

IL FIORISTA



SHARE

BLACK BASS CRUDO 19
green apple, daikon, osmanthus leche de tigre

BURRATA 18
pear marmalade, sunflower seed soffritto

ENDIVE + KOHLRABI SALAD 18
walnut, preserved lemon, pecorino
apple blossom caper vinaigrette

YELLOW BEETS 17
sorrel, yogurt, sweet & spicy pepita
crunch, marigold vinaigrette

CAULIFLOWER 16
carrot romesco, dukkah, hibiscus harissa

PASTA

PAPPARDELLE 24
black pepper, lavender, lemon, pecorino

CAVATELLI 18/24
puffed buckwheat, sumac turmeric + carrot sauce

CAMPANELLE 21/28
bison ragu, gernanium rye bread crumb

COMING SOON ... SEASONAL CHEF'S MENU

5 Course Tasting Menu 110

Showcasing Il Fiorista's passion for flowers & local foods we take you on a culinary journey through the prime of the season

Wine Pairing 62

FLORAL OPEN FROM 10AM TO 9PM

Il Fiorista takes care to source top-quality flowers from local farms. Our talented floral designers are available to create custom bouquets and discuss flowers.

Hand Tied Bouquet

Small - 30

Medium - 50

Large - 90

Arrangement in Glass Vase

Small - 45

Medium - 75

Large - 175

MAIN

GRAFFITI EGGPLANT 28
grilled + pickled peppers, red miso, lemon verbena, pepperoncini oil

HUDSON VALLEY FISHERIES STEELHEAD TROUT 32
pine pollen crisps, salsify puree,
spruce cranberry jam

BERBER TEA SASSO CHICKEN 32
grilled new potato, creme fraiche, parsley, celery,
grape sauce

CORIANDER GLAZED LAMB STEAK 41
pickled green tomato, preserved shiro plum, rose

EXTRA

AMOON FARM BEANS 16
bagna cauda, broccolini

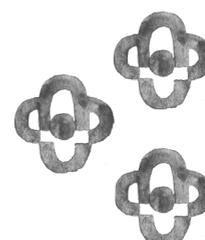
OLIVE POLENTA SOURDOUGH 6
wildcraft farm corn, fennel pollen, olive oil

SNACKS

SEEDED CRACKER 14
white bean dip, elecampane sunchoke jam

COUNTNECK CLAMS 12
garlic confit, flowering tarragon

STUFFED PEPPADEW 12
marinated mushroom, lemon verbena eggplant



wifi - ilfiorista5g - fiorista1726

EXECUTIVE CHEF RAE KRAMER

We emphasize sourcing local ingredients from our farmer friends, organic whenever possible and use humanely raised proteins.

We are happy to accommodate most dietary restrictions and allergies. Please let your server know.

Consuming raw or undercooked meats, poultry, shellfish, or eggs may increase your risk of foodborne illness.