

Fioretto Trattoria

“Specials”

Salad & Antipasto

**Arrugola* tossed with razor sliced lemon, shaved parmesan cheese & extra virgin olive oil \$ 7.00

Bresaola sliced Italian cured beef “ bresaola”, baby artichokes, Parmesan cheese and wine vinegar glaze, on crispy potatoes. \$10.00

Pasta

**Gnocchetti* wheat flour “gnocchi” sautéed with garlic, pancetta and rapini. \$12.00

**Penne Piccanti* sautéed garlic, scallops, red crushed pepper and marinara sauce. \$13.00

**Rigatoni* with eggplant, basil, marinara sauce and melted fresh milk mozzarella cheese. \$13.00

Ravioli filled with chicken and prosciutto served in a goat cheese fondue sauce with pine-nut and fig marmalade. \$15.00

Entrées

**Salmone* poached on red bee potatoes, green beans and roasted yellow bell pepper with shallot vinaigrette. \$20.00

Filetto di manzo roasted beef filet, on mushroom ragout with sliced baked potatoes and chianti wine sauce. \$28.00

**Featured in the Healthy Dining Book and Website www.heathy-dining.com.*

Please no substitutions or changes.

Split charge of \$1.00 per item.