

# FIORELLA

# NEIGHBORHOOD ITALIAN

## FRITTI

**ARANCINI AL PARMIGIANO** 14  
Warm Mozzarella Center, Rich Pomodoro Sauce, Parmigiano Reggiano (vg)

**HERBED CHICKEN WINGS** 16  
Garlic, Lemon & Fiorella Ranch

**FRITTI OF CALAMARI & PEPPERONCINI** 18  
Crispy Calamari, Pepperoncini & Lemon with a Pepperoncini Aioli

## ANTIPASTI

**MARINATED ITALIAN OLIVES** 8  
Rosemary, Coriander & Orange (v)

**ASPARAGUS WITH GRIBICHE** 15  
Eggs, Mustard, Pickles, Lemon & Radish Sprouts (vg) (gf)

**FAVA BEAN CROSTINO** 10  
Braised Fava Beans, Mint, Lemon & Pecorino (vg)

**RIBOLLITA CROSTINO** 11  
Saltwater Sour Batard, Iacopi Butterbeans, Parmigiano & Frantoia Olive Oil (vg)

**CITRUS & BURRATA** 14  
Burrata, Pistachio, Shaved Fennel, Pickled Fresno Chili, Fennel Fronds Maldon Salt & Frantoia Olive Oil (vg) (gf)

**OG BABY LETTUCE SALAD** 16  
Little Gems, Young Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing (vg) (gf)

**BEET & CHICORY SALAD** 16  
Mixed Chicories, Citrus Supremes, Fennel, Pecorino Toscano & Spiced Walnut (vg) (gf)

**FARRO PRIMAVERA** 12  
English Peas, Asparagus, Snap Peas, Almonds, Spring Onion Vinaigrette & Herbs (vg)

**WOOD ROASTED CARROTS** 13  
Olive Caper Vinaigrette & Herbs (v) (gf)

**NONNA'S MEATBALLS** 18  
Marinara, Parmigiano & Parsley

## PIZZA

**NEAPOLITAN PIE\*\*** 18  
Tomato, Garlic, Chilies, Oregano, Capers Frantoia, Sal Secco Olives (v)

\*\* ADD ANCHOVIES FOR \$2

**MARGHERITA PIE** 20  
Tomato, Basil & Fior di Latte (vg)

**BURRATA PIE** 24  
D.O.P. Cherry Tomato, Fresh Basil & A Whole Ball of Angelo & Franco Burrata (vg)

**FUNGI PIE** 22  
Oyster & Cremini Mushrooms, Rosemary, Garlic, Crescenza, Fontina & Chili (vg)

**SPRING ASPARAGUS PIE** 22  
Green Garlic Potato Cream, Chili Flake, Fontina, Montasio & Pickled Spring Onion (vg)

**OLIVA DE LILLIANA PIE** 20  
Garlic, Chili Flake, Parsley, Buffalo Mozzarella, Castelvetro Olives, Parmesan & Tonda EVOO (vg)

## PASTA

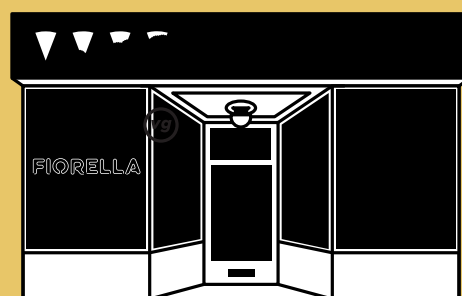
**BUCATINI ALL'AMATRICIANA** 22  
Guanciale, Tomato, Chili, Pecorino Fiore Sardo

**CHITARRA ALLA CACIO E PEPE** 22  
Black Pepper, Pecorino & Butter (vg)

**RADIATORE ALLA VODKA DIAVOLO** 22  
Pomodoro, Cream, Ricotta, Chili, Vodka, Basil & Parmigiano (vg)

**RIGATONCINI AL BOLOGNESE CLASSICO** 24  
Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary

**PASTA SUBSTITUTIONS**  
House made egg free pasta 0  
House made gluten free pasta 0



POLK STREET

**PEA TENDRIL & STRACCIATELLA PIE** 23  
Green Garlic, Pecorino, Fior di Latte & Meyer Lemon (vg)

**THE GOOD NEIGHBOR PIE\*\*** 24  
Three Meats, Tomato, Garlic, Provolone Piccante & Marinated Onions

\*\* 15% of all proceeds from this pie will go to AC Marin to provide families & players the financial support to participate in youth soccer

**NYC STYLE PEPPERONI PIE** 24  
Ezzo Pepperoni, "NYC Slice" Style Sauce, Mozzarella & Grana Padana

**SALSICCIA PIE** 24  
House Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde



## PIE ADD ONS

Wood Roasted Mushrooms	4
Anchovies	3
Olives	2
Sausage	3
Side of Sauce	2
Pepperoni	3
Mozzarella di Bufala	4
Burrata	7
Arugula	2
Side of Ranch	1

## WINE OF THE MONTH

**2020 BARBERA D'ALBA, FONTANAFREDDA, PIEMONTE**  
14/5OZ, 23/8OZ, 70/BTL

*Barbera is one of the most important red grapes from the northern Italian region of Piemonte. The Fontanafredda winery has a long and storied history, having been founded by the first king of the newly unified Italy. This wine is packed with notes of blackberries and plums, with a slight spiciness hinting at black pepper and cinnamon. Soft tannins harmoniously combine with a juicy and fresh finish. Try this with the Cacio e Pepe, the Bolognese, or the Funghi Pie!*

(vg) Vegetarian (v) Vegan (gf) Gluten Free

WE'RE NOT RESPONSIBLE FOR LOST ITEMS. A 6% SURCHARGE IS ADDED TO ALL FOOD & BEVERAGE SALES WHICH APPLIES TO THE COST OF SAN FRANCISCO EMPLOYER MANDATES AND ORDINANCES INCLUDING HEALTH CARE & MINIMUM WAGE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS. HOURS: SUN-THUR 5:00-9:30PM, FRI & SAT 5:00-10:00PM. PARTIES OF 7 OR MORE WILL BE CHARGED 20% AUTO GRATUITY.