

# Fiore

*Mangia e vino*

## Spuntini *appetizer*

- OLIVIA** • 75 sek  
La Bella di cerigniola olives
- MANDORLE SALATE** • 65 sek  
Salted almonds
- CARCIOFI FRITTI** • 75 sek  
Fried artichokes with chive aioli
- CALAMARI FRITTI** • 85 sek  
Fried squid with chive aioli

## Primi *starters*

- FIORE TONNATO** • 125 sek  
Lemon- and thyme marinated pork fillet with roasted garlic and parmesan dressing, roasted pumpkin seeds and parmesan
- BRUSCHETTA AI FUNGHI** • 135 sek  
Bruschetta with cream-stewed mushrooms and onions, topped with parsley and parmesan
- LA PIZZETTA** • 125 sek  
Kitchen's mini pizza with stracciatella topped with truffle salami, roasted pine nuts, basil oil, rocket and parmesan
- ARRANCINI** • 115 sek  
Fried risotto balls filled with mushrooms and parmesan, served with hot tomato sauce
- SCAMPI CACIO E PEPE** • 135 sek  
Chili- and garlic fried scampi in a creamy sauce with black pepper and parmesan served with toasted focaccia
- BURRATA DI POMODORO** • 135 sek  
Burrata with basil pesto, baked tomatoes, rocket and salt-roasted almonds



# Fiore

*Mangia e vino*

## Pasta & Risotto

**RISOTTOR AI FUNGHI E CARCIOFI** • 245 sek  
Risotto with mushrooms, white wine, garlic, onion, topped with fried artichoke, rocket and parmesan

**PACCHERI CON SALSA DI SALSICCIA E BIRRA** 225 sek  
Paccheri pasta with house-salsiccia sauce on salsiccia, onion, garlic, cherry tomato, chili and beer

**TORTIGLIONI DI BOSCO** • 245 sek  
Garlic- and chili fried beef fillet, kale, house-baked tomatoes, onion and cream topped with rocket and parmesan, tossed with tortiglioni pasta

**PAPPARDELLE AI SCAMPI DI LIMONE** • 245 sek  
Scampi pan-fried in garlic, chili, onion and lemon, tossed with cream and pappardelle pasta

## Secondi *huvudrätt*

**MANZO ALLA GRIGLIA** 405 sek  
Grilled beef fillet (180 gr) served with red wine sauce flavored with blueberries and baked parmesan potatoes

**TAGLIATA DI ENTRECOTE** • 385 sek  
Grilled entrecote (250 grams) tagliata style served with the kitchen's sage aioli and chili roasted potatoes

**MERLUZZO DI FIORE** • 305 sek  
Poached cod loin, fried potato cake, white wine sauce topped with crispy pancetta, fried kale and green onions

**COZZE DI CASA** • 305 sek  
Blue mussels in white wine, garlic, chili and cream served with grilled focaccia

**MELANSANA PARMEGIANA** • 235 sek  
Baked eggplant with parmesan, mozzarella, house tomato sauce topped with rocket, baked tomato, toasted focaccia and even more parmesan



# Fiore

*Mangia e vino*

## Dolci *dessert*

**AFFOGATO** • 75 sek  
The kitchen's vanilla ice cream soaked in espresso

**SGROPPINO** • 135 sek  
Lemon sorbet with limoncello, topped with prosecco

**TORTA DI FIORE** • 125 sek  
Italian chocolate cake with olive oil, served with blueberry compote, lightly whipped vanilla cream and roasted pine nuts

**TMELA DI AUTONNO** • 135 sek  
Butter-fried autumn apples with cinnamon and calvados served with homemade vanilla ice cream and roasted almond paste

**CREMA DI PISTACCHIO** • 125 sek  
Mini donut filled with raspberry curd served with pistachio crème and vanilla ice cream

**GELATO** • 40 sek  
The kitchen's vanilla ice cream with salted caramel sauce

**TARTUFO** • 40 sek  
Tonight's chocolate truffle

