

LUNCH ENTRÉES

PASTA

MEAT LASAGNA

Layered pasta with meats, ricotta and mozzarella in a Bolognese sauce. **18**

RIGATONI BOLOGNESE

Our homemade meatball recipe, with a marinara sauce over linguine. **18**

LINGUINE WITH MEATBALLS

Our homemade meatball recipe, with a marinara sauce over linguine. **18**

LINGUINE AND BROCCOLI

Linguine sautéed with fresh broccoli, garlic, olive oil and butter. **18**

WILD MUSHROOM RAVIOLI POMODORO

Wild mushroom ravioli in a tomato pesto sauce with Gorgonzola. **18**

LINGUINE WITH CLAM SAUCE

Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. **21**

LOBSTER RAVIOLI

With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. **22**

SEAFOOD

SHRIMP SCAMPI

Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. **22**

SHRIMP FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **22**

CALAMARI FRA DIAVOLO

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

SHRIMP AND SCALLOPS

Sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. **26**

CHICKEN

Served over pappardelle pasta

CHICKEN FIORE

Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **19**

CHICKEN FIORE WITH LOBSTER

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

CHICKEN PARMESAN

Breaded chicken cutlet with mozzarella and romano cheeses in a fresh marinara sauce. **18**

CHICKEN FRANCESE

Chicken cutlets, lightly battered, seasoned, and simmered in our lemon-white wine sauce. **18**

EGGPLANT

Served over pappardelle pasta

EGGPLANT FIORE

Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. **18**

EGGPLANT PARMESAN

Breaded eggplant with mozzarella and romano cheeses in a fresh marinara sauce. **17**

EGGPLANT ROLLATINI

Rolled eggplant filled with ricotta, mozzarella cheese and spinach in our marinara sauce. **18**

FROM THE GRILL

Grilled to your liking and served with mashed potatoes

GRILLED CHICKEN **22**

GRILLED SALMON **28**

GRILLED SHRIMP **28**

SOLE FRANÇAISE

Tender fillets of sole dipped in egg and sautéed in a lemon-butter white wine sauce. **20**

SALMON OREGANATA

Garlic, capers and broccoli in a white wine sauce. **24**

ZUPPA DI PESCE

Clams, mussels, shrimp, calamari, and scallops sautéed in marinara sauce. **32**

CHICKEN PIZZAIOLA

Breast of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **19**

CHICKEN MARSALA

Breast of chicken sautéed with mushrooms in a brown Marsala wine sauce. **19**

CHICKEN PICCATA

Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. **19**

CHICKEN GENOVESE

Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella 3 a creamy pesto sauce. **19**

CHICKEN AND SHRIMP

Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. **24**

VEAL

Served over pappardelle pasta

VEAL FIORE

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

VEAL FIORE WITH LOBSTER

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

VEAL PARMESAN

Breaded veal cutlet with mozzarella and romano cheeses in a fresh marinara sauce. **22**

VEAL PIZZAIOLA

Breaded veal cutlet sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **23**

VEAL MARSALA

Medallions of veal sautéed with mushrooms in a brown Marsala wine sauce. **23**

VEAL PICCATA

Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. **23**

VEAL GENOVESE

Medallions of veal topped with eggplant, sliced fresh tomatoes and 3 in a creamy pesto sauce. **23**

VEAL AND SHRIMP

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



ITALIAN RESTAURANT & LOUNGE

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– Gluten Free Available –



APPETIZERS

PASTA FAGIOLI

Fresh beans and pasta in a savory broth. **9**

FRIED MOZZARELLA

Topped with our marinara sauce. **10**

ARANCINI

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

MEATBALLS

Topped with marinara sauce and grated Parmesan cheese. **12**

PROSCIUTTO WRAPPED ASPARAGUS

With balsamic glaze. **12**

PORTOBELLO MUSHROOMS

Baked with garlic, Kalamata olives, Gorgonzola cheese and balsamic vinaigrette. **12**

FRIED CALAMARI

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

CLAMS CASINO

Half clams topped with roasted peppers and bacon, baked with lemon-butter white wine sauce. **15**

SHRIMP OREGANATA

Baked with oregano, capers and garlic. **15**

PAN SEARED SCALLOPS

With sautéed asparagus and balsamic glaze. **20**

SALADS

GARDEN SALAD

Mixed greens, tomatoes, cucumbers and Kalamata olives with balsamic vinaigrette. **10**

CAESAR SALAD*

Crisp romaine and croutons tossed with parmesan cheese and Caesar dressing. **10**

BEET SALAD

Roasted beets, almonds, dried cherries and Gorgonzola cheese with balsamic vinaigrette. **12**

ARUGULA SALAD

Fresh arugula, almonds, dried cherries with balsamic vinaigrette and Parmesan cheese. **12**

