

ANTIPASTI

MEATBALLS
house pomodoro,
parmigiano reggiano, basil 22.⁹⁹

SHRIMP SCAMPI
garlic, white wine, chili butter 26.⁹⁹

PROSCIUTTO DI SAN DANIELE
bosc pear ribbons, parmigiano reggiano GF 18.⁹⁹
add burrata • 12.

SAUSAGE IN PEPPERS
oak roasted onions, basil, parmesan 22.⁹⁹

CALAMARI FRITO MISTO
asparagus, artichoke, onion,
meyer lemon 22.⁹⁹

INSALATA

CAESAR
baby gem, garlic brioche croutons,
24 month parmigiano 17.⁹⁹

FIORETTA CHOPPED
mixed greens, soppressata, olives,
roasted peppers, tomato, pecorino, croutons,
red wine vinaigrette 18.⁹⁹

BURRATA & BEET
fennel pistou, arugula, grape saba 21.⁹⁹

PROPER BITES

14.⁹⁹ per piece

ZEPPOLE*
kaluga caviar

BIGNÈ
black truffle,
ricotta, honey VG

CANNOLI*
wagyu tartare GF

CRUDO

**OCTOPUS
CARPACCIO**
crispy shallot, taggisca
olive aioli, lemon 24.⁹⁹

**SCALLOP
CEVICHE***
blood orange,
espelette, chives GF 19.⁹⁹

TUNA TARTARE*
fresno chiles,
calabrian chili oil,
sourdough crisps 23.⁹⁹

ON THE ROCKS

SHELLFISH TOWER*
4 oysters, 2 pc shrimp cocktail,
1/2 maine lobster, king crab GF 98.⁹⁹

COLOSSO DI MARE*
12 oysters, 4 pc shrimp cocktail,
whole maine lobster, king crab,
tuna tartare, scallop ceviche GF 225.⁹⁹

CAVIAR SERVICE
95.⁹⁹ • 30g
traditional accoutrements

CHILLED OYSTERS*
east or west coast
1/2 dozen 25.⁹⁹ • dozen 49.⁹⁹
mignonette, genuine cocktail sauce,
atomic horseradish GF

SHRIMP COCKTAIL
genuine cocktail sauce,
mustard aioli GF 25.⁹⁹

CHILLED KING CRAB
1/2 pound • 1 pound MP. GF

CHICAGO'S FINEST STEAKS

Fioretta's mission is to source the absolute best beef available. We proudly serve 100% All Natural Linz Heritage Black Angus Beef. Meticulously grilled over white oak in our custom hearth. Lightly finished with Wisconsin grass-fed butter. Humanely raised, no hormones or antibiotics.

**18OZ
KANSAS CITY
STRIP*** 87.⁹⁹

**HAND-CUT
FILET MIGNON***
10oz signature-cut 68.⁹⁹
7oz petite-cut 59.⁹⁹

**22OZ
DRY AGED
BONE-IN
RIBEYE*** 99.⁹⁹

**16OZ
DELMONICO
RIBEYE*** 75.⁹⁹

**16OZ
NEW YORK
STRIP*** 83.⁹⁹

**34OZ TOMAHAWK
STEAK*** 189.⁹⁹

44OZ BISTECCA ALLA FIORENTINA*
for two 195.⁹⁹

**4OZ OLIVE FED
WAGYU NY STRIP*** 165.⁹⁹

OPULENT ADDITIONS

bearnaise 5.⁹⁹ | au poivre 5.⁹⁹ | truffle butter 15.⁹⁹ | king crab oscar GF 45.⁹⁹ | cold-water lobster tail GF 35.⁹⁹
CRUSTS: parmesan | horseradish | blue cheese 6.⁹⁹ ea

PLATES

WHOLE GRILLED BRANZINO
salsa verde, charred lemon GF 79.⁹⁹

SEARED SCALLOPS
smoked chili butter, fennel salad,
oregano, crispy shallots GF 65.⁹⁹

ROASTED HALIBUT
calabrian chili agrodolce,
caramelized cipollini onion,
charred sweet peppers GF 54.⁹⁹

CHICKEN MARSALA
foraged wild mushrooms, marsala wine,
roasted chicken jus GF 45.⁹⁹

CHICKEN PARMESAN
pomodoro, scamorza, robiola 42.⁹⁹

PASTA ACCOMPANIMENTS

made from scratch daily

KING CRAB LINGUINE
al limone, garlic bread crumbs, parmesan 68.⁹⁹

LOBSTER DIAVOLO
squid ink pasta, uni butter, spicy tomato sauce 64.⁹⁹

**BLACK TRUFFLE
AGNOLOTTI**
burrata, wild mushrooms,
mascarpone cream,
fresh black truffle VG 38.⁹⁹

MACARONI ALLA VODKA
calabrian chili,
parmesan bread crumbs VG 26.⁹⁹

CACIO E PEPE
bigoli, pecorino sardo VG 24.⁹⁹

**PARMESAN
GNOCCHI**
roasted garlic pesto,
fava beans, pine nuts,
ricotta salata VG 27.⁹⁹

GRILLED ASPARAGUS
preserved lemon vinaigrette, stracciatella GF

ROASTED MUSHROOMS
18 year truffle balsamic GF VG

SIDES 15.⁹⁹
**MASCARPONE
WHIPPED POTATOES**
garlic bread crumbs, chives VG

PARMESAN TRUFFLE FRIES
garlic aioli VG

CHARRED BROCCOLI
herb vinaigrette GF VG

GF: gluten friendly VG: vegetarian Many of our dishes can be modified to be gluten & vegan-friendly. Please ask your server for options.

** Items can be served raw or undercooked. Consuming undercooked meat, poultry, seafood, shellfish or eggs may increase your risk of foodbourne illness. While we take every precaution to accommodate food allergies, the size of our kitchens and the volume we produce in them make it hard to provide a 100% guarantee. Please inform your server of dietary restrictions so they can assist you with recommendations. An 18% gratuity will be included on your final bill for parties of 6 or more and all checks started after 9pm. A 3.95% surcharge will be added to each check in order to support the rising operating costs affecting the restaurant industry. We do this in lieu of increased menu prices. Management will remove this charge upon request.*