

ANTIPASTI

SHRIMP SCAMPI

garlic, white wine, chili butter 26.99

MEATBALLS

house pomodoro, parmigiano reggiano, basil 23.99

PROSCIUTTO DI SAN DANIELE

heirloom melon, 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 24.99

WOOD ROASTED OYSTERS

parmesan garlic butter, calabrian chili,
grilled lemon 25.99

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

BEET & BURRATA

fennel pistou, blood orange, arugula, grape saba 23.99

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

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 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 26.99

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* 89.99

HAND-CUT
FILET MIGNON*
10oz signature-cut 69.99
7oz petite-cut 59.99

22OZ
DRY AGED
BONE-IN
RIBEYE* 99.99

16OZ
DELMONICO
RIBEYE* 78.99

16OZ
NEW YORK
STRIP* 84.99

34OZ TOMAHAWK
STEAK* 189.99

44OZ BISTECCA ALLA FIORENTINA*
for two 214.99

4OZ OLIVE FED
WAGYU NY STRIP* 165.99

OPULENT ADDITIONS

bearnaise 6.99 | au poivre 6.99 | truffle butter 15.99 | king crab oscar GF MP | 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 59.99

ROASTED HALIBUT

acqua pazza, charred tomato,
grilled baguette,
aioli GF 56.99

CHICKEN VESUVIO

crispy roasted potatoes, english peas,
white wine, roasted garlic GF 44.99

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

PRIME RIB
RAVIOLI

morel mushrooms,
charred spring onion,
pickled ramp 39.99

MACARONI
ALLA VODKA

calabrian chili,
parmesan bread crumbs VG 27.99

RIGATONI CARBONARA

guanciale, pecorino romano,
farm egg 26.99

CACIO E PEPE

bigoli, pecorino sardo VG 25.99

SIDES 15.99

GRILLED ASPARAGUS

bagna cauda, crispy parmesan

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 foodborne 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.