

Il Fiore Restaurant Week Menu

First Course

Choice of:

Grilled Calamari

Calamari marinated in lemon, garlic, and herbs. Grilled to perfection

Funghi Gratinati

Baked Porcini, Shiitake, and Portobello Mushrooms with Shrimp,
Bread Crumbs, Garlic and Olive Oil

Broccoli di Rapi con Salsiccia

Broccoli Rabe, Sweet Sausage, Garlic, and Olive Oil

Second Course

Choice of:

House Salad or Caesar Salad

Third Course

Choice of:

1. Ravioli il Fiore

Homemade Lobster Ravioli in a Pink Cognac Sauce topped with Jumbo Shrimp

2. Pollo Fantasia

Thin sliced Chicken Breast with Dry Figs in a Sherry Wine Sauce

3. Vitello il Fiore

Veal Medallions sauteed with Garlic White Wine Sauce, Shrimp, Crab Meat, and Sun-Dried Tomatoes

4. Lamb Chops

New Zealand Lamb Chops grilled and finished with a Red Wine Mushroom Sauce

5. Pork Chops

Center Cut Pork Chop stuffed with Prosciutto di Parma and Mozzarella Cheese in a Marsala Wine Reduction Sauce

6. Branzino

Fresh Fillet-a-Branzino with Capers in a White Wine Lemon Sauce

Fourth Course

Choice of:

Dessert (Tiramisu, Tartufo, Cheesecake, Chocolate Cake)

Coffee, Cappuccino, Espresso, and Sodas included - \$35 per Person