

APPETIZERS

✦ **CALAMARI FRITTI** freshly cut squid in lemon & pepper flour is flash fried to a golden brown and served with spicy tomato sauce 7.99

ANTIPASTO cuts of soppressata, prosciutto, salami and pepperoni with smoked provolone, whole mozzarella, roasted garlic cloves, kalamata olives and bread crisps 9.99

EGGPLANT FRIES dusted with parmesan cheese 5.99

✦ **BRUSCHETTA** toasted Italian bread with roasted garlic and melted mozzarella topped with seasoned, diced tomatoes and fresh basil 5.99

STEAMERS a dozen clams in choice of spicy red broth or steamed with a side of drawn butter 7.99

✦ **MEATBALL SLIDERS** meatballs on toasted mini buns with melted provolone 5.99

JUMBO WINGS OR BONELESS WINGS choose barbecue, Fiorentino's hot sauce or Old Bay butter 7.99

ROBIN'S CRAB DIP a blend of crab meat, cheddar and sour cream served warm with bread crisps 8.99

VOLCANO FRIES French fries covered in hot sauce with banana peppers, tomatoes and melted cheddar with bleu cheese dressing on the side 5.99

NACHOS tortilla chips are cooked to order and buried under smashed meatballs with melted cheddar, tomatoes, peppers, onions, salsa and sour cream 7.99

FRIED MOZZARELLA STIX with tomato sauce 4.99

SOUPS & SALADS

PASTA E FAGIOLI Nanna's recipe for Italian bean soup with ditalini in a tomato and vegetable broth cup 2.99 bowl 3.99

DAILY SOUP we make our soups from scratch. Ask your server what we have available today. Prices vary.

SOUP & SALAD cup of soup with choice of mixed greens, caesar or tomato basil salad 5.99

SALAD CHOICES

MIXED GREENS CAESAR TOMATO BASIL
3.50 small / 5.50 large

DRESSINGS

raspberry vinaigrette bleu cheese balsamic vinaigrette
caesar Italian ranch sundried tomato vinaigrette

SALAD ADDITIONS

GRILLED CHICKEN BREAST 2.99

PAN-SEARED TUNA 3.99

SALMON with CITRUS ZEST 4.50

GRILLED PORTABELLA CAP 2.99

GRILLED MEATBALLS 2.99

SHREDDED MOZZARELLA .99

FRESH MOZZARELLA 2.50

ANCHOVY FILLETS .99

KIDS

CHICKEN PARMESAN on SPAGHETTI 5.99

MAC 'N CHEESE 4.99

PRETZEL DOG and FRIES 3.99

SPAGHETTI and a MEATBALL 4.99

CHEESE RAVIOLI 4.99

CHICKEN BITES and FRIES 5.99

HEALTHY CHOICES! We will gladly make our entrees fit your diet by substituting
The pasta, risotto or fries with broccoli or whole grain pasta. \$1 extra.

GLUTEN FREE OPTIONS! Our risotto is prepared with only vegetable stock and diced peppers – gluten free!
We can make almost any item in our menu gluten free by replacing the pasta with risotto or broccoli.
Floured or breaded chicken will be replaced with grilled, unseasoned chicken.

✦ We recommend these FIORENTINO'S favorites.  Nutrition & Weight Loss Best Choice  Gluten Free item
Prices subject to change. \$2 plate charge when sharing.

LIGHT MENU

Lighter meals with even lighter prices. Available all day, every day.

CIABATTAS & TOASTED SUBS

Served with choice of fries, potato chips or side salad.

PROSCIUTTO CIABATTA razor thin prosciutto toasted with fresh basil, tomatoes and roasted peppers under whole mozzarella on Italian flatbread drizzled with balsamic vinegar and basil infused olive oil 8.99

TURKEY & SWISS CIABATTA thinly sliced turkey breast, Swiss cheese, bacon and dijonnaise sauce with lettuce, tomato & onion on Italian flatbread 8.99

1/2 TURKEY & SWISS CIABATTA 5.99

◆ **MUFFULETTA CIABATTA** grilled cuts of salami, soppressata, pepperoni and provolone on Italian flatbread with tomatoes, lettuce and olive relish 8.99

