

LUNCH

PASTA

Served with homemade garlic rolls and garden salad

LASAGNA BOLOGNESE

Layered pasta with meats, ricotta and mozzarella in a Bolognese sauce. **17**

LINGUINE AND BROCCOLI

Linguine sautéed with fresh broccoli, garlic, olive oil and butter. **16**

LINGUINE WITH MEATBALLS

Our homemade meatball recipe, with a marinara sauce over linguine. **16**

WILD MUSHROOM RAVIOLI POMODORO

Wild mushroom ravioli in a tomato pesto sauce with Gorgonzola. **17**

CHEESE RAVIOLI

Stuffed with a selection of Italian cheeses, served with our marinara sauce. **17**

CHICKEN

Served over pappardelle pasta,
with homemade garlic rolls and garden salad

CHICKEN PARMESAN

Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce. **16**

CHICKEN PIZZAIOLA

Breast of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **17**

CHICKEN FIORE

Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **17**

CHICKEN FIORE WITH LOBSTER

Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **27**

CHICKEN MARSALA

Breast of chicken sautéed with mushrooms in a brown Marsala wine sauce. **17**

CHICKEN PICCATA

Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. **17**

CHICKEN GENOVESE

Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella 3 in a creamy pesto sauce. **17**

CHICKEN AND SHRIMP

Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. **21**

SEAFOOD

Served with homemade garlic rolls and garden salad

LINGUINE WITH CLAM SAUCE

Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. **19**

LOBSTER RAVIOLI

With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. **19**

CALAMARI FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **17**

SHRIMP FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **20**

SHRIMP SCAMPI

Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. **20**

FROM THE GRILL

Served with homemade garlic rolls and garden salad

GRILLED CHICKEN **17**

GRILLED SALMON **21**

GRILLED SHRIMP **21**

EGGPLANT

Served over pappardelle pasta,
with homemade garlic rolls and garden salad

EGGPLANT PARMESAN

Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. **16**

EGGPLANT ROLLATINI

Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a 3 sauce. **17**

EGGPLANT FIORE

Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. **17**

VEAL

Served over pappardelle pasta,
with homemade garlic rolls and garden salad

VEAL PARMESAN

Breaded veal cutlet with mozzarella and romano cheeses in a fresh marinara sauce. **19**

VEAL PIZZAIOLA

Breaded veal cutlet sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **20**

VEAL FIORE

Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **20**

VEAL FIORE WITH LOBSTER

Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **30**

VEAL MARSALA

Medallions of veal sautéed with mushrooms in a brown Marsala wine sauce. **20**

VEAL PICCATA

Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. **20**

VEAL GENOVESE

Medallions of veal topped with eggplant, sliced fresh tomatoes and 3 in a creamy pesto sauce. **20**

VEAL AND SHRIMP

Tender veal topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. **25**

Cafe Fiore

ITALIAN RESTAURANT & LOUNGE

420 EAST MAIN STREET
BRANFORD CT 06405

203.208.4690

www.cafefiorebranford.com

– Gluten Free Available –



APPETIZERS

PASTA FAGIOLI

Fresh beans and pasta in a savory broth. **8**

MEATBALLS

Topped with marinara sauce and grated Parmesan cheese. **10**

PROSCIUTTO WRAPPED ASPARAGUS

With balsamic glaze. **10**

FRIED MOZZARELLA

Topped with our marinara sauce. **10**

ARANCINI

Rice balls, fried per our home-style recipe, with marinara sauce. **11**

PORTOBELLO MUSHROOMS

Baked with garlic, Kalamata olives, Gorgonzola cheese and balsamic vinaigrette. **11**

CLAMS CASINO

Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce. **13**

SHRIMP OREGANATA

Baked with oregano, capers and garlic. **15**

FRIED CALAMARI

Fresh calamari served with marinara sauce on the side. **15**

PAN SEARED SCALLOPS

With sautéed asparagus and balsamic glaze. **17**

SALADS

GARDEN SALAD

Mixed greens, tomatoes, cucumbers and Kalamata olives with balsamic vinaigrette. **9**

CAESAR SALAD*

Crisp romaine and croutons tossed with parmesan cheese and Caesar dressing. **11**

BEEF SALAD

Roasted beets, almonds, dried cherries and Gorgonzola cheese with balsamic vinaigrette. **11**

ARUGULA SALAD

Fresh arugula, almonds, dried cherries with balsamic vinaigrette and Parmesan cheese. **11**

