

Fiorellino

la petite fleur



ANTIPASTI

CESARE FIORELLINO 12 / 19

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

POULET / CHICKEN +9\$ GREVETTES / SHRIMPS +15\$

MISTICANZA 10 / 18

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

POULET / CHICKEN +9\$ THON / TUNA +12\$

BURRATA DI BUFALA 28

Burrata Campana, poivrons aigre doux rôtis, champignons King Oyster, croûtons
Burrata Campana, sweet and sour roasted peppers, King Oyster mushrooms, croutons

FRITTO MISTO 26

Calmars frits, crevettes, courgettes, piments, herbes, aioli au citron et origan
Fried calamaris, shrimps, zucchinis, chilies, herbs, lemon oregano aioli

POLPETTE 20

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

TARTARE DI MANZO 26

Filet de bœuf Black Angus, câpres, échalotes, jaune d'œuf, Parmigiano Reggiano
Black Angus beef tenderloin, capers, shallots, egg yolk, Parmigiano Reggiano

PANZANELLA 21

Mandarine, courge, betteraves, grenade, fromage de chèvre, menthe, basilic
Tangerine, squash, beets, pomegrenate, goat cheese, mint, basil

STEAK +15\$ THON / TUNA +12\$

INSALATA RUCOLA E BARBABIETOLA 21

Betteraves marinées, ricotta fouetté, roquette, pistaches
Marinated beets, whipped ricotta, arugula, pistachio



PASTA TRAFILATA IN CASA

GNOCCHI AI FUNGHI 30

Champignons, pâte de truffe, Parmigiano Reggiano
Mushrooms, truffle paste, Parmigiano Reggiano

TAGLIATELLE BOLOGNESE 29

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

CAVATELLI SALSICCIA E BROCCOLI 27

Saucisse de fenouil, ail, brocoli, Parmigiano Reggiano
Fennel sausage, garlic, broccoli, Parmigiano Reggiano

AGNOLOTTI AL BRASATO 32

Bœuf braisé, sauce beurre et thym, réduction de vin rouge
Braised beef, butter thyme sauce, red wine reduction

FUSILLI ZUCCHINE E SPECK 28

Courgettes frites, prosciutto fumé, purée de courgettes, Parmigiano Reggiano
Fried zucchinis, smoked prosciutto, zucchini puree, Parmigiano Reggiano

SPAGHETTI AGLIO E GAMBERI 29

Crevettes, ail, pepperoncinis
Shrimps, garlic, pepperoncinis

SECONDI

PESCE DEL GIORNO P.M CARNE DEL GIORNO P.M



PIZZA

Rossa

LA CLASSICA 19

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

AMERICANA 24

FIOR DI LATTE – Pepperoni

DIAVOLA 26

FIOR DI LATTE – Spianata, piments calabrais, olives
Spianata, chili calabrais, olives

CONTADINA 26

FIOR DI LATTE – Saucisse italienne, oignons rouges, fromage de chèvre, basilic
Italian sausage, red onions, goat cheese, basil

SALSICCIA E RAPINI 26

FIOR DI LATTE – Saucisse / Sausage , Rapini

QUATTRO STAGIONI 27

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

ASTORIA 25

FIOR DI LATTE – Pepperoni, spianata, miel / honey



Bianca

CACIO E PEPE 25

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

EMILIA 28

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

TARTUFATA 29

FIOR DI LATTE – Champignons, pâte de truffe, Parmigiano Reggiano
Mushrooms, truffle paste, Parmigiano Reggiano

ORTOLANA 25

FIOR DI LATTE – Fromage de chèvre, légumes saisonniers, roquette
Goat cheese, seasonal vegetables, arugula

BOSCAIOLA 27

FIOR DI LATTE – Champignons, speck, roquette, réduction de crème et champignons
Mushroom, speck, arugula, mushroom cream reduction

GIOIA 28

FIOR DI LATTE – Tomates cerises confites, prosciutto cotto, oignons, nduja
Confit cherry tomatoes, prosciutto cotto, onions, nduja