



# fiore rosso

## PANE

(bread)

- durum focaccia 6
- w/ricotta, aged balsamic 14
- w/mortadella, ricotta, pistachio 16
- w/prosciutto di parma\*, ricotta 18

## INSALATA

(salad)

- baby gem
- green goddess, pancetta, egg 16
- kale
- apple, almond, blue cheese, apple cider vinaigrette 17
- chicory caesar salad\*
- durum focaccia croutons, parmesan 16

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## ANTIPASTI

(appetizer)

- seafood conserva
- pizza fritti, almond butter 16
- white bean spread
- marinated olives, semolina toast 12
- foie gras terrine
- cippolini onion jam, focaccia crostini 20
- grilled shrimp scampi
- celery, crouton, chili oil 18
- beef tartare\*
- lemon, colatura, chili oil 18
- tuna crudo\*
- persian cucumber, calabrian chili, crispy potato 18
- provolone sausage\*
- marinated peppers, fennel gratin 17
- pickled vegetables
- seasonal selection 10

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## PASTA

(handmade)

- fettuccine bolognese fiore rosso 24
- broccoli rabe agnolotti
- fennel sausage ragu 18
- braised short rib cannelloni
- caramelized onion, porcini, beef jus 24
- linguine and clams
- parsley, white wine, lemon 18
- tonnarelli cacio e pepe 18
- ricotta cavatelli
- lamb ragu, roasted tomato 22
- loveneh cheese anolini
- chicken brodo, lemon oil 20
- spaghetti al limone
- parmesan, prosciutto di parma 19

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## PRINCIPALE\*

(entree)

- grilled king salmon piccata
- braised swiss chard, lemon, caper 42
- orata
- creamed leek, king oyster mushroom, parsley 36
- green circle farm chicken
- lemon herb jus 38 / 74
- (whole serves up to four)
- niman ranch pork milanese
- caraflex cabbage, pepperoncini, pecorino vinaigrette 48

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## BISTECCA\*

(steak)

- dry-aged, bone-in ribeye 32oz
- double 'r' ranch, wa 150
- (serves up to 4)
- striploin 14oz
- creekstone farms, ks 68
- filet 8oz
- creekstone farms, ks 58
- wagyu rib cap 8oz
- snake river farms, wa 85

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## VERDURE

(vegetable)

- crispy potatoes
- pecorino, rosemary 12
- braised beans w/ broccoli rabe 13
- grilled spiced carrots
- buttermilk vinaigrette, n'duja breadcrumb 15
- cauliflower cacio e pepe 14
- charred brussels sprouts
- date cream, walnut, calabrian chili agrodolce 14
- roasted maitake mushroom
- garlic creme fraiche, charred onion salmoriglio 17

\*consuming raw or undercooked, meat, poultry, shellfish, seafood, or eggs may increase your risk of foodborne illness  
please alert your server of any dietary restrictions or food allergies. 02.08.2024