

Reservations recommended

941.210.3607

Hours | 5 - 9:30pm

FIORELLA

ITALIAN BISTRO

3809 S. TUTTLE AVE.

Sarasota, FL 34231

SFIZIO

BRUSCHETTA | \$14
whipped ricotta, roasted grapes,
walnuts, spicy honey

BURRATA | \$18
fried burrata cheese over
marinara sauce

**MELANZANA ALLA
PARMIGIANA** | \$16
sliced eggplant, smoked provola,
pecorino romano, marinara sauce

APERITIVI

OCTOPUS | \$22
cannellini beans, grape tomatoes, capers,
radish, garlic, black ink

MUSSELS | \$19
choice of marinara or garlic & olive oil,
grilled bread

SCALLOPS AU GRATIN | \$22
baked scallops, garlic, parmigiano reggiano,
bread crumbs, parsley, over marinara sauce

INSALATE

RUCOLA | \$10
shaved parmigiano reggiano, artichokes,
Abruzzese pancetta, lemon-dressing

SPINACI | \$10
caramelized walnuts, goat cheese, quinoa,
sesame seeds, orange vinaigrette

Chef Specials

CHEF'S 6 COURSE TASTING | \$100 P/P



TASTING MENU & WINE PAIRINGS | \$55 P/P

Ask your server about the menu selection of the day, as well as the wine pairing options *No substitutions allowed with Chef's prix fixe option

CHARCUTERIE

CHEESE CHARCUTERIE | \$18
cheese selection with honey-truffle,
fig jam

CHARCUTERIE BOARD | \$MP
**Chef's selection of crafted cured Italian
hams, cheeses & accompaniments
- Serves two -*

PRIMI

RAVIOLI TORTELACCI | \$25
stuffed pasta with burrata, pinoli, fresh
cherry tomato sauce, garlic & herbs

CHITARRA | \$29
Argentinian shrimps, artichokes,
pistachio crumbles, bisque sauce

BOLOGNESE | \$24
mezze maniche pasta, 8 hour slow
cooked bolognese sauce, topped with
fresh ricotta cheese

SPAGHETTI | \$20
marinara sauce, burrata cream

RIGATONI | \$28
Italian sausage, porcini mushrooms, shaved-
black truffle

MARE FREGOLA | \$31
saffron ragu, scallops, mussels, crab meat,
shrimp, yellow tomato, garlic

SECONDI

TOURNEDOS ROSSINI | \$53
8oz Beef tenderloin, porcini mushrooms cream,
black truffle, foie gras, toast bread

SHRIMP-SCALLOP TRUFFLE RISOTTO | \$39
porcini mushrooms, asparagus, crispy prosciutto

PISTACCHIO RACK OF LAMB | \$48
dijon mustard, red wine reduction, vegetable of the day

POLLO AL LIMONE | \$23
chicken with capers & artichoke in lemon sauce

BRANZINO | \$35
Mediterranean sea bass filet, lemon sauce with
capers, vegetable of the day

LOCAL GROUPEL | \$34
Livornese sauce - black olives, capers, fresh tomato
sauce, vegetable of the day

DOLCI

PANNA COTTA | \$10
vanilla, honey, walnuts

TIRAMISU | \$10
traditional

PROFITEROL | \$10
puff pastry stuffed with
cream and chocolate sauce

CANNOLO | \$10
pistachio cream

CONTORNI

BRUSSELE SPROUTS | \$12
Abruzzo chili, garlic, lemon, wine

GRILLED VEGETABLES | \$14
artichokes, brussel sprouts, asparagus,
sweet peppers

CRISPY POTATOES | \$12
roasted with grana padano, rosemary, thyme

SIDE OF PASTA | \$9
Choice of Spaghetti or Rigatoni
Garlic-olive oil / Tomato cream

A service charge of 20% will be added to parties of six or more guests

Consumer Advisory: The Department of Public Health advises that eating raw or undercooked meat, poultry, eggs or seafood poses a health risk to everyone, but especially to the elderly, young children under age 4, pregnant women, and other highly susceptible individuals with compromised immune systems. Thorough cooking of such animal foods reduces the risk of illness.

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MENU BAMBINO | *KID'S MENU*

10\$

SPAGHETTI BIANCO

spaghetti pasta with butter & parmesan cheese

SPAGHETTI MARINARA

spaghetti pasta with home-made marinara sauce

POLLO PARMIGIANA

chicken cutlet, breaded & fried, topped with marinara sauce & mozzarella

POLLO FRITTO

traditional chicken fingers

MAC & CHEESE

short pasta with rich & creamy cheese sauce

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VINI SPECIALI | *WINE FEATURES*

CONTESA | \$96

Montepulciano D'Abruzzo Riserva
2015

aromas of chopped mint, dark berries, cherry jam, chocolate, tobacco, full bodied zesty acidity & soft tannins

SANT'ELENA | \$52

Cabernet Franc
2009

the strong ruby color, intense herbaceous aroma - tannic and sapid, the mouth is full and long-standing

BRIGALDARA | \$165

Amarone dell Valpolicella Cavolo
2017

fruit jam, sour cherry, cherry & vanilla aromas, spicy notes; great structure, complex, elegant & velvety

FABRIZIO PRATESI | \$174

Il Circo Rosso Carmignano Riserva DOCG
2018

Very intense ruby red color, wide aromas with hints of red and black berry fruit, chocolate, tobacco, cassis & spiciness, elegant and persistent finish

LE FARNETE | \$60

Carmignano DOCG
2018

80% Sangiovese 20% Cabernet Sauvignon, full bodied, intense flavors of black cherry & plum, strong tannins, soft minerality