

LUNCH

CHICKEN

All served with Homemade Rolls and House Salad

- CHICKEN PARMIGIANA 12.
Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce
- CHICKEN FIORE 12.
Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce
- CHICKEN PICCATA 12.
Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce
Pairs well with Lincourt Pinot Noir
- CHICKEN GENOVESE 12.
Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce
- CHICKEN AND SHRIMP 14.
Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce
- CHICKEN FIORE WITH LOBSTER 16.
Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce

VEAL

All served with Homemade Rolls and House Salad

- VEAL PARMIGIANA 14.
Breaded veal cutlet with mozzarella and romano cheeses in a fresh marinara sauce
- VEAL FIORE 14.
Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce
- VEAL PICCATA 14.
Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce
- VEAL GENOVESE 14.
Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce
- VEAL AND SHRIMP 16.
Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce
- VEAL FIORE WITH LOBSTER 19.
Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce

PASTA & SEAFOOD

- LINGUINE AND BROCCOLI, AGLIO AND OLIO 11.
Linguine sautéed with fresh broccoli, garlic, olive oil and butter
- LINGUINE WITH CLAM SAUCE 11.
Linguine in a savory red or white clam sauce with garlic and herbs (Red sauce with fresh tomato sauce)
- WILD MUSHROOM RAVIOLI POMIDORO 11.
Wild mushroom ravioli in a tomato pesto sauce with gorgonzola cheese
- CALAMARI FRA DIAVOLO 12.
Calamari sautéed in a spicy marinara sauce over linguine

- SHRIMP FRA DIAVOLO 14.
Shrimp sautéed in a spicy marinara sauce over linguine — Pairs well with Decugnano dei Barbi Orvieto
- SHRIMP SCAMPI 14.
Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine
- SHRIMP AND SCALLOPS 15.
Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne
- SOLE FRANÇAISE 12.
Tender fillets of sole dipped in egg and sautéed in a lemon butter, white wine sauce

EGGPLANT

All served with Homemade Rolls and House Salad

- EGGPLANT ROLLATINI 11.
Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce
- EGGPLANT PARMIGIANA 11.
Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce
- EGGPLANT FIORE 11.
Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce

*Thoroughly cooking meats, poultry, seafood, shellfish and eggs reduces the risk of food-borne illnesses.



ITALIAN RESTAURANT & LOUNGE

420 EAST MAIN STREET

BRANFORD CT 06405

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www.cafefiorebranford.com

– Gluten Free Available –



APPETIZERS

- PORTOBELLO MUSHROOMS 8.
Baked with garlic, kalamata olives, gorgonzola cheese and balsamic vinaigrette
- FRIED CALAMARI 10.
Fresh calamari served with marinara sauce on the side
- FRIED MOZZARELLA 8.
Topped with marinara sauce
- SHRIMP OREGANATA 8.
Sautéed with oregano, garlic, capers and broccoli in a lemon white wine sauce
- PROSCIUTTO WRAPPED ASPARAGUS 8.
With balsamic glaze — Pairs well with Hob Nob Pinot Noir
- PAN SEARED SCALLOPS 12.
Over sautéed asparagus — Pairs well with Clifford Bay Sauvignon Blanc
- PASTA FAGIOLI 5.
Fresh beans and pasta in a savory broth
- CLAMS CASINO 8.
Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce

- Join Us for Happy Hour - 4:00 to 6:00 PM, Mon-Sat
- Every Tuesday is Ladies' Night - 4:00 PM 'til Closing
- Ask Us About Half-Price Wine Bottle Wednesdays!

