

Inside the Lancaster Airport  
Lititz, Pa  
569-6732



1411 Columbia Avenue  
Lancaster, Pa  
295-4964

**RED PIZZAS**

- CLASSICO** capicola, salami, sopresatta, provolone and mushrooms
- 3 LITTLE PIGGIES** smoked bacon, Italian sausage and pepperoni
- VEGGIE** broccoli, tomatoes, mushrooms, onions, peppers and black olives
- BLACK & BLEU** blackened chicken with onions and bleu cheese crumbles
- ROASTED VEGGIE** red peppers, sliced portabellas, artichoke hearts and onions
- BLEU HAWAII** pineapple, bleu cheese crumbles and sun dried tomatoes
- CAPRICCIOSA** Italian sausage, artichoke hearts, roasted peppers and feta
- MARDI GRAS** cajun chicken, hot Italian sausage, roasted red peppers and olives
- MUFFULETTA** pizza sauce mixed with olive relish, sliced Italian meats on top

**OUR SIGNATURE PIZZA**

- MARGHERITA** fresh sliced tomatoes with basil, seasonings and mozzarella

**THIN CRUST  
CHEESE PIZZA**

	10"	14"
<b>CHEESE PIZZA</b>	5.99	10.99
<b>SPECIALTY PIZZA</b>	8.99	13.99
...add toppings!	1.25	1.75
<b>BLEU CHEESE CRUMBLES</b>		<b>BASIL</b>
<b>SUN DRIED TOMATOES</b>		<b>ONIONS</b>
<b>BLACKENED CHICKEN</b>		<b>SPINACH</b>
<b>EXTRA MOZZARELLA</b>		<b>CHEDDAR</b>
<b>BARBECUE CHICKEN</b>		<b>BROCCOLI</b>
<b>ARTICHOKE HEARTS</b>		<b>TOMATOES</b>
<b>SLICED MEATBALLS</b>		<b>PINEAPPLE</b>
<b>GRILLED CHICKEN</b>		<b>ANCHOVIES</b>
<b>ROASTED GARLIC</b>		<b>PEPPERONI</b>
<b>GREEN PEPPERS</b>		<b>HOT SAUCE</b>
<b>SMOKED BACON</b>		<b>PROVOLONE</b>
<b>RED PEPPERS</b>		<b>MUSHROOMS</b>
<b>BLACK OLIVES</b>		<b>HOT SAUSAGE</b>

**WHITE PIZZAS**

- BIANCA** ricotta, broccoli, tomatoes and roasted garlic cloves
- APRICOT BACON** ricotta with apricot bourbon glaze, smoked bacon and pineapple chunks
- CHICKEN & BROCCOLI** ricotta, grilled chicken strips, broccoli and cheddar
- CHICKEN CAESAR** ricotta with caesar dressing & grilled chicken topped with romaine & grated romano
- BBQ CHICKEN** ricotta, barbecue sauce, caramelized onions, chicken and cheddar

**GARLIC HERB PIZZAS**

- FOUR SEASONS** mushrooms, artichoke hearts, sun dried tomatoes & spinach
- TERRA DEL BOSCO** sliced portabellas, bacon, caramelized onions & peppers
- PARTHENON** spinach, tomatoes, olives, red onions & feta
- AL FRESCA** roasted garlic cloves, sun dried tomatoes, fresh spinach & feta

**Appetizers**

<b>CALAMARI</b>	7.99
<b>BRUSCHETTA</b>	5.99
<b>STEAMED CLAMS</b>	7.99
<b>JUMBO or BONELESS WINGS</b>	7.99
<b>BUFFALO BATTERED SHRIMP</b>	7.99
<b>ANTIPASTO</b>	9.99
<b>MEATBALL SLIDERS</b>	5.99
<b>ROBIN'S CRAB DIP</b>	7.99
<b>RIBEEZ</b>	5.99
<b>VOLCANO FRIES</b>	5.99
<b>FRIED RAVIOLI</b>	4.99
<b>EGGPLANT FRIES</b>	5.99
<b>JALAPENO POPPERS</b>	5.99
<b>MOZZARELLA STICKS</b>	4.99

**Panini & Sandwiches**

*Served with fries or potato chips*

<b>GRILLED VEGGIE PANINI</b>	9.50
<b>PESTO CHICKEN PANINI</b>	8.50
<b>MUFFULETTA PANINI</b>	8.50
<b>1/2 MUFFULETTA PANINI</b>	5.99
<b>TURKEY/SWISS PANINI</b>	8.50
<b>1/2 TURKEY /SWISS PANINI</b>	5.99
<b>FILET MIGNON TIPS SUB</b>	9.99
<b>PHILLY CHEESE STEAK</b>	6.99
<b>CHICKEN CHEESESTEAK</b>	6.99
<b>BLACK ANGUS BURGER</b>	6.99
<b>MEATBALL PARMESAN SUB</b>	5.99
<b>SAUSAGE PARMESAN SUB</b>	5.99

