

# APPETIZERS

## **Bruschetta** 9<sup>95</sup>

Sliced homemade Italian rolls topped with freshly diced tomatoes, garlic, fresh basil, balsamic vinaigrette and parmesan cheese (**House Specialty**)

## **Crab Stuffed Mushrooms** 12<sup>95</sup>

Mushrooms stuffed with crab meat, celery, onion, carrots and mozzarella cheese baked in the oven, topped with slices of crab meat sautéed in our house creamy marinara sauce

## **Antipasti** 12<sup>95</sup>

Salami, fresh mozzarella, green olives, roasted peppers and sun-dried tomatoes served on a bed of fresh greens topped with olive oil and balsamic vinaigrette

## **Mozzarella Capresi** 10<sup>95</sup>

Sliced tomatoes topped with fresh mozzarella, basil and balsamic vinaigrette

## **Calamari** 11<sup>95</sup>

Fried breaded calamari topped with parmesan cheese served with a side of our house marinara sauce and a lemon wedge

## **Florio's Trio** 13<sup>95</sup>

Fried breaded shrimp, calamari and cheese ravioli served with a side of marinara sauce

# ENTRÉE SALADS

*Served with soup, your choice of dressing and fresh homemade rolls*

## **House Salad** 10<sup>95</sup>

Fresh mixed greens, cherry tomatoes, cucumber, red onions, bell peppers

*Dressing Choices:*

Balsamic Vinaigrette | Blue Cheese | Dorothy Lynch | Ranch

## **Caesar Salad** 10<sup>95</sup>

Crispy Romaine lettuce and garlic croutons tossed in creamy Caesar dressing, topped with grated parmesan

## Salad Add-Ons

**Grilled Salmon** 4<sup>75</sup>

**Grilled Shrimp** 4<sup>75</sup>

**Grilled Chicken** 3<sup>75</sup>

**Fried Chicken** 3<sup>75</sup>

**Fresh Mozzarella** 1<sup>75</sup>

**Feta Cheese** 1<sup>75</sup>

# TRADITIONAL ITALIAN

Served with your choice of soup or salad and fresh homemade rolls

We have Gluten Free Pasta

## Oven Dishes

### **Homemade Meat Lasagna** 14<sup>95</sup>

Homemade meat lasagna baked in marinara sauce, topped with melted mozzarella cheese

Suggested Wine Pairing: Seghesio Barbera d' Alba

### **Cannelloni** 13<sup>95</sup>

Pasta stuffed with beef, spinach, ricotta cheese, baked in our signature creamy marinara sauce, topped with melted mozzarella cheese

Suggested Wine Pairing: Dievole Chianti Classico

### **Chicken Parmesan** 13<sup>95</sup>

Lightly breaded chicken baked in marinara sauce, topped with mozzarella cheese over angel hair pasta

Suggested Wine Pairing: Orlando Abrigo "Tres Plus"

### **Florio's Tour of Italy** 14<sup>95</sup>

Breaded chicken parmesan, cheese manicotti, and four cheese ravioli baked in our signature creamy marinara sauce, topped with parmesan cheese

Suggested Wine Pairing: Tomaiole Chianti Classico Riserva

## Sautéed Dishes

### **Pasta and Meatballs** 13<sup>95</sup>

Meatballs sautéed in marinara sauce with angel hair pasta

Suggested Wine Pairing: Jorche Primitivo

### **Fettuccini Alfredo**

Chicken 14<sup>95</sup> | Shrimp 19<sup>95</sup>

Sautéed in alfredo sauce with fettuccini pasta

Suggested Wine Pairing: Vinalba Chardonnay

### **(V) Spinach Ravioli** 13<sup>95</sup>

Ravioli stuffed with spinach and ricotta cheese sautéed with onion, in marinara sauce

Suggested Wine Pairing: Zeni Valpolicello

### **Pollo ala Penne**

Chicken sautéed with onion, bell pepper in our signature creamy marinara sauce over penne pasta

Suggested Wine Pairing: Prinz Salm Two Princes Riesling

### **(V) Eggplant Parmesan** 14<sup>95</sup>

Freshly breaded eggplant finished in the oven with marinara sauce and mozzarella cheese, served with a side of sautéed vegetables and angel hair pasta

Suggested Wine Pairing: Jorche Primitivo

There is a split plate/sharing charge of 4<sup>75</sup> which includes an extra soup or salad

# SEAFOOD

Served with your choice of soup or salad and fresh homemade rolls

## Fish Dishes

### **Salmon OR Cod Palermo**

Salmon Palermo 22<sup>95</sup> | Cod Palermo 19<sup>95</sup>

Served with sautéed broccoli, tomato, spinach, asparagus, in scampi lemon sauce over angel hair pasta

Suggested Wine Pairing: Alessandor Rivetto "Nascetta"

### **Salmon OR Cod Cremore**

Salmon Cremore 21<sup>95</sup> | Cod Cremore 18<sup>95</sup>

Served with sautéed bell pepper, mushrooms, in brandy cream sauce over angel hair pasta or rice pilaf

Suggested Wine Pairing: Babcock Pinot Noir

### **Salmon OR Cod Fresco**

Salmon Fresco 23<sup>95</sup> | Cod Fresco 20<sup>95</sup>

Sautéed with mushrooms, red bell pepper, broccoli, onion, zucchini, spinach, asparagus, topped with scampi sauce over angel hair pasta

