

Fiore

Mangia e vino

Spuntini *appetizer*

- OLIVIA** • 75 kr
La Bella di cerigniola olives
- MANDORLE SALATE** • 65 kr
Salted almonds
- CARCIOFI FRITTI CON CREMA DI AGLIO** • 75 kr
Fried artichoke with ramson aioli

Primi *starters*

- FOCACCIA ALL'AGLIO** • 105 kr
Kitchen's garlic bread on homemade focaccia, gratinated with mozzarella and served with ramson aioli
- BRUSCHETTA DI MOZZARELLA E POMODORO** • 125 kr
Bruschetta with mozzarella, tomato & basiloil
- LA PIZZETTA CON PROSCIUTTO E STRACCIATELLA** • 125 kr
Kitchen's mini pizza with Stracciatella & taleggio topped with prosciutto & wine cooked small onions
- RISOTTO AL TARTUFO** • 165 kr
Risotto with black truffle, white wine, garlic & parmesan
- TAGLIATA DI MANZO** • 175 kr
Grilled flank steak on a bed of rocket sallad with roasted garlic sauce, shaved parmesan & pine nuts
- SPIEDINI DI CALAMARI E SCAMPI** • 165 kr
Shellfish skewer with scampi, calamari, cocktail tomatoes, chili & garlic crunch, served with ramson aioli & grilled lemon
- ANTIPASTO MISTO** • 195/275 kr
The evenings selection of cheese & charcuterie, kitchen's homemade tomato marmalade, marinated artichokes & olives, & our homemade focaccia crisp



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Pasta & Risotto

- RISOTTO AI SCAMPI E CARCIOFI** • 245 kr
Risotto with scampi, artichoke, asparagus, white wine, garlic, chili & parmesan
- PAPPARDELLE CON SALSICCIA E FUNGHI** 225 kr
Pan fried salsiccia with forest mushroom, garlic, chili cognac & cream, topped with parmesan
- TORTIGLIONI DI BOSCO** • 245 kr
Garlic fried fillet of beef with asparagus in a gorgonzola sauce, topped with grilled trusses of tomatoes
- LINGUINIE AI FRUTTI DI MARE** • 245 kr
Scampi, calamari & blue mussels in white wine, cherry tomatoes, onion, garlic, chili & fresh parsley topped with grilled lemon

Secondi *main course*

- MANZO ALLA GRIGLIA CON SALSA DI PEPE** 385 kr
Grilled fillet of beef (180g) served with the kitchen's pepper sauce, crushed garlic potatoes & grilled trusses of tomatoes
- ENTRECOTE CON SALSA VERDE** • 355 kr
Grilled entrecôte (250g) served with Salsa Verde, rustic pommes & garlic baked trusses of tomatoes
- MERLUZZO DI FIORE** • 295 kr
Poached cod back served with potato cake, fennel crudité & ramson aioli
- INVOLTINI DI ZUCCHINE** • 225 kr
Zucchini rolls filled with ricotta & parmesan gratinated with mozzarella & the kitchen's tomato sauce
* Can be ordered vegan

Dolci *dessert*

- AFFOGATO** • 75 kr
Kitchen's vanilla gelato drenched in an espresso
- SGROPPINO** • 135 kr
Lemon sorbet with limoncello, topped with prosecco
- TORTA DI FIORE** • 125 kr
Italian chocolate brownie with the kitchen's vanilla mascarpone, topped with roasted pine nuts & salted caramel sauce
- TIRAMISU** • 135 kr
Classic, cacao powdered, tiramisù
- TARTUFO** • 40 kr
Tonight's chocolate truffle
- GELATO** • 40 kr
Kitchen's vanilla gelato with salted caramel sauce

