

CHICAGO★
RESTAURANT
WEEK JAN 23-FEB 8
PRODUCED BY CHOOSE CHICAGO

DINNER 60.

FIRST COURSE

MEATBALLS

house pomodoro, parmigiano reggiano, basil

WOOD ROASTED OYSTERS

parmesan garlic butter, calabrian chili, grilled lemon

CAESAR SALAD

baby gem, garlic brioche croutons, 24 month parmigiano

Enhance Your Experience

OCTOPUS CARPACCIO 12.

crispy shallot, taggiasca olive aioli, lemon

2ND COURSE

PRIME FLAT IRON*

CHICKEN PARMESAN

pomodoro, scamorza, robiola

MACARONI ALLA VODKA

calabrian chili, parmesan bread crumbs VG

Enhance Your Experience

substitute

7OZ HAND-CUT FILET MIGNON* 15.

16OZ NEW YORK STRIP 40.

22OZ BONE IN RIBEYE 45.

Side Enhancements 15. EA

CHARRED BROCCOLI

herb vinaigrette GF VG

MASCARPONE

WHIPPED POTATOES

garlic bread crumbs, chives

ROASTED MUSHROOMS

18 year truffle balsamic GF VG

CREAMED CORN

parmesan, lime, crispy shallots

PARMESAN

TRUFFLE FRIES

garlic aioli GF VG

DESSERT

TIRAMISU

mascarpone, espresso, chocolate

GELATO

raspberry • lemon • strawberry

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 for parties of 6 or more in your final bill. 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.



FIORETTA

ITALIAN STEAKHOUSE

Cocktail Pairing 35. PER PERSON

FIRST PAIRING

CHOICE OF

**FALANGHINA, FEUDI DI SAN GREGORIO,
SANNIO, ITA**

MINI CAMPANIA SPRITZ

vodka, aperol, apricot, elderflower liqueur, lemon, prosecco

SECOND PAIRING

CHOICE OF

**GRILLO, TENUTA REGALEALI,
'CAVALLO DELLE FATE', SICILY, ITA**

**RED BLEND, AIA VECCHIA, 'LAGONE',
TUSCANY, ITA**

DESSERT

CHOICE OF

FONSECA BIN 27 PORT

MINI ESPRESSO MARTINI

