

(All entrées are served with fresh bread & butter upon request.)

RAVIOLI: Choice of meat, cheese, or portobello mushroom with Marinara or Meat sauce.....\$20.95

Spaghetti: with Marinara or Meat sauce

Meat Tortellini

with Marinara or Meat sauce .\$20.95

Pappardelle pasta (Pasta contains egg) Tossed with our spicy Arrabiata sauce and spicy Italian sausage, topped with a shaved imported Reggiano Parmigiano cheese, aged 22 months.....\$24.95

Fiorillo's Baked Lasagna

Layered with pasta, Ricotta and Mozzarella cheese, ground beef and Italian sausage.....\$22.95

Pasta Romano

Prosciutto bam, musbrooms and peas tossed in a white cream sauce with Fettuccine\$22.95

Ravioli Toscana

Portobello mushroom ravioli, sautéed with prosciutto ham, mushrooms and peas in a white cream sauce.....\$24.95

Gluten-Free Penne Pasta with Marinara or Meat sauce..\$22.95



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Braised Short Rib Ravioli

Topped with house-made marinara sauce and Alfredo *sauce*\$26.95

The New Contadina Sautéed potatoes, onions, musbrooms, prawns, Italian sausage, chicken,

and steak, all cooked in imported extra virgin olive oil with a touch of\$29.95 Marinara sauce....



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Bistro Filet Medallions

Topped with mushroom Marsala sauce and served with oven-roasted red potatoes, mixed vegetables\$33.95

Black Angus Center Cut Rib Eye Served with vegetables & rice pilaf....\$38.95

Vegetarian

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Linguine Aglio & Olio*

Linguine sautéed with imported olive oil, fresh garlic and herbs...\$18.95

Baked Rigatoni*

Ricotta and Mozzarella cheese baked with Rigatoni pasta.....\$20.95

Eggplant Parmigiana*

Served with pasta of the day.....\$23.95

Fettuccine Alfredo*

Fettuccine Alfredo topped with imported Reggiano Parmigiano\$20.95

Linguine with Pesto Sauce*

Linguine Pasta tossed in our bomemade Pesto Sauce topped with Reggiano Parmigiano Cheese\$20.95

Rigatoni Mushroom Marinara Sauce*

Rigatoni Pasta topped with Sautéed musbrooms, fresh garlic & white wine.....\$20.95

Pasta Milanese*

Fettuccine with Marinara sauce, berbs, fresh onion and mushrooms. Finished with our chef's secret touch......\$22.95

Angel Hair Pasta

with Sun-dried Tomato*

Sun-dried tomatoes, with fresh basil and tomatoes, with special herbs, fresh garlic and olive oil, tossed with angel bair pasta in a light red cream sauce Vegetarian *.....\$22.95

With Chicken.....\$26.95 With Prawns.....\$27.95

Fresh Sweet Pear and Ricotta*

Filled Fiocchi pasta tossed in a gorgonzola bordelaise sauce\$25.95





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Veal Marsala

Tender veal sautéed with mushrooms in a brown Marsala wine sauce served with vegetables and pasta of the day.....\$32.95

Veal Parmigiana

Tender veal lightly pan-fried with Italian bread crumbs and seasoning. Baked in our Marinara sauce with mozzarella cheese and served with the pasta of the day\$32.95

Veal Piccata

Tender veal sautéed with lemon, capers, butter and white wine. Served with vegetables and pasta of the day...\$32.95

Veal Saltimbocca

Tender veal topped with prosciutto, and provolone cheese then baked, topped with musbroom Marsala sauce. Served with vegetables and rice *pilaf.....\$33.95*

Veal Scallopini

Tender veal sautéed with fresh musbrooms, white wine and a touch of lemon. Served with fresh vegetables and angel hair pasta tossed with sautéed fresh garlic and olive oil

Fritti De Mare

(All entrées are served with fresh bread & butter upon request)

Petrole Sole

With lemon, butter, garlic and capers. Served with vegetables and *rice pilaf*\$26.95

Prawns Bordelaise

Prawns, sautéed with garlic, lemon, cream and wine, served over Fettuccine

Crab Bordelaise

Chilean crab meat, sautéed with garlic, lemon, cream and wine, served over Fettuccine\$29.95

Jumbo Prawn Scampi

Sautéed in white wine, butter and garlic, served with vegetables and Linguine tossed in a scampi ..\$27.95 sauce

Fritti De Mare

(All entrées are served with fresh bread & butter upon request.)

