



WHERE STEAK DREAMS COME TRUE !

APPETIZERS

	CASH/CREDIT
GRILLED OCTOPUS	\$23/\$23.92
CANELLINI BEANS, GRAPE TOMATO, FRESH HERBS, WHITE WINE, LEMON BUTTER	
BURRATA CAPRESE	\$18/\$18.72
BEEFSTEAK TOMATO, CROSTINI, BASIL	
STEAK TARTARE	\$23/\$23.92
TRADITIONAL ACCOMPANIMENTS, EGG YOLK	
TUNA TARTARE	\$18/\$18.72
MARINATED SASHIMI GRADE TUNA, MANGO	
CLAMS OREGANATA (6)	\$14/\$14.56
BAKED CLAMS, BEURRE BLANC	
CRISPY CALAMARI	\$18/\$18.72
MARINARA SAUCE, LEMON, GARLIC AIOLI	
CRAB CAKE (1)	\$22/\$22.88
LEMON, MUSTARD, CAPER AIOLI	
GRILLED THICK CUT BACON	\$9/\$9.36
HOUSE MADE STEAK SAUCE	

RAW BAR

	CASH/CREDIT
BLUE POINT OYSTERS (6)	\$18/\$18.72
CLAMS ON THE HALF SHELL (6)	\$14/\$14.56
JUMBO SHRIMP COCKTAIL (3)	\$21/\$21.84
CRABMEAT COCKTAIL	\$24/\$24.96
SEAFOOD PLATTER	PER PERSON \$30/\$31.20
2 OYSTERS, 2 CLAMS, 2 CRABMEAT, 1 SHRIMP, 1 LOBSTER TAIL	

SOUPS

	CASH/CREDIT
FRENCH ONION	\$13/\$13.52
LOBSTER BISQUE	\$16/\$16.64

SALADS

	CASH/CREDIT
FIORENTINA	\$14/\$14.56
GRAPE TOMATOES, CUCUMBERS, RED ONIONS, PEPPERONCINI, FETA CHEESE, HOUSE VINAIGRETTE	
WEDGE	\$17/\$17.68
ICEBERG LETTUCE, CHERRY TOMATOES, CREAMY BLUE CHEESE, CRISPY BACON, FRIED ONIONS	
CAESAR	\$14/\$14.56
ROMAINE, CROUTONS, SHAVED PARMESAN, GRAPE TOMATOES, HOUSE MADE DRESSING	
BABY LACINATO KALE	\$15/\$15.60
PICKLED BUTTERNUT SQUASH, BEETS, GREEN APPLE, GOAT CHEESE, SPICY CANDY CASHEWS, CHARD LEMON VINAIGRETTE	
SHAVED CAULIFLOWER	\$14/\$14.56
GOLDEN RAISINS, PISTACHIOS, PICKLED RED ONIONS, HONEY LEMON DRESSING	
TOMATO & ONION	\$12/\$12.48
BEEFSTEAK TOMATO, RED ONIONS, FETA CHEESE, BASIL, BALSAMIC REDUCTION	

ADD SKIRT STEAK +\$15/\$15.60

ADD CHICKEN +\$10/\$10.40

ADD SHRIMP +\$15/\$15.60

Consuming raw or undercooked meats, poultry, seafood, shellfish or raw eggs may increase your risk of foodborne illness.
If you have any food allergies, please speak with your server or manager

WWW.FIORENTINA-STEAKHOUSE.COM

718-812-1112

STEAKS & CHOPS

	CASH/CREDIT
PORTERHOUSE FOR TWO.....	\$110/\$114.40
PORTERHOUSE FOR THREE.....	\$165/\$171.60
RIB EYE.....	\$60/\$62.40
FILET MIGNON.....	\$55/\$57.20
NEW YORK STRIP.....	\$50/\$52
VEAL CHOP.....	\$55/\$57.20
SURF & TURF.....	\$60/\$62.40
<small>PETIT FILET MIGNON & LOBSTER TAIL</small>	
BISTECCA FIORENTINA.....	\$55/\$57.20
<small>NEW YORK STRIP, ROSEMARY, GARLIC, SAUTED ONIONS, CHERRY TOMATOES</small>	
LAMB CHOPS (3 DOUBLE CUT).....	\$50/\$52
<small>GARLIC, ROSEMARY RUB, FIORENTINA FLASH FRIED POTATO SALAD</small>	
SKIRT STEAK.....	\$40/\$41.60
<small>MASHED POTATO, ASPARAGUS</small>	