1/2 MUFFULETTA CIABATTA 5.99

BLACK ANGUS BURGER on CIABATTA 7.99
...add cheese, bacon, sautéed mushrooms 50¢ each

GRILLED VEGGIE CIABATTA asparagus spears, grilled peppers, zucchini, squash and melted provolone with chipotle ricotta on Italian flatbread 9.50

PESTO CHICKEN CIABATTA Italian flatbread with grilled chicken breast, melted provolone cheese, lettuce, tomatoes, onions & basil pesto 8.99

◆ **STEAK TIPS SUB** cuts of lean steak are sautéed in Worcestershire sauce with mushrooms and onions. Served on a sub roll toasted with Swiss 9.99


PHILLY CHEESE STEAK with chipped steak meat, American cheese and onions on toasted sub roll 7.50

◆ **CHICKEN CHEESE STEAK** with American, mushrooms, onions & tomato sauce on sub roll 7.50

MEATBALL PARMESAN SUB 6.99

A LA CARTE PASTAS

SPAGHETTI & MEATBALLS made from scratch daily with Nonna's recipe 5.99

◆ **MONTEREY PASTA** asparagus tips, mushrooms, tomatoes and olives in clam sauce on linguini 5.99
517 calories 

SHRIMP & CRAB ALFREDO shellfish in alfredo sauce seasoned with Old Bay & tossed with penne 7.99

CHICKEN PARMESAN over spaghetti 5.99

EGGPLANT PARMESAN with ricotta, tomato sauce, mozzarella & parmesan on spaghetti 5.99

LINGUINI w/ CLAM SAUCE baby clams simmered in chablis, garlic and butter sauce 5.99


◆ **PASTA PUTTANESCA** spicy tomato sauce with Italian sausage, olives, peppers & onions over linguini 5.99
517 calories 

CHEESE RAVIOLI under tomato sauce 5.99

CHICKEN ROMANO seasoned chicken in a sun dried tomato cream sauce tossed with penne 6.99

CHICKEN & BROCCOLI ALFREDO linguini, red peppers, broccoli & chicken in parmesan cream sauce 6.99

PORTABELLA ALFREDO sliced portabellas sautéed with red peppers, sun dried tomatoes, walnuts and a dash of balsamic in linguini alfredo 6.99

PENNE PRIMAVERA steamed vegetables sautéed with garlic in olive oil then tossed with penne rigate 6.99
412 calories 

SALMON PICCATA cuts of salmon are pan-seared with shallots, capers and tomatoes in lemon and white wine butter then tossed with penne rigate 7.99

SHRIMP SCAMPI RISOTTO shrimp and tomatoes in creamy garlic sauce with a hint of lemon 7.99

◆ We recommend these FIORENTINO'S favorites.  Nutrition & Weight Loss Best Choice  Gluten Free item
Prices subject to change. \$2 plate charge when sharing.

DINNER SALADS & HEALTHY CHOICES

TUNA MESCULINO Sashimi grade tuna is fanned across salad greens with tomatoes & fried onions julienne then drizzled with balsamic glaze 8.99

366 calories  (GF)

ITALIAN DELI SALAD cuts of pepperoni, salami and soppressata with provolone, cheddar, tomatoes, onions and black olives on mixed greens 8.99

◆ **CRANBERRY CHICKEN SALAD** grilled chicken fanned across greens with apples, dried cranberries, grapes, roasted walnuts and raspberry vinaigrette 8.99

STEAK TIPS SALAD cuts of steak are sautéed in Worcestershire sauce with mushrooms and onions then served atop mixed greens with roasted garlic cloves, tomatoes and bleu cheese crumbles 10.99

MEATBALL CAESAR SALAD handmade meatballs are sliced and grilled before serving atop a large caesar salad. Unusually delicious! 8.50

GRILLED CAESAR SALAD half a head of romaine seasoned and charred with olive oil & dressing 5.50

GARDEN GRILL a dinner plate filled with asparagus, char grilled peppers, zucchini and squash is served with chipotle ricotta dipping sauce and your choice of...