Prawns Fra Diavlo

Sautéed prawns in our seafood red sauce served over Linguine (mild or bot).....\$25.95

Jumbo Italian Baked Prawns

Baked with seasoned Italian bread crumbs and topped with Reggiano Parmesan. Served with angel hair pasta tossed in garlic and olive oil\$26.95

Linguine and Clams with mushrooms Steamed clams and baby clams served in a red or white clam sauce......\$26.95

Seafood Milano over Linguine Bay shrimp, crab meat & baby

clams, served in a red or white cream sauce.....\$28.95

1 lb. of Steamed East Coast Clams

Served with a touch of Linguine in a white clam sauce\$28.95

Seafood Pasta Fiorillo

Baby clams, prawns, calamari, and bay shrimp simmered in our Marinara sauce and served over Linguine.....\$27.95

De Capri

Steamed clams, bay shrimp, crab, prawns, and mushrooms in a white cream sauce over *Linguine.....\$28.95*

Guilianna's

Pan Seared Mahi-Mahi

with sautéed scallop and prawns in a light red Bordelaise sauce with musbrooms served with rice pilaf and mixed vegetables\$29.95

Fresh Farm-Raised Salmon

Served grilled, blackened, or baked with seasoned Italian bread crumbs and topped with imported Reggiano Parmesan, served with pasta and vegetables.....\$29.95

Blackened, add \$2.95

Fiorillo's proudly serves free range, locally raised sustainably farmed Mary's chicken. Non-GMO. No

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Chicken Alfredo

Fresh breast of chicken in our Alfredo sauce, tossed with Fettuccine pasta.....

Blackened Chicken Fettuccine

Sautéed Chicken Breast with Cajun spices on a bed of Fettuccine *Alfredo.....\$27.95*

Chicken Marsala

Fresh breast of chicken, mushrooms and Marsala wine sauce, served over Fettuccine pasta\$25.95

Chicken Piccata

Fresh breast of chicken, sautéed with butter, lemon and capers. Served with vegetables and pasta of the day ...

Chicken Parmigiana

Fresh breast of chicken lightly pan-fried with Italian bread crumbs and seasoning. Baked in our Marinara sauce with mozzarella cheese & served with the pasta of *the day.....\$25.95*

Chicken Saltimbocca

Sautéed chicken breast with prosciutto and provolone cheese then baked, topped with a mushroom Marsala sauce, served with vegetables *and rice pilaf.....\$27.95*

Sandwiches

Grilled Breast of Chicken

Served with steak fries, red onion, lettuce, tomato and pickle\$20.95

Meatball Sandwich with cheese

Served with steak fries.....\$20.95

Half Pound Cheeseburger

Served with steak fries, red onion, lettuce, tomato and pickle\$20.95

Insalata

Fresh Baby Spinach Salad Chopped egg & bacon with fresh

mushrooms, tossed in a tangy honey-mustard dressing......\$11.95

Fiorillo's House Salad

Fresh tomatoes, cucumbers, shredded carrots & red onions served with a choice of ranch, bleu cheese, honey-mustard, Italian, thousand island or balsamic vinaigrette......\$9.9

Traditional Caesar Salad

Romaine lettuce, Asiago cheese, croutons.....\$11.95

Insalata Speciale

Crab Louie

Crab meat on a bed of mixed greens, tomato, red onions, black olives and fresh egg served with Fiorillo's Louie dressing on the side.......\$25.95

Chinese Chicken Salad

Fresh Napa cabbage, tangerines, sweet red and yellow peppers, all tossed and topped with roasted peanuts and grilled breast of Teriyaki chicken......\$21.95

Marinated Bistro Filet Salad

Served on a bed of Romaine, tossed with Caesar dressing, croutons and grated parmesan cheese.......\$25.95

Classic Shrimp Louie

Cold water Canadian bay shrimp served on a bed of mixed greens, fresh tomatoes, fresh egg, red onions & black olives served with Fiorillo's Louie dressing......\$23.95

Grilled Chicken Teriyaki & Baby Spinach Salad

With fresh tomatoes, black olives, red onions, and chopped egg served with honey-mustard dressing......\$23.95

Add Avocado to any salad: \$2.95

Insalata Speciale (Continued

Grilled Chicken Teriyaki Caesar Salad.....\$22.95

Grilled Salmon
Caesar Salad.....\$24.95

Cobb Salad

Teriyaki chicken breast, bacon, red onions, crumbled Gorgonzola, blue cheese, tomato, black olive and chopped egg.....\$23.95