**A La Carte Pastas**

<b>SPAGHETTI &amp; MEATBALLS</b>	5.99
<b>MONTEREY PASTA</b>	5.99
<b>SHRIMP &amp; CRAB ALFREDO</b>	7.99
<b>CHICKEN PARMESAN</b>	5.99
<b>EGGPLANT PARMESAN</b>	5.99
<b>LINGUINI W/CLAM SAUCE</b>	5.99
<b>PASTA PUTTANESCA</b>	5.99
<b>CHEESE RAVIOLI</b>	4.99
<b>CHICKEN ROMANO</b>	6.50
<b>CHICKEN &amp; BROCCOLI ALFREDO</b>	6.50
<b>PORTABELLA ALFREDO</b>	6.99
<b>SALMON PICATTA</b>	7.50
<b>SHRIMP SCAMPI RISOTTO</b>	7.99
<b>PENNE PRIMA VERA</b>	5.99

**HOURS** → 11 am to 10 pm Monday thru Thursday / 11 am to 11 pm Friday & Saturday / 11 am to 9 pm Sunday

Spaghatt e-mail

**www.FIORENTINOS.com**



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**FIorentino's**  
*Italian Restaurant & Bar*

1411 Columbia Avenue  
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**CRANBERRY CHICKEN SALAD** chicken fanned across greens with apples, dried cranberries, grapes, walnuts and raspberry vinaigrette 8.99

**ITALIAN DELI SALAD** pepperoni, salami, capicola and soppressata with cheddar, olives, tomatoes & red onions 8.99

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

**STEAK TIPS SALAD** cuts of filet mignon sautéed in Worcestershire sauce with mushrooms, roasted garlic & onions then served atop mixed greens with tomatoes and bleu cheese crumbles 10.99

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

**GARDEN GRILL** char grilled asparagus, peppers and zucchini served with snap peas, spicy aoli and choice of...

Pan seared tuna 11.99

Grilled chicken breast 11.99

Grilled steak 11.99

Grilled portabella 10.99

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

Add chicken or grilled meatballs 2.99

**SALMON w CHAMPAGNE & CHIVES**

A grilled salmon filet is drizzled with champagne and chives sauce, served with risotto & vegetables 16.99

**TUNA PICCATA** sashimi grade tuna steak seared to order then tossed in lemon & white wine butter with capers, shallots and tomatoes. Served over risotto with vegetables. 16.99

**LINGUINI with CLAM SAUCE** 12.99

**EGGPLANT PARMESAN** 13.99

**VEAL FRANGELICO** veal medallions and portabellas seared in hazelnut liqueur then served over risotto with toasted almonds and vegetables 18.99

**VEAL PICCATA** veal medallions are pan-seared with shallots, capers & 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 on linguini with melted mozzarella 18.99

**FILET MIGNON** served with vegetables and choice of potatoes or fries 22.99

~with bleu cheese and crab sauté 25.99

~with hazelnut portabellas 25.99

~hickory smoked with onion rings and chipotle bleu cheese crumbles 25.99

**CHIPOTLE BBQ RIBS** tender pork on the bone basted with smoky barbecue sauce, served with fries and vegetables. 15.99

**RAVIOLI with PROSCIUTTO & PEAS**

chicken sautéed with shaved prosciutto and green peas then tossed in blush sauce over cheese stuffed ravioli 16.99

**SPAGHETTI & MEATBALLS** made from scratch using the family recipe 9.99

**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** 12.99

**PASTA PUTTANESCA** peppers, onions and black olives are simmered in a spicy tomato sauce with cuts of hot Italian sausage then poured over linguini 12.99

**PENNE PRIMAVERA** fresh vegetables are sautéed with golden, brown garlic in olive oil then tossed with penne rigate 12.99

**RAVIOLI AL MARE** cheese ravioli are buried under a sherry-laced blush sauce with shrimp, crab and scallops 17.99

**BLUSHING ANGELS** shrimp are sautéed with basil, tomatoes, mushrooms and caramelized shallots in a blush sauce then tossed with capellini 16.99

**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 15.99

**CHICKEN JAELENA** chicken sautéed with sun dried tomatoes, onions & tomatoes in a balsamic reduction then tossed with penne rigate and sprinkled with feta crumbles 14.99

**RISOTTO KAYLEIGH** chicken medallions and shrimp are sautéed with tomatoes and caramelized shallots in a lemon and champagne sauce over risotto 16.99

**CHICKEN & BROCCOLI ALFREDO** linguini tossed with broccoli, sautéed cuts of chicken and roasted red peppers in a parmesan cream sauce 14.99

**CHICKEN ROMANO** chicken dredged in pecorino romano cheese and thyme is sautéed in sun dried tomato cream sauce then tossed with penne rigate 14.99

**CHEESE RAVIOLI** 9.99

**SHRIMP & CRAB ALFREDO** shellfish are sautéed in seasoned butter with a hint of Old Bay and tossed in creamy alfredo sauce with penne rigate 16.99

**SHRIMP & SCALLOPS MONTEREY**

asparagus tips, mushrooms, tomatoes & black olives are sautéed with shrimp and scallops in a white clam sauce then tossed with linguini 16.99

**BLACKENED SCALLOPS** cajun coated scallops and claw crab meat simmered with asparagus tips, green peppers and tomatoes in creole clam sauce then served over risotto 16.99

All dinner entrees come with our fresh baked bread and your choice of mixed greens or Caesar salad.

Prices and availability subject to change. 6-2011