

STARTERS

Bruschetta 9⁹⁵

Sliced homemade Italian rolls topped with freshly diced tomatoes, garlic, fresh basil, balsamic vinaigrette and parmesan cheese

Crab Stuffed Mushrooms 11⁹⁵ (New)

Fresh mushrooms stuffed with crab meat, celery, onion, carrot and mozzarella cheese, baked and topped with slices of crab meat, sautéed in creamy marinara sauce

Italian Sausage 9⁹⁵

Sliced Italian sausage sautéed with bell pepper and onion, in marinara sauce

Mozzarella Capresi 10⁹⁵

Sliced tomatoes topped with fresh mozzarella, basil and balsamic vinaigrette

Calamari 11⁹⁵

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

Florio's Trio 13⁹⁵

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

DINNER SALADS

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

House Salad 10⁹⁵

Fresh mixed greens, cherry tomatoes, cucumber, red onion, bell pepper

Dressing Choices:

Balsamic Vinaigrette | Blue Cheese | Dorothy Lynch | Ranch

Caesar Salad 10⁹⁵

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

Salad Add-Ons

Grilled Salmon 4⁷⁵

Grilled Shrimp 4⁷⁵

Grilled Chicken 3⁷⁵

Fried Chicken 3⁷⁵

Fresh Mozzarella 1⁷⁵

Feta Cheese 1⁷⁵

TRADITIONAL ITALIAN

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

We have Gluten Free Pasta

Baked Pasta

Homemade Meat Lasagna 14⁹⁵

Baked with marinara sauce and mozzarella cheese

Suggested Wine Pairing: Seghesio Barbera d' Alba

Beef Cannelloni 13⁹⁵

Baked with creamy marinara sauce and mozzarella cheese

Suggested Wine Pairing: Dievole Chianti Classico

Chicken Parmesan 13⁹⁵

Baked with marinara and mozzarella cheese over angel hair pasta

Suggested Wine Pairing: Orlando Abrigo "Tres Plus"

Florio's Tour of Italy 14⁹⁵

Chicken parmesan, cheese manicotti, cheese ravioli and mozzarella cheese, baked in creamy marinara sauce

Suggested Wine Pairing: Tomaiolo Chianti Classico Riserva

(V) Eggplant Parmesan 14⁹⁵ (New)

Freshly breaded eggplant baked with marinara sauce and mozzarella cheese, served with a side of sautéed vegetables and angel hair pasta

Suggested Wine Pairing: Jorche Primitivo

Sautéed Pasta

Pasta and Meatballs

With Marinara Sauce 13⁹⁵ | With Meat Sauce 15⁹⁵ (New)

Over angel hair pasta

Suggested Wine Pairing: Jorche Primitivo

Pasta Bolognese 13⁹⁵ (New)

Creamy meat sauce over angel hair or penne pasta

Suggested Wine Pairing: Dievole Chianti Classico

Fettuccini Alfredo

Chicken 14⁹⁵ | Shrimp 18⁹⁵ | Chicken & Shrimp 20⁹⁵

Sautéed with alfredo sauce served with fettuccini pasta

Suggested Wine Pairing: Vinalba Chardonnay

(V) Spinach Ravioli 13⁹⁵

Ravioli stuffed with organic spinach and fresh ricotta cheese, sautéed with marinara sauce and diced onion

Suggested Wine Pairing: Zeni Valpolicello

Pollo ala Penne 14⁹⁵

Chicken sautéed with onions and bell pepper, in creamy marinara sauce served over penne pasta

Suggested Wine Pairing: Prinz Salm Two Princes Riesling

There is a split plate/sharing charge of 4⁷⁵ which includes an extra soup or salad

SEAFOOD

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

Fish Dishes

Salmon Palermo 22⁹⁵

Grilled salmon served with sautéed broccoli, tomato, asparagus and spinach, finished in scampi sauce, served over angel hair pasta

Suggested Wine Pairing: Alessandor Rivetto "Nascetta"

Salmon Cremore 22⁹⁵

Grilled salmon served with sautéed bell peppers and mushrooms, finished in brandy cream sauce, served over angel hair pasta or rice pilaf

Suggested Wine Pairing: Babcock Pinot Noir

Salmon OR Cod Fresco

Salmon Fresco 23⁹⁵ | Cod Fresco 20⁹⁵

Grilled salmon or cod served with sautéed mushrooms, bell pepper, broccoli, zucchini, spinach and asparagus, finished in scampi sauce, served over angel hair pasta

Suggested Wine Pairing: Alessandor Rivetto "Nascetta"

