

## LUNCH

### PASTA

*Served with homemade garlic rolls and garden salad*

#### LASAGNA BOLOGNESE

*Layered pasta with meats, ricotta and mozzarella in a Bolognese sauce. 17*

#### LINGUINE AND BROCCOLI

*Linguine sautéed with fresh broccoli, garlic, olive oil and butter. 16*

#### LINGUINE WITH MEATBALLS

*Our homemade meatball recipe, with a marinara sauce over linguine. 16*

#### LINGUINE WITH CLAM SAUCE

*Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. 19*

#### LOBSTER RAVIOLI

*With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. 19*

#### WILD MUSHROOM RAVIOLI POMODORO

*Wild mushroom ravioli in a tomato pesto sauce with Gorgonzola cheese. 17*

### SEAFOOD

*Served with homemade garlic rolls and garden salad*

#### CALAMARI FRA DIAVOLO

*Sautéed in a spicy marinara sauce over linguine. 17*

#### SHRIMP FRA DIAVOLO

*Sautéed in a spicy marinara sauce over linguine. 20*

#### SHRIMP SCAMPI

*Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. 20*

#### SHRIMP AND SCALLOPS

*Sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. 23*

#### SOLE FRANÇAISE

*Tender fillets of sole dipped in egg and sautéed in a lemon-butter white wine sauce. 18*

#### SALMON OREGANATA

*Garlic, capers and broccoli in a white wine sauce. 21*

#### ZUPPA DI PESCE

*Clams, mussels, shrimp, calamari, and scallops sautéed in marinara sauce. 29*

### CHICKEN

*Served over pappardelle pasta,  
with homemade garlic rolls and garden salad*

#### CHICKEN PARMESAN

*Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce. 16*

#### CHICKEN PIZZAIOLA

*Breast of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. 17*

#### CHICKEN FIORE

*Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 17*

#### CHICKEN FIORE WITH LOBSTER

*Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 27*

#### CHICKEN MARSALA

*Breast of chicken sautéed with mushrooms in a brown Marsala wine sauce. 17*

#### CHICKEN PICCATA

*Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. 17*

#### CHICKEN GENOVESE

*Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce. 17*

#### CHICKEN AND SHRIMP

*Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. 21*

### VEAL

*Served over pappardelle pasta,  
with homemade garlic rolls and garden salad*

#### VEAL PARMESAN

*Breaded veal cutlet with mozzarella and romano cheeses in a fresh marinara sauce. 19*

#### VEAL PIZZAIOLA

*Breaded veal cutlet sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. 20*

#### VEAL FIORE

*Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 20*

#### VEAL FIORE WITH LOBSTER

*Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 30*

#### VEAL MARSALA

*Medallions of veal sautéed with mushrooms in a brown Marsala wine sauce. 20*

#### VEAL PICCATA

*Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. 20*

#### VEAL GENOVESE

*Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella in a creamy pesto sauce. 20*

#### VEAL AND SHRIMP

*Tender veal topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. 25*

### EGGPLANT

*Served over pappardelle pasta,  
with homemade garlic rolls and garden salad*

#### EGGPLANT PARMESAN

*Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. 16*

#### EGGPLANT ROLLATINI

*Rolled eggplant filled with ricotta, mozzarella cheese and spinach in a marinara sauce. 17*

#### EGGPLANT FIORE

*Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. 17*

### FROM THE GRILL

*Grilled to your liking and  
served with mashed potatoes\**

#### GRILLED CHICKEN 17

#### GRILLED SALMON 21

#### GRILLED SHRIMP 21



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– Gluten Free Available –



## APPETIZERS

#### PASTA FAGIOLI

*Fresh beans and pasta in a savory broth. 8*

#### MEATBALLS

*Topped with marinara sauce and grated Parmesan cheese. 10*

#### PROSCIUTTO WRAPPED ASPARAGUS

*With balsamic glaze. 10*

#### FRIED MOZZARELLA

*Topped with our marinara sauce. 10*

#### ARANCINI

*Rice balls, fried per our home-style recipe, with marinara sauce. 11*

#### PORTOBELLO MUSHROOMS

*Baked with garlic, Kalamata olives, Gorgonzola cheese and balsamic vinaigrette. 11*

#### CLAMS CASINO

*Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce. 13*

#### SHRIMP OREGANATA

*Baked with oregano, capers and garlic. 15*

#### FRIED CALAMARI

*Fresh calamari served with marinara sauce on the side. 15*

#### PAN SEARED SCALLOPS

*With sautéed asparagus and balsamic glaze. 17*

## SALADS

#### GARDEN SALAD

*Mixed greens, tomatoes, cucumbers and Kalamata olives with balsamic vinaigrette. 9*

#### CAESAR SALAD\*

*Crisp romaine and croutons tossed with parmesan cheese and Caesar dressing. 11*

#### BEEF SALAD

*Roasted beets, almonds, dried cherries and Gorgonzola cheese with balsamic vinaigrette. 11*

#### ARUGULA SALAD

*Fresh arugula, almonds, dried cherries with balsamic vinaigrette and Parmesan cheese. 11*

## SALAD ADD-ONS

GRILLED CHICKEN 9

\*GRILLED SALMON 13

GRILLED SHRIMP (4) 13

\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illnesses.