DINNER

ENTRÉES

LASAGNA BOLOGNESE 14.	SHRIMP SCAMPI 20.
<i>Layers of fresh pasta with meats, ricotta and mozzarella cheese in a Bolognese sauce</i>	<i>Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine</i>
WILD MUSHROOM RAVIOLI POMIDORO 15.	SHRIMP AND SCALLOPS 20.
<i>Wild mushroom ravioli in a tomato pesto sauce with gorgonzola cheese</i>	<i>Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne</i>
LINGUINE AND BROCCOLI, AGLIO AND OLIO 15.	SHRIMP FRA DIAVOLO 20.
<i>Linguine sautéed with fresh broccoli, garlic, olive oil and butter</i>	<i>Shrimp sautéed in a spicy marinara sauce over linguine — Pairs well with Decugnano dei Barbi Orvieto</i>
EGGPLANT ROLLATINI 15.	CALAMARI FRA DIAVOLO 18.
<i>Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce</i>	<i>Calamari sautéed in a spicy marinara sauce over linguine</i>
EGGPLANT FIORE 15.	LINGUINE WITH CLAM SAUCE 18.
<i>Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce</i>	<i>Linguine in a savory red or white clam sauce with garlic and herbs (Red sauce with fresh tomato sauce)</i>
EGGPLANT PARMIGIANA 15.	LOBSTER RAVIOLI 18.
<i>Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce</i>	<i>Ravioli stuffed with fresh lobster meat, in a pink vodka cream sauce with fresh tomatoes, sundried tomatoes, mushrooms and spinach</i>
FILET MIGNON 32.	ZUPPA DI PESCE 28.
<i>Choice cut of prime beef, broiled to perfection per customer preference, choice of sauces</i>	<i>Shrimp, scallops, calamari and clams served over linguine - choice of red or white sauce</i>
SOLE FRANÇAISE 18.	SALMON OREGANATA 22.
<i>Tender fillets of sole dipped in egg and sautéed in a lemon butter, white wine sauce</i>	<i>Tender fillets of sole dipped in egg and sautéed in a lemon butter, white wine sauce</i>

SALADS

HOUSE GARDEN SALAD 7.	ARUGULA SALAD 8.
CAESAR SALAD 7.	<i>Fresh arugula, sliced almonds, dried cranberries, gorgonzola cheese with a balsamic dressing</i>
SALAD ADD-ONS:	CAPRESE SALAD 10.
GRILLED CHICKEN 4.	<i>Sliced fresh mozzarella, sliced fresh tomatoes, basil, seasoned with salt and olive oil</i>
GRILLED SHRIMP (4) 8.	
GRILLED SALMON 8.	

HOUSE FAVORITES

All served with Homemade Rolls and House Salad

CHICKEN

CHICKEN PARMIGIANA 17.
<i>Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce — Pairs well with Chianti Classico Ruffino Ducale</i>
CHICKEN FIORE 17.
<i>Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce — Pairs well with Valpolicella Ripasso, Santi “Solane”</i>
CHICKEN FIORE WITH LOBSTER 24.
<i>Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce</i>
CHICKEN PICCATA 17.
<i>Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce</i>
CHICKEN MARSALA 17.
<i>Medallions of chicken sautéed with mushrooms in a Marsala wine sauce — Pairs well with Lincourt Pinot Noir</i>
CHICKEN AND SHRIMP 21.
<i>Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce</i>
CHICKEN GENOVESE 17.
<i>Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce</i>

VEAL

VEAL PARMIGIANA 20.
<i>Breaded veal cutlet, fresh marinara sauce, mozzarella and romano cheeses — Pairs well with Chianti Classico Ruffino Ducale</i>
VEAL FIORE 20.
<i>Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce — Pairs well with Valpolicella Ripasso, Santi “Solane”</i>
VEAL FIORE WITH LOBSTER 27.
<i>Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce</i>
VEAL PICCATA 20.
<i>Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce</i>
VEAL MARSALA 20.
<i>Medallions of veal sautéed with mushrooms in a Marsala wine sauce — Pairs well with Erath “Resplendent” Pinot Noir</i>
VEAL AND SHRIMP 24.
<i>Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce</i>
VEAL GENOVESE 20.
<i>Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce</i>

SIDE DISHES

SIDE OF PASTA 4.
SIDE OF BROCCOLI 4.
SIDE OF SPINACH 5.
SIDE OF BROCCOLI RABE 5.

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