

Fiorellino

la petite fleur



INSALATE

CESARE FIORELLINO 20

Laitue romaine, Parmigiano Reggiano, sauce crémeuse à l'ail, pancetta
Romaine lettuce, Parmigiano Reggiano, creamy garlic dressing, pancetta

MISTICANZA 18

Mélange de laitues, tomates cerises, concombres, fruits de saison, huile d'olive, vinaigre de vin
Blend of mixed lettuce, cherry tomatoes, cucumbers, seasonal fruits, olive oil, wine vinegar

FINOCCHIO E RUCOLA 23

Roquette, fenouils marinés, oranges, oignons, moût de raisin, pistaches
Arugula, pickled fennel, oranges, onions, grape must, pistachios



ANTIPASTI

PIATTO DI SALUMI 38

Charcuterie locale et importée, olives, fromage, focaccia
Local and imported charcuterie, olives, cheese, focaccia

FOCACCIA RIPIENA QUATTRO FORMAGGI 20

Fior di latte, fromage de chèvre, gorgonzola, fondue au parmigiano
Fior di latte, goat cheese, gorgonzola, parmigiano fondue

CRUDO DI TONNO 29

Thon Bigeye, coulis de fraise, concombres, oranges, oignons marinés, pistaches, huile de basilic
Bigeye tuna, strawberry coulis, cucumbers, oranges, pickled onions, pistachios, basil oil

BURRATA 28

Burrata Campana, tomates ancestrales, pêches, pesto de roquette, miel, mollica
Burrata Campana, heirloom tomatoes, peaches, honey, arugula pesto, mollica

FRITTO MISTO 27

Calmars frits, éperlans, palourdes, courgettes, piments, herbes, aioli citron et origan
Fried calamaris, smelts, clams, zucchinis, chilies, herbs, lemon oregano aioli

FILETTO SCOTTATO 31

Filet mignon poêlé 4 oz, sauce méditerranéenne
Seared Filet mignon 4 oz, mediterranean sauce

AGNELLO SCOTTADITO 14/UN

Côtelettes d'agneau biologique, salsa verde
Organic grass-fed lamb chop, salsa verde

SUPPLI 18

Sauce tomate, caciocavallo fumé, aioli au basilic
Tomato sauce, smoked caciocavallo, basil aioli

POLPO ALLA GRIGLIA 34

Pieuvre grillée, pommes de terre rôties, fenouils marinés, yogourt à la menthe, salsa verde
Grilled octopus, roasted potatoes, pickled fennel, mint yogurt, salsa verde

ASPARAGI CAGIO E PEPE 18

Asperges rôties, pecorino, poivre noir
Roasted asparagus, pecorino, black pepper

POLPETTE 20

Veau et porc biologique, sauce tomate, Parmigiano Reggiano
Organic veal and pork, tomato sauce, Parmigiano Reggiano



PASTA

TRAFILATA IN CASA

GNOCCHI POMODORO 27 +9 BURRATA

Ricotta, tomates italiennes, ail, Parmigiano Reggiano, basil
Ricotta, plum Tomatoes, garlic, Parmigiano Reggiano, basil

RIGATONI CARBONARA 28

Guanciale, jaune d'œuf, Pecorino Romano
Guanciale, egg yolk, Pecorino Romano

AGNOLOTTI AI GAMBERI 30

Crevettes, ricotta, tomates cerises, crumble de persil
Shrimps, ricotta, cherry tomatoes, parsley crumble

CRESTE AL RAGÙ 29

Sauce Bolognese, Parmigiano Reggiano, basilic
Ragù Bolognese, Parmigiano Reggiano, basil

MACCHERONI VODKA 27

Sauce rosée à la vodka, piments, Parmigiano Reggiano, basilic
Rosée vodka sauce, chilies, Parmigiano Reggiano, basil

TAGLIATELLE AI FUNGHI 31

Champignons forestiers, pâte de truffe, Parmigiano Reggiano
Forest mushrooms, truffle paste, Parmigiano Reggiano

TAGLIOLINI AL TARTUFO 35

Sauce beurre et thym, truffe fraîche
Thyme butter sauce, fresh truffle

SECONDI

ORATA 45

Filet de dorade, purée de carottes, légumes de saison
Sea Bream filet, carrot puree, seasonal vegetables

CONTROFILETTO 52

Contre-filet de boeuf AAA 12oz, réduction de vin rouge et bleuets, frites
AAA beef striploin 12oz, blueberry wine reduction, fries

COSTINE D'AGNELLO 65

Demi-carré d'agneau, sauce abbacchio, purée de topinambour, légumes de saison
Half rack of Lamb, abbacchio sauce, jerusalem artichoke puree, seasonal vegetables

PIZZA

LA CLASSICA 19

FIOR DI LATTE – Basilic / Basil
BURRATA +9\$

Rossa

Bianca

AMERICANA 24

FIOR DI LATTE – Pepperoni

DIAVOLA 26

FIOR DI LATTE
Spianata, chilis calabrais, olives
Spianata, calabrian chilies, olives

CONTADINA 26

FIOR DI LATTE
Saucisses italiennes, oignons rouges,
fromage de chèvre, basilic
Italian sausage, red onions, goat cheese, basil

QUATTRO STAGIONI 27

FIOR DI LATTE
Prosciutto cotto, champignons, olives, artichauts
Prosciutto cotto, mushrooms, olives, artichokes

AFFUMICATA 28

Poivrons fumés, speck, mozzarella fumée
Smoked red peppers, speck, smoked mozzarella

CAPRESE 29

Tomates cerises confites, ricotta fouettée, basilic
Marinated cherry tomatoes, whipped ricotta, basil

CACIO E PEPE 26

FIOR DI LATTE / PECORINO ROMANO
Pancetta, poivre noir / black pepper

EMILIA 28

FIOR DI LATTE / PARMIGIANO REGGIANO
Prosciutto, saba, roquette / arugula

TARTUFATA 30

FIOR DI LATTE / PARMIGIANO REGGIANO
Champignons, pâte de truffe, Parmigiano Reggiano
Mushrooms, truffle paste, Parmigiano Reggiano

ORTOLANA 25

FIOR DI LATTE
Légumes, roquette, fromage de chèvre
Vegetables, arugula, goat cheese

SALSICCIA E FRIARIELLI 27

MOZZARELLA DI BUFALA
Pesto de rapinis, saucisses italiennes
Rapini pesto, italian sausage

STRACCIATA 29

FIOR DI LATTE
Pesto de basilic, prosciutto, stracciatella, pistaches
Basil pesto, prosciutto cotto, stracciatella, pistachios