

# FIORELLA NEIGHBORHOOD ITALIAN

## FRITTI

- HERBED CHICKEN WINGS** 16  
Garlic, Lemon & Fiorella Ranch
- ARANCINI AL PARMIGIANO** 14  
Warm Mozzarella Center, Rich Pomodoro Sauce & Parmigiano Reggiano (vg)

## ANTIPASTI

- MARINATED ITALIAN OLIVES** 8  
Rosemary, Coriander & Orange (gf) (v)
- CHICKEN LIVER MOUSSE WITH GIARDINIERA** 18  
Pickled Cauliflower, Celery & Carrots, Toasted Saltwater Bakery Sourdough
- OG BABY LETTUCE SALAD** 16  
Little Gems, Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing (gf) (vg)
- LITTLE GEMS & TUNA CONSERVA SALAD** 22  
Tonnato Dressing, Yukon Golds, Haricot Verts, Croutons & Olivata
- CHERRIES, STONE FRUIT & STRACCIATELLA** 17  
Peaches, Nectarines, Warm Spices & Hazelnuts (vg) (gf)
- ROASTED CALABRIAN SWEET CORN** 10  
Calabrian Chili Butter, Pickled Fresno Peppers & Herbs (gf) (vg)
- CRAZY MELON & CAPRICOLA** 17  
Charentais Melon, Coppa, Fiorella Chili Crisp, Lemon, Basil & Mint (gf)
- CECI E CALAMARI** 18  
Braised Squid, Chickpeas, Fregola, Sundried Tomato, Olives, Gremolata Breadcrumb, Italian Vinaigrette & Herbs
- NONNA'S MEATBALLS** 18  
Marinara, Parmigiano & Parsley

## PIZZA

- NEAPOLITAN PIE\*\*** 18  
Tomato, Garlic, Chilies, Oregano, Capers Frantoia, Sal Secco Olives (v)  
\*\*ADD ANCHOVIES FOR \$2
- MARGHERITA PIE** 20  
Tomato, Basil & Fior di Latte (vg)
- BURRATA PIE** 24  
D.O.P. Cherry Tomato, Fresh Basil & A Whole Ball of Angelo & Franco Burrata (vg)
- FUNGHI PIE** 22  
Cremini & Oyster Mushrooms, Rosemary, Garlic, Crescenza & Fontina Val d'Aosta (vg)
- SWEET CORN PIE** 22  
Brentwood Sweet Corn, Montasio, Mozzarella di Bufala, Parmigiano, Chili Flake, Oregano & Pickled Torpedo Onions (vg)
- BASIL & STRACCIATELLA PIE** 22  
Garlic Parmigiano Sauce, Fontina, Fior di Latte & Chili (vg)
- THE SPICY FLORENCE PIE\*\*** 22  
Roasted Italian Long Hot Peppers, Provolone, Ricotta & Salmoriglio  
\*\*ADD MORTADELLA FOR \$4
- NYC STYLE PEPPERONI PIE** 24  
Ezzo Pepperoni, 'NYC Slice' Style Sauce, Mozzarella & Grana Padano
- SALSICCIA PIE** 24  
House-Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde
- PIE ADD ONS**
- Wood Roasted Mushrooms 4
  - Anchovies 3
  - Olives 2
  - Sausage 3
  - Mortadella 4
  - Speck 6
  - Side of Sauce 2
  - Pepperoni 3
  - Burrata 6
  - Arugula 2
  - Side of Ranch 1

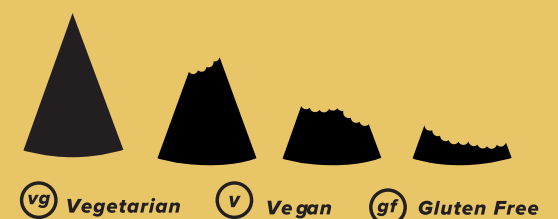
## PASTA

- CHITARRA ALLA CACIO E PEPE** 22  
House-Made Chitarra, Black Pepper, Pecorino & Butter (vg)
- RADIATORE ALLA VODKA DIAVOLO** 22  
Pomodoro, Cream, Chili, Vodka, Basil & Parmigiano (vg)
- OCTOPUS SUGO & SQUID INK MAFALDINE** 23  
Octopus, Fennel Tomato Broth, Herbed Breadcrumbs, Calabrian Chili Butter
- RIGATONCINI AL BOLOGNESE CLASSICO** 24  
House-Made Rigatoncini, Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary
- RICOTTA CAVATELLI, LAMB SAUSAGE & ENGLISH PEAS** 24  
English Peas, Lamb Sausage, Parmigiano Reggiano & Arugula
- CREPELLE DI CANNELLONI** 18  
Florentine Crepe Pasta Stuffed with Swiss Chard, Spinach & Ricotta Filling (gf) (vg)
- PASTA SUBSTITUTIONS**
- Egg free pasta 0
  - Gluten free pasta 0

## IN HOUSE PROMOTIONS

**FIORELLA NOE VALLEY BRUNCH COMING SOON!**

**BRUNCH HOURS:**  
FRIDAY 11AM-2:30PM  
SATURDAY & SUNDAY 10AM-2:30PM



WE ARE NOT RESPONSIBLE FOR LOST ITEMS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

DINNER HOURS: MON-THUR 5-9PM, FRI 5-9:30PM, SAT 4:30-9:30PM & SUN 4:30-9PM  
BRUNCH HOURS: FRI 11AM-2:30PM, SAT & SUN 10AM-2:30PM.