SALAD ADD-ONS

GRILLED CHICKEN **9**

GRILLED SALMON **13**

GRILLED SHRIMP (4) **13**

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

DINNER

APPETIZERS

PASTA FAGIOLI

Fresh beans and pasta in a savory broth. **8**

MEATBALLS

Topped with marinara sauce and grated Parmesan cheese. **10**

PROSCIUTTO WRAPPED ASPARAGUS

With balsamic glaze. **10**

FRIED MOZZARELLA

Topped with our marinara sauce. **10**

ARANCINI

Rice balls, fried per our home-style recipe, with marinara sauce. **11**

PORTOBELLO MUSHROOMS

Baked with garlic, Kalamata olives, Gorgonzola cheese and balsamic vinaigrette. **11**

CLAMS CASINO

Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce. **13**

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SALADS

GARDEN SALAD

Mixed greens, tomatoes, cucumbers and Kalamata olives with balsamic vinaigrette. **9**

CAESAR SALAD*

Crisp romaine and croutons tossed with parmesan cheese and Caesar dressing. **11**

BET SALAD

Roasted beets, almonds, dried cherries and Gorgonzola cheese with balsamic vinaigrette. **11**

ARUGULA SALAD

Fresh arugula, almonds, dried cherries with balsamic vinaigrette and Parmesan cheese. **11**

SALAD ADD-ONS: GRILLED CHICKEN 9 GRILLED SALMON 13 GRILLED SHRIMP (4) 13

PASTA

Served with homemade garlic rolls and garden salad

LINGUINE AND MEATBALLS

Our homemade meatball recipe, with a tomato sauce over linguine. **19**

LINGUINE AND BROCCOLI

Linguine sautéed with fresh broccoli, garlic, olive oil and butter. **20**

LASAGNA BOLOGNESE

Layers of fresh pasta with meats, ricotta and mozzarella in a Bolognese sauce. **19**

WILD MUSHROOM RAVIOLI POMODORO

Wild mushroom ravioli in a tomato pesto sauce, with Gorgonzola cheese. **23**

EGGPLANT

Served over pappardelle pasta, with homemade garlic rolls and garden salad

EGGPLANT PARMESAN

Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. **19**

EGGPLANT ROLLATINI

Rolled eggplant with ricotta, mozzarella cheese and spinach in a marinara sauce. **21**

EGGPLANT FIORE

Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. **21**

CHICKEN

Served over pappardelle pasta, with homemade garlic rolls and garden salad

CHICKEN PARMESAN

Breaded chicken cutlets with mozzarella and romano cheeses in a fresh marinara sauce. **20**

CHICKEN FIORE

Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **23**

CHICKEN FIORE WITH LOBSTER

Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a pink sauce. **31**

CHICKEN AND SHRIMP

Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. **27**

CHICKEN GENOVESE

Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. **23**

CHICKEN MARSALA

Medallions of chicken sautéed with mushrooms in a brown Marsala wine sauce. **22**

CHICKEN PICCATA

Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. **21**

CHICKEN PIZZAIOLA

Medallions of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **21**

VEAL

Served over pappardelle pasta, with homemade garlic rolls and garden salad

VEAL PARMESAN

Breaded veal cutlets in a fresh marinara sauce, with mozzarella and romano cheeses. **25**

VEAL FIORE

Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce. **27**

VEAL FIORE WITH LOBSTER

Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **39**

VEAL AND SHRIMP

Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. **29**

VEAL GENOVESE

Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. **27**

VEAL MARSALA

Medallions of veal sautéed with mushrooms in a Marsala wine sauce. **26**

VEAL PICCATA

Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. **26**

VEAL PIZZAIOLA

Medallions of veal sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **27**

SEAFOOD

Served with homemade garlic rolls and garden salad

LINGUINE WITH CLAM SAUCE

Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. **25**

SHRIMP SCAMPI

Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. **27**

SHRIMP AND SCALLOPS

Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. **35**

SHRIMP FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **27**

CALAMARI FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **23**

LOBSTER RAVIOLI

With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. **27**

SOLE FRANÇAISE

Tender fillets of sole dipped in egg and sautéed in a lemon-butter-white wine sauce. **23**

SALMON OREGANATA

Baked salmon with oregano, garlic, capers and broccoli in a lemon white wine sauce, over pappardelle. **25**

ZUPPA DI PESCE

Shrimp, mussels, scallops, calamari and clams served over linguine in a marinara sauce. **39**

FROM THE GRILL

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

PRIME RIB EYE* – 49

FILET MIGNON* – 49

GRILLED CHICKEN* – 21

GRILLED DIVER SCALLOPS* – 37

GRILLED SHRIMP* – 27

GRILLED SALMON* – 26

SIDE DISHES

SIDE OF PASTA – 7

SIDE OF BROCCOLI – 8

SIDE OF SPINACH – 8

SIDE OF BROCCOLI RABE – 9

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