

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

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 sautéed with capers, pignoli nuts and broccoli in a lemon white wine 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

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
- SHRIMP FRA DIAVOLO 14.
Shrimp sautéed in a spicy marinara sauce over linguine
- 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

203.208.4690

www.cafefiorebranford.com

– 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.
Topped with marinara sauce and grated Romano cheese
- 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!

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 cutlets 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.
Medallions of chicken 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 cutlets in a fresh marinara sauce, with 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 sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce
- VEAL MARSALA 22.
Medallions of veal sautéed with mushrooms in a Marsala wine sauce
- VEAL PIZZAIOLA 22.
Medallions of veal 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.
White or Red. Linguine in a savory white clam sauce with garlic and herbs, or red 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.
Baked salmon with oregano, garlic, capers and broccoli in a lemon white wine sauce, over pappardelle
- 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 MIGNON36. 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.

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