

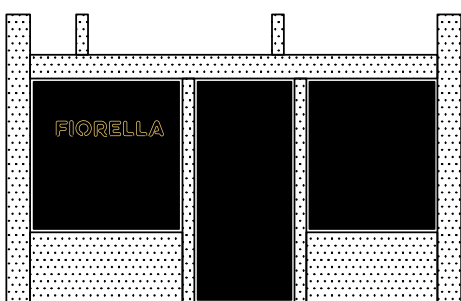
# FIORELLA NEIGHBORHOOD ITALIAN

## FRITTI

- HERBED CHICKEN WINGS** 16  
Garlic, Lemon & Fiorella Ranch
- ARANCINI AL PARMIGIANO** 14  
Warm Mozzarella Center, Rich Pomodoro Sauce & Parmigiano Reggiano (vg)

## ANTIPASTI

- MARINATED ITALIAN OLIVES** 8  
Rosemary, Coriander & Orange (gf) (v)
- ESCAROLE & BUTTER BEAN CROSTINO** 11  
Saltwater Sourdough, Butter Bean Puree, Braised Escarole, Chili & Lemon (v)
- OG BABY LETTUCE SALAD** 16  
Little Gems, Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante with Creamy Avocado Italian Dressing (gf) (vg)
- ESCAROLE, APPLE & WALNUT SALAD** 16  
Creamy Verjus Dressing, Honeycrisp Apples, Parmigiano Reggiano (vg)
- CHICORY SALAD** 16  
Anchovy Dressing, Herbed Breadcrumbs, Bottarga, Parmigiano Reggiano
- ASPARAGUS WITH GRIBICHE** 15  
Eggs, Mustard, Pickles, Lemon, & Radish Sprouts (vg) (gf)
- WINTER CITRUS SALAD** 15  
Seasonal Citrus, Chili Crunch, Pistachios, Mint & Maldon Salt (vg) (gf)
- SAN DANIELE PROSCUITTO & PEARS** 16  
K&J Orchards Pears, Chardonnay Vinegar & Parmigiano
- NONNA'S MEATBALLS** 18  
Marinara, Parmigiano & Parsley



## SUNSET

## PIZZA

- NEAPOLITAN PIE** 18  
Tomato, Garlic, Chilies, Oregano, Sal Secco Olives, Capers & Frantoia Olive Oil (v)
- \*add Cetara Anchovies +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)
- FUNGHI PIE** 22  
Cremini & Oyster Mushrooms, Rosemary, Garlic, Crescenza & Fontina Val d'Aosta (vg)

## PASTA

- CHITARRA ALLA CACIO E PEPE** 22  
House-Made Chitarra, Black Pepper, Pecorino & Butter (vg)
- LUMACHE CON DUNGENESS CRAB** 30  
Dungeness Crab, Fennel Soffritto, Tomato, Calabrian Chili Butter & Lemon
- BUCATINI ALL'AMATRICIANA** 22  
Guanciale, Tomato, Chili, Red Onion, Pecorino Romano
- RIGATONCINI AL BOLOGNESE CLASSICO** 24  
House-Made Rigatoncini, Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary
- RISI E BISI** 21  
Acquerello Carnaroli Rice, English Peas, Mascarpone, Lemon, Mint & Parmigiano (vg) (gf)
- PASTA SUBSTITUTIONS**  
Egg free pasta 0  
Gluten free pasta 0

## SECONDI

- PAN ROASTED 1/2 CHICKEN** 26  
Cooks Venture Chicken, Cipollini Onion Agrodolce, Preserved Meyer Lemon & Jus
- MCFARLAND SPRINGS TROUT** 27  
Iacopi Farms Butter Beans, Chicories & Salsa Verde

- PEA TENDRIL & STRACCIATELLA PIE** 23  
Green Garlic, Pecorino, Fior di Latte, Meyer Lemon & Speck
- THE GOOD NEIGHBOR PIE\*\*** 24  
Spicy Salami, Meatball, Fennel Sausage, Tomato, Garlic, Pecorino, Provolone Piccante, Oregano & Marinated Red Onions  
\*\*15% of the sales from this pie will be donated to Argonne Elementary School
- NYC STYLE PEPPERONI PIE** 24  
Ezzo Pepperoni, 'NYC Slice' Style Sauce, Mozzarella & Grana Padano
- SALSICCIA PIE** 24  
House-Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde

- NEAPOLITAN ESCAROLE CALZONE** 18  
Smothered Escarole, Fior di Latte, Ricotta, Gaeta Olives, Olivata, Lemon & Side of Marinara (vg)

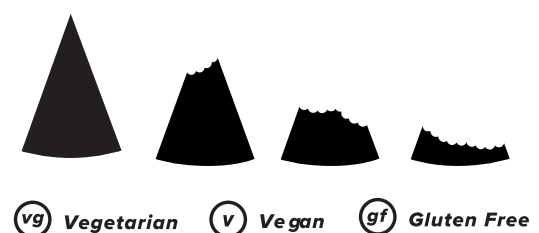
## PIE ADD ONS

- Wood Roasted Mushrooms 4  
Anchovies 3  
Olives 2  
Sausage 3  
Side of Sauce 2  
Pepperoni 3  
Burrata 9  
Arugula 2  
Side of Ranch 1

## WINE OF THE MONTH

**2018 TEROLDEGO "I DOSSI," ROENO, TRENTINO**  
13.5/5OZ, 22/8OZ, 66/BTL

*The Fugatti family has been running the Roeno winery since the 1960's, and their dedication and passion is evident. This wine is made from 100% Teroldego, an indigenous grape varietal to the northeastern region of Italy. Lots of juicy dark wild berry fruit flavors mingle with refreshing mountain herbs, and the finish is dry with bright acidity. Try it with pasta, the McFarland Springs Trout, or the Funghi Pie!*



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.

PARTIES OF 7 OR MORE WILL BE CHARGED 20% GRATUITY.

DINNER HOURS: MON-THUR 5-9PM, FRI 5-10PM, SAT 4:30-10PM & SUN 4:30-9PM. BRUNCH HOURS: SAT & SUN 11AM-2:30PM.