Grilled chicken breast 11.99 289 calories

Pan-seared tuna 11.99 324 calories

Salmon with citrus zest 11.99 337 calories

Grilled portabella cap 10.99 167 calories

 (GF)

◆ **SALMON w CITRUS ZEST** a seven ounce filet of Atlantic Salmon is dusted with a lemony creole seasoning, baked, then drizzled with light  sauce. Served with broccoli. 10.99 461 calories

SALAD EXTRAS

GRILLED CHICKEN BREAST 2.99 125 calories

PAN-SEARED TUNA 3.99 151 calories

SALMON with CITRUS ZEST 3.99 164 calories

GRILLED PORTABELLA CAP 2.99 20 calories

Our Skinny Drinks are less than 100 calories, served in a tall glass :)

SEAFOOD & CHICKEN

These meals are served with bread and choice of soup, mixed greens or caesar salad.

BLUSHING ANGELS shrimp are sautéed with basil, tomatoes, mushrooms and caramelized shallots in a blush sauce then tossed with capellini 17.99

◆ **CHICKEN PORTOFINO** sautéed chicken, shrimp, Italian sausage and mushrooms are tossed with penne rigate in tomato sauce then baked under a blanket of melted mozzarella 16.99

CHICKEN JAELENA chicken sautéed with sun dried tomatoes, onions & tomatoes in a balsamic reduction then tossed with penne rigate and sprinkled with feta crumbles 15.99

BLACKENED SCALLOPS cajun coated scallops and claw crab meat are simmered with asparagus tips, green peppers and tomatoes in creole clam sauce then served over risotto 17.99

TUNA PICCATA sashimi grade tuna steak is seared to order then tossed in lemon & white wine butter with capers, shallots and tomatoes. Served over risotto with vegetables. 17.99 (GF)

◆ **CHICKEN ROMANO** chicken dredged in pecorino romano cheese & thyme is sautéed in a sun dried tomato cream sauce and tossed with penne rigate 15.99

GRILLED SALMON w CHAMPAGNE & CHIVES A grilled salmon filet is drizzled with champagne and chives sauce, served with risotto & vegetables This is a customer favorite for over 12 years! 17.99 (GF)

SHRIMP & SCALLOPS MONTEREY asparagus tips, mushrooms, tomatoes & black olives are sautéed with shrimp and scallops in a white clam sauce then tossed with linguini 17.99

CHICKEN & BROCCOLI ALFREDO linguini tossed with broccoli, sautéed cuts of chicken and roasted red peppers in a parmesan cream sauce 15.99

◆ **SHRIMP & CRAB ALFREDO** shellfish are sautéed in seasoned butter with a hint of Old Bay and tossed in creamy alfredo sauce with penne rigate 17.99

RAVIOLI AL MARE cheese stuffed ravioli are buried under a sherry-laced blush sauce with shrimp, crab and scallops 18.99

STEAKS & VEAL

These meals are served with bread and choice of soup, mixed greens or caesar salad.

HAND-CUT RIBEYE this well-marbled, juicy & savory steak is served with broccoli and fries. 17.99

~ add sautéed mushrooms & onions 2.50

STEAK ODESSA a 12 ounce cut ribeye is prepared to your liking then crowned with a rich saute of shrimp and crab with bleu cheese crumbles. This surf 'n turf dish is served with seasoned broccoli on the side. 20.99

STEAK TIPS MARSALA cuts of steak are sautéed with sliced mushrooms in marsala wine sauce, tossed with penne rigate then melted under mozzarella. 16.99

VEAL FRANGELICO an extraordinary, nutty dish with veal medallions and sliced portabellas seared in an Italian hazelnut liqueur then served over risotto with toasted almonds and a side of vegetables 18.99

VEAL PICCATA veal medallions are pan-seared with shallots, capers and tomatoes in a lemon and white wine butter then tossed with penne rigate 18.99

♦ **VEAL ITALIANO** tender veal medallions simmered with peppers, tomatoes and mushrooms in tomato sauce then served over linguini with melted mozzarella 18.99

ITALIAN SPECIALTIES

These meals are served with bread and choice of soup, mixed greens or caesar salad.