Suggested Wine Pairing: Alessandor Rivetto "Nascetta"

### **Salmon OR Cod Filet**

Salmon Filet 21<sup>95</sup> | Cod Filet 18<sup>95</sup>

Served with sautéed zucchini and tomato, in cream sauce over angel hair pasta

Suggested Wine Pairing: Zeni Lugano

## Shrimp Dishes

### **Shrimp and Scallops Pesto 22<sup>95</sup>**

Jumbo shrimp and scallops sautéed in creamy pesto sauce over angel hair pasta (**Customer Favorite**)

Suggested Wine Pairing: Balastrì Valda Soave

### **Shrimp and Scallops Scampi 22<sup>95</sup>**

Jumbo shrimp and scallops sautéed in scampi butter sauce over angel hair pasta

Suggested Wine Pairing: Balestrì Valda

### **Shrimp Fra Diavolo 19<sup>95</sup>**

Jumbo shrimp sautéed in our house spicy marinara sauce over angel hair pasta

Suggested Wine Pairing: Seghesio Barbera d' Alba

### **Seafood Alfredo 23<sup>95</sup>**

Shrimp, scallops, mussels, baby clams sautéed in alfredo sauce over fettuccini pasta

Suggested Wine Pairing: Saghesio Barbera d' Alba

### **Shrimp and Lobster Ravioli 19<sup>95</sup>**

Jumbo shrimp and lobster filled ravioli sautéed in creamy marinara sauce

Suggested Wine Pairing: Monzio Franciacorta

# STEAKS

Served with your choice of soup or salad and fresh homemade rolls

### **Ribeye 27<sup>95</sup>**

Suggested Wine Pairing: Baracchi O'lillo!

14oz Supreme Angus Beef Ribeye grilled to your preference, served with creamy mushroom sauce over angel hair pasta

### **Steak & Shrimp 29<sup>95</sup>**

Suggested Wine Pairing: Tomailo Chianti Classico

14oz Supreme Angus Beef New York Strip grilled to your preference served with jumbo shrimp in scampi sauce over angel hair pasta

### **Sirloin & Fries 19<sup>95</sup>**

Suggested Wine Pairing: Ca La Bionda Valpolicello

12oz Top Sirloin served with fried potatoes

# FLORIO'S SPECIALTIES

Served with your choice of soup or salad and fresh homemade rolls

## Seafood AND/OR Chicken

### **Crab Stuffed Pasta 16<sup>95</sup>**

Jumbo shell pasta stuffed with crab, celery, onion, carrots, mozzarella cheese, sautéed in creamy marinara sauce

Suggested Wine Pairing: Babcock Pinot Noir

### **Cacciatore**

Chicken 16<sup>95</sup> | Shrimp 18<sup>95</sup> | Chicken & Shrimp 21<sup>95</sup>

Sautéed with bell pepper, mushrooms, onion, in spicy marinara sauce over angel hair pasta

Suggested Wine Pairing: Antonutti Ribolla Gialla

### **Damabianca**

Chicken 16<sup>95</sup> | Shrimp 18<sup>95</sup> | Chicken & Shrimp 21<sup>95</sup>

Sautéed with mushrooms, in brandy cream sauce over fettuccini pasta

Suggested Wine Pairing: Zeni Lugano

### **Carsoni**

Chicken 16<sup>95</sup> | Shrimp 18<sup>95</sup> | Chicken & Shrimp 21<sup>95</sup>

Sautéed with broccoli, mushrooms, bell pepper, in creamy pesto sauce over fettuccini pasta

Suggested Wine Pairing: Antonutti Ribolla Gialla

### **Napolitana**

Chicken 16<sup>95</sup> | Shrimp 18<sup>95</sup> | Chicken & Shrimp 21<sup>95</sup>

Sautéed with mushrooms, spinach, in our creamy marinara sauce over angel hair pasta

Suggested Wine Pairing: Prinz Salm Two Princes Riesling

## Sausage AND/OR Chicken

### **Tortellini ala Vodka**

Chicken OR Sausage 15<sup>95</sup> | Chicken & Sausage 18<sup>95</sup>

Sautéed with cheese tortellini, in creamy vodka sauce

Suggested Wine Pairing: Dievole Chianti Classico

### **Chicken and Sausage**

Chicken OR Sausage 15<sup>95</sup> | Chicken & Sausage 18<sup>95</sup>

Sautéed in creamy brandy sauce over penne pasta

Suggested Wine Pairing: Villa Sopita Sangiovese

### **(V) Tortellini Primavera**

(V) 15<sup>95</sup> | Chicken OR Sausage 16<sup>95</sup> | Chicken & Sausage 19<sup>95</sup>

Sautéed with broccoli, mushrooms, zucchini, onion, bell pepper, cheese tortellini in creamy marinara sauce

Suggested Wine Pairing: Prinz Salm Two Princes Riesling

### **Pizzaiola**

Chicken OR Sausage 15<sup>95</sup> | Chicken & Sausage 18<sup>95</sup>

Sautéed with red bell pepper, onion, mushrooms, in brandy cream sauce over penne pasta or rice pilaf

Suggested Wine Pairing: Guado al Melo, Bacca in Toscana

### **Pollo Verdue Fresco**

Chicken OR Sausage 16<sup>95</sup> | Chicken & Sausage 19<sup>95</sup>

Sautéed with broccoli, onion, tomato, in alfredo sauce over angel hair pasta

Suggested Wine Pairing: Zeni Lugano