLOIN WITH CHIANTI GLAZE, BAKED PANCETTA CANNELLINI BEANS,
ACCOMPANIED BY SAUTÉED FRESH SPINACH AND POLENTA DEL GIORNO \$20

MELANZANE ALLA FRITTI

MARINATED & FRIED EGGPLANT LAYERED WITH FRESH BASIL, PLUM TOMATO SAUCE AND HOUSE-MADE FRESH
MOZZARELLA, BALSAMIC REDUCTION ACCOMPANIED BY VEGETABLES AND POLENTA DEL GIORNO \$18

Ama Ció Che Mangi (LOVE WHAT YOU EAT)

~ GRAZIE INFINITE FROM FIORE'S RISTORANTE TOSCANA ~