

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** • 135 kr
Bruschetta with mozzarella, tomato & basiloil
- LA PIZZETTA CON SALAMI DI TARTUFO E STRACCIATELLA** • 135 kr
Kitchen's mini pizza with Stracciatella, truffle salami, toasted pinenuts, rocket & parmesan
- CARPACCIO DI BRESAOLA** • 135 kr
Bresaola with lemon, olivoil, rocket & parmesan
- SCAMPI PICCANTE** • 135 kr
Pan fried scampi with olioil, garlic, chili, chive aioli & 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 395 kr
Grilled fillet of beef (180g) served with the kitchen's pepper sauce, crushed garlic potatoes & grilled trusses of tomatoes

ENTRECOTE CON SALSA VERDE • 375 kr
Grilled entrecôte (250g) served with Salsa Verde, rustic pommes & garlic baked trusses of tomatoes

MERLUZZO DI FIORE • 305 kr
Poached codback served with deepfried potato cake, fennel crudité & chive aioli

INVOLTINI DI ZUCCHINE • 225 kr
Zucchini rolls filled with ricotta & parmesan gratinated with mozzarella & the kitchen's tomato sauce
* Can be ordered vegan

COZZE DI FIORE • 305 kr
Blue mussels in white wine, garlic, chii & cream, served with deepfried farm potatoes & chive aioli

INSALATA DI ESTATE • 295 kr
Summer salad with burrata, wheat berry, baked tomatoes, radishes, toasted focaccia croutons, rocket, crisp sallad & pesto dressing



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Dolci *dessert*

AFFOGATO • 75 kr
Kitchen's vanilla gelato drenched in an espresso

SGROPPINO • 135 kr
Lemon sorbet with limoncello, topped with prosecco

TORTA AL CIOCCOLATE CON PINOLI • 135 kr
Warm chocolate brownie with the kitchen's vanilla mascarpone, topped with roasted pine nuts & salted caramel sauce

SOGNIO DI FRAGOLE • 135 kr
Strawberries, lemoncurd & mascarpone with lemondipped ladyfingers

TARTUFO • 40 kr
Tonight's chocolate truffle

GELATO • 40 kr
Kitchen's vanilla gelato with salted caramel sauce