# DINNER

## PASTA

*Served with homemade garlic rolls and garden salad*

### LINGUINE AND MEATBALLS

*Our homemade meatball recipe, with a tomato sauce over linguine. 19*

### LINGUINE AND BROCCOLI

*Linguine sautéed with fresh broccoli, garlic, olive oil and butter. 20*

### LINGUINE WITH CLAM SAUCE

*Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. 25*

### LASAGNA BOLOGNESE

*Layers of fresh pasta with meats, ricotta and mozzarella in a Bolognese sauce. 19*

### WILD MUSHROOM RAVIOLI POMODORO

*Wild mushroom ravioli in a tomato pesto sauce, with Gorgonzola cheese. 23*

### LOBSTER RAVIOLI

*With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. 27*

## EGGPLANT

*Served over pappardelle pasta, with homemade garlic rolls and garden salad*

### EGGPLANT PARMESAN

*Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. 19*

### EGGPLANT ROLLATINI

*Rolled eggplant with ricotta, mozzarella cheese and spinach in a marinara sauce. 21*

### EGGPLANT FIORE

*Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. 21*

## CHICKEN

*Served over pappardelle pasta, with homemade garlic rolls and garden salad*

### CHICKEN PARMESAN

*Breaded chicken cutlets with mozzarella and romano cheeses in a fresh marinara sauce. 20*

### CHICKEN FIORE

*Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 23*

### CHICKEN FIORE WITH LOBSTER

*Breast of chicken topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 31*

### CHICKEN AND SHRIMP

*Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. 27*

### CHICKEN GENOVESE

*Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. 23*

### CHICKEN MARSALA

*Medallions of chicken sautéed with mushrooms in a brown Marsala wine sauce. 22*

### CHICKEN PICCATA

*Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. 21*

### CHICKEN PIZZAIOLA

*Medallions of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. 21*

## VEAL

*Served over pappardelle pasta, with homemade garlic rolls and garden salad*

### VEAL PARMESAN

*Breaded veal cutlets in a fresh marinara sauce, with mozzarella and romano cheeses. 25*

### VEAL FIORE

*Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce. 27*

### VEAL FIORE WITH LOBSTER

*Medallions of veal topped with lobster meat, spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. 39*

### VEAL AND SHRIMP

*Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. 29*

### VEAL GENOVESE

*Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. 27*

### VEAL MARSALA

*Medallions of veal sautéed with mushrooms in a Marsala wine sauce. 26*

### VEAL PICCATA

*Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. 26*

### VEAL PIZZAIOLA

*Medallions of veal sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. 27*

## SEAFOOD

*Served with homemade garlic rolls and garden salad*

### SHRIMP SCAMPI

*Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. 27*

### SHRIMP AND SCALLOPS

*Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. 35*

### SHRIMP FRA DIAVOLO

*Sautéed in a spicy marinara sauce over linguine. 27*

### CALAMARI FRA DIAVOLO

*Sautéed in a spicy marinara sauce over linguine. 23*

### SOLE FRANÇAISE

*Tender fillets of sole dipped in egg and sautéed in a lemon-butter-white wine sauce. 23*

### SALMON OREGANATA

*Baked salmon with oregano, garlic, capers and broccoli in a lemon white wine sauce, over pappardelle. 25*

### ZUPPA DI PESCE

*Shrimp, mussels, scallops, calamari and clams served over linguine in a marinara sauce. 39*

## FROM THE GRILL

*All dishes are grilled to your liking and served with mashed potatoes.*

PRIME RIB EYE\* – 49

FILET MIGNON\* – 49

GRILLED CHICKEN\* – 21

GRILLED DIVER SCALLOPS\* – 37

GRILLED SHRIMP\* – 27

GRILLED SALMON\* – 26

## SIDE DISHES

SIDE OF PASTA – 6

SIDE OF BROCCOLI – 7

SIDE OF SPINACH – 7

SIDE OF BROCCOLI RABE – 8

*\*Consuming raw or undercooked meat, poultry, shellfish or eggs may increase your risk of food-borne illnesses.*

## DESSERTS

*Our dessert selection changes from time to time. Please ask about our current offering.*

TIRAMISÙ – 9

CHOCOLATE MOUSSE – 10

CHEESECAKE – 11

CHOCOLATE BOMBE – 10

CANNOLI – 10

LEMON SORBET – 10

*Cafe Fiore*  
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