

LUNCH

PASTA

Served with Homemade Rolls and Garden Salad

LASAGNA BOLOGNESE

Layered pasta with meats, ricotta and mozzarella in a Bolognese sauce. **16**

LINGUINE AND BROCCOLI

Linguine sautéed with fresh broccoli, garlic, olive oil and butter. **15**

LINGUINE WITH MEATBALLS

Our homemade meatball recipe, with a marinara sauce over linguine. **15**

LINGUINE WITH CLAM SAUCE

Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. **18**

LOBSTER RAVIOLI

With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. **18**

WILD MUSHROOM RAVIOLI POMODORO

Wild mushroom ravioli in a tomato pesto sauce with gorgonzola cheese. **16**

SEAFOOD

Served with Homemade Rolls and Garden Salad

CALAMARI FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **16**

SHRIMP FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **19**

SHRIMP SCAMPI

Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. **19**

SHRIMP AND SCALLOPS

Sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. **22**

SOLE FRANÇAISE

Tender fillets of sole dipped in egg and sautéed in a lemon-butter white wine sauce. **17**

SALMON OREGANATA

Garlic, capers and broccoli in a white wine sauce. **20**

ZUPPA DI PESCE

Clams, mussels, shrimp, calamari, and scallops sautéed in marinara sauce. **28**

CHICKEN

Served with Homemade Rolls and Garden Salad

CHICKEN PARMESAN

Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce. **15**

CHICKEN PIZZAIOLA

Breast of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **16**

CHICKEN FIORE

Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **16**

CHICKEN FIORE WITH LOBSTER

Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **26**

CHICKEN MARSALA

Breast of chicken sautéed with mushrooms in a brown Marsala wine sauce. **16**

CHICKEN PICCATA

Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. **16**

CHICKEN GENOVESE

Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce. **16**

CHICKEN AND SHRIMP

Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. **20**

VEAL

Served with Homemade Rolls and Garden Salad

VEAL PARMESAN

Breaded veal cutlet with mozzarella and romano cheeses in a fresh marinara sauce. **18**

VEAL PIZZAIOLA

Breaded veal cutlet sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **19**

VEAL FIORE

Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **19**

VEAL FIORE WITH LOBSTER

Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **29**

VEAL MARSALA

Medallions of veal sautéed with mushrooms in a brown Marsala wine sauce. **19**

VEAL PICCATA

Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. **19**

VEAL GENOVESE

Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce. **19**

VEAL AND SHRIMP

Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. **24**

EGGPLANT

Served with Homemade Rolls and Garden Salad

EGGPLANT PARMESAN

Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. **15**

EGGPLANT ROLLATINI

Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce. **16**

EGGPLANT FIORE

Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. **16**

FROM THE GRILL

Grilled to your liking and served with mashed potatoes*

GRILLED CHICKEN **16**

GRILLED SALMON **20**

GRILLED SHRIMP **20**



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– Gluten Free Available –



APPETIZERS

PASTA FAGIOLI

Fresh beans and pasta in a savory broth. **7**

MEATBALLS

Topped with marinara sauce and grated Romano cheese. **9**

PROSCIUTTO WRAPPED ASPARAGUS

With balsamic glaze. **9**

FRIED MOZZARELLA

Topped with marinara sauce. **9**

ARANCINI

Rice balls, fried per home-style recipe, with marinara sauce. **10**

PORTOBELLA MUSHROOMS

Baked with garlic, kalamata olives, gorgonzola cheese and balsamic vinaigrette. **10**

CLAMS CASINO

Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce. **12**

SHRIMP OREGANATA

Baked with oregano, capers and garlic. **14**

FRIED CALAMARI

Fresh calamari served with marinara sauce on the side. **14**

PAN SEARED SCALLOPS

Over sautéed asparagus with balsamic glaze. **16**

SALADS

GARDEN SALAD

Mixed greens, tomatoes, cucumbers and Kalamata olives with balsamic vinaigrette. **8**

CAESAR SALAD

Crisp romaine and croutons tossed with parmesan cheese and Caesar dressing. **10**

BEEF SALAD

Roasted beets, almonds, dried cherries and gorgonzola cheese with balsamic vinaigrette. **10**

ARUGULA SALAD

Fresh arugula, almonds, dried cherries with balsamic vinaigrette and Parmesan cheese. **10**

SALAD ADD-ONS

GRILLED CHICKEN **8**

GRILLED SALMON **12**

GRILLED SHRIMP (4) **12**

*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illnesses.