PASTA

	CASH/CREDIT
LINGUINE FRUTTI DI MARE.....	\$32/\$33.28
<small>SHRIMP, CLAMS, CALAMARI, OCTOPUS</small>	
SHRIMP SCAMPI OR MARTINI.....	\$27/\$28.08
<small>OVER LINGUINE</small>	
RAVIOLI OR RIGATONI BOLOGNESE.....	\$21/\$21.84
<small>BEEF RAGU</small>	
LINGUINE CLAM SAUCE.....	\$23/\$23.92
<small>RED OR WHITE SAUCE</small>	
PENNE PRIMAVERA.....	\$21/\$21.84
<small>RED OR WHITE SAUCE (SEASONAL VEGETABLES)</small>	
GNOCCHI.....	\$20/\$20.80
<small>GRAPE TOMATO, CARAMELIZED ONIONS, PESTO CREAM SAUCE</small>	
PENNE VODKA.....	\$18/\$18.72
<small>TOMATO CREAMY SAUCE</small>	

ADD SKIRT STEAK +\$15/\$15.60

ADD CHICKEN +\$10/\$10.40

ADD SHRIMP +\$15/\$15.60

ENTREES

	CASH/CREDIT
CHICKEN FIORENTINA.....	\$24/\$24.96
<small>ORGANIC CHICKEN CUTLET, EGGPLANT, RICOTTA, MOZZARELLA, ROASTED RED PEPPERS, POMODORO SAUCE</small>	
CHICKEN SCARPARIELLO.....	\$26/\$27.04
<small>SAUSAGE, CHERRY PEPPERS, ROSEMARY, ROASTED POTATOES, WHITE WINE SAUCE</small>	
CHICKEN PARMESAN.....	\$23/\$23.92
<small>PENNE OR SPAGHETTI</small>	
TRADITIONAL CHICKEN ANY STYLE.....	\$26/\$27.04
<small>MARSALA/FRANCESE/PICCATA/MARTINI SERVED WITH ROASTED POTATOES AND VEGETABLES</small>	
FAJITA.....	CHICKEN \$24/\$24.96 OR STEAK \$31/\$32.24
<small>PEPPERS, ONIONS, GUACAMOLE, SOUR CREAM</small>	
QUINOA PRIMAVERA.....	\$19/\$19.76
<small>CANNELLINI BEANS, KALE, GRAPE TOMATOES, YELLOW PEPPERS, ASPARAGUS, EGGPLANT, PICKLED RED ONIONS, MUSHROOMS (SUB FOR VEAL OR SHRIMP +\$4/\$4.16)</small>	

SEAFOOD

	CASH/CREDIT
SALMON.....	\$34/\$35.36
<small>ON A CEDAR PLANK, ASPARAGUS, SWEET SOY GLAZED</small>	
CHILEAN SEA BASS.....	\$39/\$40.56
<small>ROASTED RED PEPPERS ROMESCO, BRAISED BELUGA LENTILS</small>	
TUNA.....	\$32/\$33.28
<small>SEARED SASHIMI GRADE TUNA STEAK, SPECIAL RUB APRICOT GINGER SAUCE, SWEET SOY GINGER GLAZED BROCCOLI</small>	
TWIN MAIN LOBSTER TAILS.....	\$60/\$62.40

SIDES

	CASH/CREDIT		CASH/CREDIT
MASHED POTATO.....	\$12/\$12.48	CREAMED SPINACH.....	\$13/\$13.52
HOUSE CUT FRIES.....	\$12/\$12.48	ASPARAGUS.....	\$13/\$13.52
HOME FRIES.....	\$12/\$12.48	BROCCOLI.....	\$12/\$12.48
CORN CREME BRULEE.....	\$12/\$12.48	BROCCOLI RABE.....	\$13/\$13.52
LOBSTER MAC & CHEESE....	\$23/\$23.92	MUSHROOMS.....	\$13/\$13.52
BRUSSEL SPROUTS.....	\$13/\$13.52	SHISHITO PEPPERS.....	\$13/\$13.52
<small>PAN ROASTED SHALLOTS, MUSHROOMS, CASHEWS, TRUFFLE ORANGE HONEY</small>			
FIORENTINA FLASH FRIED POTATO SALAD.....	\$13/\$13.52		
<small>BABY RED POTATOES, WILTED SPINACH, SUN-DRIED TOMATO PESTO</small>			

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