

V Vegetarian
 GF Gluten Free



APPETIZERS

Garlic Bread V Garlic butter, Parmesan	7
Add Prosciutto....	10
Add Burrata....	12
Bowl of Meatballs Traditional Beef Meatballs, Pomodoro Sauce	12
Fried Mozzarella Balls V	15
Fried Calamari & Shrimp Spicy Peppers, Marinara Sauce	18
Spinach & Crab Dip Chips	16
Guacamole & Chips V	14
Chicken Wings ½ dozen for	16
Choice Of House Made Barbecue Or Buffalo, Served With Ranch Dressing	
Crab Cake House Remoulade Sauce	24

PASTAS **gluten free pasta available for \$3**

Fettuccine Alfredo V Topped with Garlic Herb Bread Crumbs	20
Add Chicken 9 Add Shrimp 10	
Spaghetti & Meatballs Traditional Beef Meatballs, Parmesan Cheese	24
The Real Nonna’s Spaghetti Bolognese	24
Traditional Italian Beef Meat Sauce, Porcini Mushrooms	
Seafood Mac & Cheese	28
Crab, Shrimp, Three Cheese Blend, Topped with Garlic Herb Bread Crumbs	
Seafood Scampi Shrimp, Scallops, Calamari, Crab, White Wine Sauce	28
Blue Crab Ravioli Lemon Butter Sauce	MP

SALADS

Roasted Chicken 9 Sautéed Shrimp 10 Sautéed Salmon 12 Crab Cake 24	
House Salad V GF	12 24
Romaine, Arugula, Tomatoes, Cucumbers, Red Onions, Avocados, Shredded Carrots, Lemon-Oregano Vinaigrette	
Caesar Salad V	12 24
Baby Romaine Hearts, Parmesan Cheese, Brioche Croutons	
Chopped Salad GF	14 28
Romaine, Arugula, Tomatoes, Cucumbers, Red Onions, Bacon, Cherry Peppers, Blue Cheese Crumbles, Ranch Dressing	
Caprese Salad V GF	15 30
Fresh Mozzarella, Tomatoes, Basil, Olive Oil, Pesto Drizzle	
Cobb Salad GF	25 50
Bay Scallops, Shrimp, Crabmeat, Avocado, Bacon, Tomato, Hard Boiled Egg, Honey Mustard Dressing	

ENTREES

Chicken Parmesan Spaghetti Pomodoro	28
Salmon GF King Oyster Mushroom Cream Sauce, Roasted Garlic Mashed Potatoes	28
Fried Shrimp & Chips Fried Shrimp, Waffle Fries, House Remoulade Sauce	28
Osso Buco Slow Braised Beef, Roasted Garlic Mashed Potatoes	32
Crab Cake with Shrimp	MP
Roasted Garlic Mashed Potatoes, Spinach, House Remoulade Sauce	
Fiorella’s Specialty Lasagna 24 Open Faced, Housemade Fennel Sausage, Traditional Beef Meatballs, Pomodoro Sauce, Bechamel Sauce, Mozzarella, Parmesan Cheese	

PIZZA **MAKE YOUR OWN PIE \$15**

start with our classic cheese pizza and add your own toppings

1 SAUCE	INCLUDED	ADD \$2
	Marinara Sauce	Pink Vodka
	Alfredo Sauce	Truffle Paste
	BBQ Sauce	Pesto
	Buffalo Sauce	
2 TOPPINGS		
\$3	\$4	\$6
Arugula	Pepperoni	Pulled Chicken
Spinach	Ham	BBQ Chicken or Buffalo Chicken
Olives	Anchovies	Bacon
Red Onions	Mushrooms	Fennel Sausage
Roasted White Onions	Roasted Bell Peppers	Beef Meatballs
Jalapeños	Pineapple	
Roasted Cherry Tomatoes	Goat Cheese	
Hot Cherry Peppers		
add Shrimp \$10 ● add Crabmeat \$12 ● add Fresh Burrata \$12 add Braised Steak \$10		

SIDES

Waffle Fries V GF	10
Mashed Potatoes V GF	10
Side of Spaghetti Pomodoro V	10
Side of Mac & Cheese	12

DESSERT

Brownie Sundae	12
New York Style Cheesecake	12
Warm Caramel Bread Pudding	12
House Made Caramel, Granny Smith Apples, Topped with Vanilla Ice Cream	
Nonna’s Cannoli Chocolate Chip, Pistachio	12

ingredients may not be listed in their entirety. Please inform your server of any allergies or dietary restrictions | we kindly request no more than four credit cards per table
 automatic 18% gratuity for parties of 5 or more

CULINARY DIRECTOR Brando DeOliveira

GENERAL MANAGER Alexander Green

Fiorella

ITALIAN
KITCHEN
& PIZZERIA

*We are limited to no more than 6 people at a table. All guest are required to wear a mask when not dining.
A gratuity of 18% is automatically added to all checks. Hours of operation are subject to change.
Thank you for your understanding.*