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*
oysters, shrimp cocktail, maine lobster, king crab GF 48.99 *per guest*

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
wild 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

ROASTED MUSHROOMS
18 year truffle balsamic GF VG

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.

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. While we take precautions, we cannot guarantee an environment free of allergens. Please notify your server of any dietary restrictions.

An 18% service charge will automatically be added to all parties of 6 or more.

A 3.95% surcharge is added to all checks to offset rising costs. This is added in lieu of menu price increases and can be removed upon request.