Salmon OR Cod Filet

Salmon Filet 22⁹⁵ | Cod Filet 19⁹⁵

Grilled salmon or cod served with sautéed zucchini and tomato, finished in cream sauce, served over angel hair pasta

Suggested Wine Pairing: Zeni Lugano

Shrimp Dishes

Shrimp and Scallops Pesto 22⁹⁵

Jumbo shrimp and scallops sautéed and finished in creamy pesto sauce, served over angel hair pasta

Suggested Wine Pairing: Balastri Valda Soave

Shrimp and Scallops Scampi 22⁹⁵

Jumbo shrimp, scallops and asparagus sautéed and finished in scampi sauce, served over angel hair pasta

Suggested Wine Pairing: Balestri Valda Soave

Shrimp Fra Diavolo 19⁹⁵

Jumbo shrimp sautéed then finished in spicy marinara sauce, served over angel hair pasta

Suggested Wine Pairing: Seghesio Barbera d' Alba

Seafood Alfredo 23⁹⁵

Shrimp, scallops, mussels and clams sautéed and finished in alfredo sauce, served over fettuccini pasta

Suggested Wine Pairing: Saghesio Barbera d' Alba

Shrimp and Lobster Ravioli 19⁹⁵ (New)

Jumbo shrimp and lobster-filled ravioli sautéed and finished in creamy marinara sauce

Suggested Wine Pairing: Monzio Franciacorta

STEAKS

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

Ribeye 27⁹⁵

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

Suggested Wine Pairing: Baracchi O'lillo!

Steak and Shrimp 29⁹⁵

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

Suggested Wine Pairing: Tomailo Chianti Classico

Sirloin and Fries 19⁹⁵

10oz Top Sirloin served with fried potatoes

Suggested Wine Pairing: Ca La Bionda Valpolicello

FLORIO'S SPECIALTIES

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

Shrimp AND/OR Chicken

Florio's Crab Stuffed Pasta 17⁹⁵ (New)

Jumbo shell pasta stuffed with crab, celery, onion, carrot and mozzarella cheese, finished in creamy marinara sauce

Suggested Wine Pairing: Babcock Pinot Noir

Cacciatore

Chicken 16⁹⁵ | Shrimp 18⁹⁵ | Chicken & Shrimp 21⁹⁵

Sautéed with bell peppers, mushrooms and onions, finished in spicy marinara sauce, served over angel hair pasta

Suggested Wine Pairing: Antonutti Ribolla Gialla

Damabianka

Chicken 16⁹⁵ | Shrimp 18⁹⁵ | Chicken & Shrimp 21⁹⁵

Sautéed with mushrooms, finished in brandy cream sauce, served over fettuccini pasta

Suggested Wine Pairing: Zeni Lugano

Carsoni

Chicken 16⁹⁵ | Shrimp 18⁹⁵ | Chicken & Shrimp 21⁹⁵

Sautéed with broccoli, mushrooms and bell peppers, finished in creamy pesto sauce, served over fettuccini pasta

Suggested Wine Pairing: Antonutti Ribolla Gialla

Napolitana

Chicken 16⁹⁵ | Shrimp 18⁹⁵ | Chicken & Shrimp 21⁹⁵

Sautéed with mushrooms and spinach, finished in creamy marinara sauce, served over angel hair pasta

Suggested Wine Pairing: Prinz Salm Two Princes Riesling

Sausage AND/OR Chicken

Tortellini ala Vodka

Chicken OR Sausage 15⁹⁵ | Chicken & Sausage 18⁹⁵

Sautéed with cheese tortellini, finished in vodka sauce

Suggested Wine Pairing: Dievole Chianti Classico

Cremore

Chicken OR Sausage 15⁹⁵ | Chicken & Sausage 18⁹⁵

Sautéed in brandy cream sauce, served over penne pasta

Suggested Wine Pairing: Villa Sopita Sangiovese

(V) Tortellini Primavera

(V) 15⁹⁵ | Chicken OR Sausage 16⁹⁵ | Chicken & Sausage 19⁹⁵

Cheese tortellini sautéed with broccoli, mushrooms, zucchini, onion, bell pepper and creamy marinara sauce

Suggested Wine Pairing: Prinz Salm Two Princes Riesling

Pizzaiola

Chicken OR Sausage 15⁹⁵ | Chicken & Sausage 18⁹⁵

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

Suggested Wine Pairing: Guado al Melo, Bacca in Toscana

Verdue Fresco

Chicken OR Sausage 16⁹⁵ | Chicken & Sausage 19⁹⁵

Sautéed with broccoli, onion and tomato in alfredo sauce, served over fettuccine pasta

Suggested Wine Pairing: Zeni Lugano