CAPRESE SALAD

Fresh tomato slices with soft, creamy, fresh mozzarella cheese, sprinkled with basil leaves. **14**

SALAD ADD-ONS

GRILLED CHICKEN **10**

GRILLED SALMON **15**

GRILLED SHRIMP (4) **15**

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

DINNER ENTRÉES

PASTA

MEAT LASAGNA

Layers of fresh pasta with beef, ricotta and mozzarella in our homemade sauce. **22**

RIGATONI BOLOGNESE

Rigatoni pasta with our slowly-cooked, tomato based sauce of beef, onions, celery and carrots. **22**

LINGUINE AND MEATBALLS

Our homemade meatball recipe, with a tomato sauce over linguine. **22**

LINGUINE AND BROCCOLI

Linguine sautéed with fresh broccoli, garlic, olive oil and butter. **22**

WILD MUSHROOM RAVIOLI POMODORO

Wild mushroom ravioli in a tomato pesto sauce, with Gorgonzola cheese. **25**

LOBSTER RAVIOLI

With fresh tomatoes, sundried tomatoes, mushrooms and fresh spinach in a pink vodka sauce. **28**

LINGUINE WITH CLAM SAUCE

Linguine in a savory red tomato sauce or white clam sauce with garlic and herbs. **28**

EGGPLANT

Served over pappardelle pasta

EGGPLANT FIORE

Eggplant filled with sundried tomato and spinach, topped with mozzarella and a vodka pink sauce. **23**

EGGPLANT PARMESAN

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

EGGPLANT ROLLATINI

Rolled eggplant with ricotta, mozzarella cheese and spinach in a marinara sauce. **22**

SEAFOOD

SHRIMP SCAMPI

Butterflied shrimp, capers and garlic in a white wine sauce, sautéed and served over linguine. **28**

SHRIMP AND SCALLOPS

Shrimp and scallops sautéed with fresh garlic, fresh tomatoes and sundried tomatoes in a marinara sauce over penne. **38**

SHRIMP FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **28**

CALAMARI FRA DIAVOLO

Sautéed in a spicy marinara sauce over linguine. **25**

SOLE FRANÇAISE

Tender fillets of sole dipped in egg and sautéed in a lemon-butter-white wine sauce. **24**

SALMON OREGANATA

Baked salmon with oregano, garlic, capers and broccoli in a lemon white wine sauce, over pappardelle. **28**

ZUPPA DI PESCE

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

CHICKEN

Served over pappardelle pasta

CHICKEN FIORE

Breast of chicken topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella in a vodka pink sauce. **24**

CHICKEN FIORE WITH LOBSTER

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

CHICKEN PARMESAN

Breaded chicken cutlets with mozzarella and romano cheeses in a fresh marinara sauce. **22**

CHICKEN AND SHRIMP

Breast of chicken topped with shrimp, asparagus, eggplant, sharp provolone in a vodka pink sauce. **30**

CHICKEN MARSALA

Medallions of chicken sautéed with mushrooms in a brown Marsala wine sauce. **24**

CHICKEN PICCATA

Breast of chicken sautéed with capers, pignoli nuts, and broccoli in a lemon white wine sauce. **24**

CHICKEN PIZZAIOLA

Medallions of chicken sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **24**

CHICKEN GENOVESE

Breast of chicken topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. **25**

CHICKEN FRANCESE

Chicken cutlets, lightly battered, seasoned, and simmered in our lemon-white wine sauce. **25**

VEAL

Served over pappardelle pasta

VEAL FIORE

Medallions of veal topped with spinach, fresh tomatoes, sundried tomatoes and mozzarella cheese in a vodka pink sauce. **32**

VEAL FIORE WITH LOBSTER

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

VEAL PARMESAN

Breaded veal cutlets in a fresh marinara sauce, with mozzarella and romano cheeses. **29**

VEAL AND SHRIMP

Tender topped with shrimp, asparagus, eggplant, sharp provolone cheese in a vodka pink sauce. **34**

VEAL MARSALA

Medallions of veal sautéed with mushrooms in a Marsala wine sauce. **29**

VEAL PICCATA

Medallions of veal sautéed with capers, pignoli nuts and broccoli in a lemon white wine sauce. **29**

VEAL PIZZAIOLA

Medallions of veal sautéed with mushrooms, peppers, onions, capers and garlic in a marinara sauce. **32**

VEAL GENOVESE

Medallions of veal topped with eggplant, sliced fresh tomatoes and mozzarella cheese in a creamy pesto sauce. **32**

FROM THE GRILL

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

PRIME RIB EYE* – 49

FILET MIGNON* – 49

GRILLED CHICKEN* – 22

GRILLED DIVER SCALLOPS* – 40

GRILLED SHRIMP* – 28

GRILLED SALMON* – 28