DINNER

PASTA

Served with Homemade Rolls and Garden Salad

LINGUINE AND MEATBALLS

Our homemade meatball recipe, with a tomato sauce over linguine. 18

LINGUINE AND BROCCOLI

Linguine sautéed with fresh broccoli, garlic, olive oil and butter. 19

LINGUINE WITH CLAM SAUCE

Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. 24

LASAGNA BOLOGNESE

Layers of fresh pasta with meats, ricotta and mozzarella in a Bolognese sauce. 18

WILD MUSHROOM RAVIOLI POMODORO

Wild mushroom ravioli in a tomato pesto sauce, with gorgonzola cheese. 22

LOBSTER RAVIOLI

With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. 26

EGGPLANT

Served over Pappardelle pasta, with Homemade Rolls and Garden Salad

EGGPLANT PARMESAN

Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. 18

EGGPLANT ROLLATINI

Rolled eggplant with ricotta, mozzarella cheese and spinach in a marinara sauce. 20

EGGPLANT FIORE

Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. 20

CHICKEN

Served over Pappardelle pasta, with Homemade Rolls and Garden Salad

CHICKEN PARMESAN

Breaded chicken cutlets with mozzarella and romano cheeses in a fresh marinara sauce. 19

CHICKEN FIORE

Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 22

CHICKEN FIORE WITH LOBSTER

Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 30

CHICKEN AND SHRIMP

Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. 26

CHICKEN GENOVESE

Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. 22

CHICKEN MARSALA

Medallions of chicken sautéed with mushrooms in a brown Marsala wine sauce. 21

CHICKEN PICCATA

Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. 20

CHICKEN PIZZAIOLA

Medallions of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. 20

VEAL

Served over Pappardelle pasta, with Homemade Rolls and Garden Salad

VEAL PARMESAN

Breaded veal cutlets in a fresh marinara sauce, with mozzarella and romano cheeses. 24

VEAL FIORE

Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce. 26

VEAL FIORE WITH LOBSTER

Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 38

VEAL AND SHRIMP

Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. 28

VEAL GENOVESE

Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. 26

VEAL MARSALA

Medallions of veal sautéed with mushrooms in a Marsala wine sauce. 25

VEAL PICCATA

Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. 25

VEAL PIZZAIOLA

Medallions of veal sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. 26

SEAFOOD

Served with Homemade Rolls and Garden Salad

SHRIMP SCAMPI

Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. 24

SHRIMP AND SCALLOPS

Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. 34

SHRIMP FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. 26

CALAMARI FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. 22

SOLE FRANÇAISE

Tender fillets of sole dipped in egg and sautéed in a lemon-butter-white wine sauce. 22

SALMON OREGANATA

Baked salmon with oregano, garlic, capers and broccoli in a lemon white wine sauce, over pappardelle. 24

ZUPPA DI PESCE

Shrimp, mussels, scallops, calamari and clams served over linguine in a marinara sauce. 38

FROM THE GRILL

All dishes are grilled to your liking and served with mashed potatoes.

PRIME RIB EYE* – 48

FILET MIGNON* – 48

GRILLED CHICKEN* – 20

GRILLED DIVER SCALLOPS* – 38

GRILLED SHRIMP* – 26

GRILLED SALMON* – 25

SIDE DISHES

SIDE OF PASTA – 5

SIDE OF BROCCOLI – 6

SIDE OF SPINACH – 6

SIDE OF BROCCOLI RABE – 7

**Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illnesses.*

DESSERTS

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

TIRAMISÙ – 7

CHOCOLATE MOUSSE – 8

CHEESECAKE – 8

CRÈME BRÛLÉE – 8

CHOCOLATE BOMBE – 8

CANNOLI – 7

ICE CREAM, CHOCOLATE OR VANILLA – 5

LEMON SORBET – 5

Cafe Fiore
ITALIAN RESTAURANT & LOUNGE