Add Avocado to any salad: \$2.95

Zuppa

Baked French Onion

Rich beef stock with melted cheese and crustini bread......\$9.9

Chicken Vegetable

Made fresh daily with pasta.....\$9.95

New England Clam Chowder

Made with our East Coast recipe (contains bacon).....\$10.95

Beverages

Imported Lavazza Coffee, Regular and Decaf\$3.95

Italian Sodas or Flavored Ice Tea

Mango, Strawberry, Raspberry
or Peach. (Free refills)\$5.95

uice.....\$3.50
Apple Juice, Cranberry Juice
Pineapple Juice, Orange Juice

Milk.....\$3.95 a glass

Bottled Water

Pellegrino sparkling water......\$7.00 Acqua Panna flat water.....\$7.00

Ice Tea • Soda..........\$3.95 with refills

Pepsi ~ Diet Pepsi ~ Dr. Pepper

Dr. Pepper ~ Root Beer ~ Sierra Mist

Lemonade.........\$4.95 with refills

Fiorillo's Pizza

10" **Just Cheese**

\$16.95

ese

\$22.95

Your Choice of Additional Toppings \$1.95 \$2.50

Onion ~ Italian sausage ~ Black olives
Pepperoni ~ Ham ~ Bell peppers
Anchovies ~ Fresh tomatoes
Beef-Lingucia ~ Salami ~ Pineapple
Red onion ~ Fresh garlic
Jalapeño peppers ~ Mushrooms

Your Choice of Additional Toppings \$3.95 \$4.95

Grilled Chicken ~ Clams
Sun-dried Tomatoes
Prosciutto ~ Pesto
Fresh Mozzarella ~ Meatball
Artichokes

Fiorillo's Classic Margherita \$25.95 \$33.95

Extra Virgin Olive Oil, Fresh Mozzarella, Fresh Basil and Fresh Tomatoes Served at room temperature

Fiorillo's Special (Almost Everything)

\$25.95

\$33.95

Onions ~ Olives ~ Bell pepper Musbrooms ~ Salami Pepperoni ~ Sausage No Substitutions Please Served at room temperature

*We use Grande Whole Milk Mozzarella

Gluten Free 10-Inch Pizza

Just Cheese Pizza \$19.95 each
Fiorillo's Special \$27.95 each
Fiorillo's Margherita \$27.95 each
Additional Toppings \$1.95 each
Specialty Toppings \$3.95 each

Appetizers

Crab Cakes

Two (2) crab cakes served with our creamy Pesto sauce.....\$17.95

New York Style Coil Sausage

Imported cheese & herbs, grilled to perfection......\$12.95

Fried Calamari

Served with Marinara sauce......\$16.95

Crab - Stuffed Mushroom Caps

Six crab-stuffed musbrooms baked and topped with a light white seafood Gennaro sauce......\$16.9

Deep Fried Italian Cheese Ravioli

Served with marinara sauce...(5) \$12.95

Fiorillo's Antipasto

Prosciutto, Genoa salami, Provolone cheese, roasted red bell peppers, Kalamata olives, Ripe tomatoes and fresh mozzarella topped with extra virgin olive oil and Balsamic vinegar\$18.95

Mozzarella Caprese

Fresh mozzarella, Tomatoes and basil topped with prosciutto, capers, extra virgin olive oil and balsamic vinegar......\$13.95

Oysters Rockefeller (4)......\$17.95

Mr. Fiorillo's personal recipe

Fresh Burrata cheese

with a light Arabiata sauce, Italian
Crustini breads with red and yellow
bell peppers and a Balsamic
glaze.....\$14.95

Bruschetta (5)

A blend of fire-roasted red bell peppers, fresh tomatoes, red onion, and spices on crustini bread......\$12.95

Coconut Prawns(5)

Served with a chutney
dipping sauce\$13.95

Appetizers (Continued)

1/4 lb. Italian meatball side\$4.95
side of Italian sausage\$5.95
Our Fresh Hot Garlic Bread\$5.95
with Mozzarella Cheese\$7.95
Side of Fries\$7.95
Garlic Bread Rockefeller style\$9.95
Steamed mixed Vegetable\$8.95
Sautéed Baby Spinach
with Garlic & Olive Oil\$13.95



Fiorillo's Restaurant will be preparing our full menu for takeout. Please call:
408-984-0414

If you prefer delivery, go to: **Doordash.com**

As a family owned local small business, we appreciate your support and be safe.

Private Banquet facilities available from 40 to 180 guests. Menu and pricing can be found at fiorillos.com.