EGGPLANT PARMESAN thinly sliced eggplant is slathered with ricotta then layered with tomato sauce, mozzarella and parmesan atop spaghetti 13.99

♦ **RISOTTO KAYLEIGH** tender chicken medallions and shrimp are sautéed with tomatoes & caramelized shallots in a lemon and champagne sauce, served over risotto 17.99

LINGUINI with CLAM SAUCE fresh clams and shelled baby clams are simmered with herbs de provence in our chablis, garlic and butter sauce 13.99

CHEESE RAVIOLI under tomato sauce 10.99

♦ **RAVIOLI with PROSCIUTTO & PEAS** tender chicken medallions are sautéed with shaved prosciutto and green peas then tossed in blush sauce with cheese stuffed ravioli 16.99

♦ **SPAGHETTI & MEATBALLS** The Italian classic with meatballs made from scratch using the Fiorentino family recipe 10.99

BAKED LASAGNA made from scratch with layers of hot Italian sausage, slices of handmade meatballs, fresh basil and four Italian cheeses 12.99

CHICKEN PARMESAN tender, breaded chicken breast served over spaghetti with tomato sauce, melted mozzarella and grated parmesan 13.99

♦ **PASTA PUTTANESCA** peppers, onions and black olives are simmered in a spicy tomato sauce with cuts of hot Italian sausage then poured over linguini 13.99

♦ **PENNE PRIMAVERA** zucchini, squash, mushrooms, broccoli and red peppers are sautéed with golden, brown garlic in olive oil then tossed with penne 13.99

Steaks and some fish may be cooked to requested degree of doneness. Consuming raw or undercooked seafood, meats or shellfish may increase your risk of food borne illness, especially if you have certain medical conditions.



Our executive chefs in conference

THIN CRUST CHEESE PIZZA

Two sizes	10" 5.99	14" 10.99
Toppings	10" 1.25	14" 1.75

GRILLED CHICKEN	TOMATOES	BLACK OLIVES	RED PEPPERS	SUN DRIED TOMATOES
BLACKENED CHICKEN	BROCCOLI	MUSHROOMS	CHEDDAR	CONFETTI CUT PEPPERS
BARBECUE CHICKEN	PEPPERONI	RED ONION	SPINACH	BLEU CHEESE CRUMBLES
SLICED MEATBALLS	PINEAPPLE	PROVOLONE	BACON	ROASTED GARLIC
ARTICHOKE HEARTS	ANCHOVIES	HOT SAUSAGE	BASIL	EXTRA MOZZARELLA

SPECIALTY PIZZAS

Two sizes	10" 8.99	14" 13.99
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FIorentino's SIGNATURE PIZZA

MARGHERITA fresh sliced tomatoes, basil, seasonings and mozzarella make this a traditional favorite!

RED SAUCE PIZZAS

CLASSICO pepperoni, salami, soppresseta, provolone and mushrooms

3 LITTLE PIGGIES smoked bacon, sausage and pepperoni

VEGGIE broccoli, tomatoes, mushrooms, onions, peppers and black olives

BLACK & BLEU blackened chicken, red onions julienne and bleu cheese crumbles

BLEU HAWAII pineapple chunks, bleu cheese crumbles and sun dried tomatoes

CAPRICCIOSA hot Italian sausage, artichoke hearts, roasted red peppers and feta

MARDI GRAS cajun chicken, Italian sausage, roasted red peppers and black olives on spicy pizza sauce

MUFFULETTA a little pizza sauce mixed with olive relish, sliced Italian meats on top

WHITE SAUCE PIZZAS

BIANCA ricotta, broccoli, tomatoes and roasted garlic cloves

APRICOT BACON ricotta with apricot jam, smoked bacon & pineapple chunks

CHICKEN & BROCCOLI ricotta, grilled chicken strips, broccoli and cheddar

CHAR-GRILLED VEGETABLES peppers, zucchini, squash and asparagus over smoky, chipotle ricotta

CHICKEN CAESAR ricotta, caesar dressing & grilled chicken topped with fresh romaine & grated romano

CITRUS SALMON salmon flaked across white pizza with capers, tomatoes, caramelized shallots and citrus zest

BBQ CHICKEN ricotta with barbecue sauce, caramelized onions, barbecue grilled chicken and cheddar

GARLIC HERB SAUCE PIZZAS

FOUR SEASONS artichoke hearts, mushrooms, sun dried tomatoes and spinach

TERRA DEL BOSCO sliced portabellas, smoked bacon, caramelized onions and roasted red peppers

PARTHENON spinach, tomatoes, black olives, red onions and feta crumbles

AL FRESCA roasted garlic cloves, sun dried tomatoes, spinach and feta crumbles