

# 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*
- 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*

## PASTA & SEAFOOD

All served with Homemade Rolls and House Salad

- LINGUINE AND BROCCOLI, AGLIO AND OLIO ..... 11.  
*Linguine sautéed with fresh broccoli, garlic, olive oil and butter*
- RIGATONI ALLA VODKA..... 11.  
*in mushroom and vodka pink sauce*
- 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*

## 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*

## 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*



ITALIAN RESTAURANT & LOUNGE

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– Gluten Free Available –

## APPETIZERS

- ARANCINI ..... 8.  
*Rice balls, fried per home-style recipe, with side of marinara sauce*
- PORTOBELLO MUSHROOMS ..... 8.  
*Baked with garlic, kalamata olives, gorgonzola cheese and balsamic vinaigrette*
- SHRIMP COCKTAIL ..... 10.  
*With lemon and cocktail sauce*
- FRIED MOZZARELLA ..... 8.  
*Topped with marinara sauce*
- PROSCIUTTO WRAPPED ASPARAGUS .... 8.  
*With balsamic glaze*
- PASTA FAGIOLI ..... 6.  
*Fresh beans and pasta in a savory broth*
- MEATBALLS ..... 8.  
*With lemon and cocktail sauce*
- FRIED CALAMARI ..... 12.  
*Fresh calamari served with marinara sauce on the side*
- ZUPPA DI CLAMS ..... 8.  
*Fresh clams sautéed with garlic, basil and marinara sauce*
- PAN SEARED SCALLOPS ..... 14.  
*Over sautéed asparagus*
- CLAMS CASINO ..... 9.  
*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!

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

# DINNER

## SALADS

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

## PASTA

*Served with Homemade Rolls and House Salad*

- LINGUINE AND MEATBALLS ..... 16.  
*Our homemade meatball recipe, with a tomato sauce over linguine*
- LINGUINE WITH CLAM SAUCE ..... 18.  
*Linguine in a savory red or white clam sauce with garlic and herbs (Red sauce made with fresh tomato sauce)*
- LASAGNA BOLOGNESE..... 16.  
*Layers of fresh pasta with meats, ricotta and mozzarella cheese in a Bolognese sauce*
- WILD MUSHROOM RAVIOLI POMODORO..17.  
*Wild mushroom ravioli in a tomato pesto sauce, with gorgonzola cheese*
- LINGUINE AND BROCCOLI, AGLIO AND OLIO ..... 16.  
*Linguine sautéed with fresh broccoli, garlic, olive oil and butter*

## EGGPLANT

*Served with Homemade Rolls and House Salad*

- EGGPLANT FIORE ..... 17.  
*Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce*
- EGGPLANT ROLLATINI ..... 17.  
*Rolled eggplant with ricotta, mozzarella cheese and spinach in a marinara sauce*
- EGGPLANT PARMIGIANA ..... 16.  
*Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce*

## CHICKEN

*Served with Homemade Rolls and House Salad*

- CHICKEN FIORE ..... 18.  
*Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce*
- CHICKEN FIORE WITH LOBSTER ..... 26.  
*Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce*
- CHICKEN FIORE WITH SHRIMP ..... 22.  
*Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce*
- CHICKEN PARMIGIANA ..... 17.  
*Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce*
- CHICKEN PICCATA ..... 18.  
*Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce*
- CHICKEN MARSALA ..... 18.  
*Medallions of chicken sautéed with mushrooms in a Marsala wine sauce*
- CHICKEN PIZZAIOLA ..... 18.  
*Sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce*
- CHICKEN GENOVESE ..... 18.  
*Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce*

## VEAL

*Served with Homemade Rolls and House Salad*

- VEAL PARMIGIANA ..... 20.  
*Breaded veal cutlet, fresh marinara sauce, mozzarella and romano cheeses*
- VEAL FIORE ..... 22.  
*Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce*
- VEAL FIORE WITH LOBSTER ..... 30.  
*Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce*
- VEAL FIORE WITH SHRIMP ..... 26.  
*Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce*
- VEAL PICCATA ..... 22.  
*Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce*
- VEAL MARSALA ..... 22.  
*Medallions of veal sautéed with mushrooms in a Marsala wine sauce*
- VEAL PIZZAIOLA ..... 22.  
*Sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce*
- VEAL GENOVESE ..... 22.  
*Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce*

## SEAFOOD

*Served with Homemade Rolls and House Salad*

- SOLE FRANÇAISE ..... 18.  
*Tender fillets of sole dipped in egg and sautéed in a lemon butter, white wine sauce*
- SHRIMP SCAMPI ..... 22.  
*Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine*
- SHRIMP AND SCALLOPS ..... 26.  
*Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne*
- SHRIMP FRA DIAVOLO ..... 22.  
*Shrimp sautéed in a spicy marinara sauce over linguine*
- CALAMARI FRA DIAVOLO ..... 18.  
*Calamari sautéed in a spicy marinara sauce over linguine*
- LINGUINE WITH CLAM SAUCE ..... 18.  
*Linguine in a savory red or white clam sauce with garlic and herbs (Red sauce with fresh tomato sauce)*
- LOBSTER RAVIOLI ..... 18.  
*Ravioli stuffed with fresh lobster meat, in a pink vodka cream sauce with fresh tomatoes, sundried tomatoes, mushrooms and spinach*
- SALMON OREGANATA ..... 22.  
*Tender fillets of sole dipped in egg and sautéed in a lemon butter, white wine sauce*
- ZUPPA DI PESCE ..... 30.  
*Shrimp, scallops, calamari and clams served over linguine - choice of red or white sauce*

## FROM THE GRILL

*All dishes are grilled to your liking and served with mashed potatoes, parmigiana crusted asparagus, and our homemade Bordelaise sauce.*

- RIB EYE ..... 34. FILET MIGNON .....36. PORK CHOP ..... 28.

## SIDE DISHES

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

## DESSERTS

*Our dessert selection changes from time to time. Please ask about our current offering.*

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