



fiore rosso

PANE

(bread)

- durum focaccia 6
- w/ricotta, aged balsamic 15
- w/marinated ramps, ricotta, lemon 16
- w/prosciutto di parma*, ricotta 18

INSALATA

(salad)

- baby gem
green goddess, pancetta, egg 16
- watercress
lump crab, avocado, lemon chili vinaigrette 18
- chicory caesar salad*
durum focaccia croutons, parmesan 16

ANTIPASTI

(appetizer)

- white bean spread
marinated olives, semolina toast 12
- tuna crudo*
persian cucumber, calabrian chili, crispy potato 18
- grilled shrimp scampi
celery, crouton, chili oil 18
- meatballs
beef, pork, veal, fire roasted tomatoes 16



PASTA

(handmade)

- rigatoni bolognese fiore rosso 24
- tonnarelli cacio e pepe 18
- broccoli rabe agnolotti
fennel sausage ragu 18
- pappardelle
duck ragu, asparagus 24
- linguine and clams
parsley, white wine, lemon 18
- salmon and shrimp cappelletti
chive, crispy salmon skin crumb 18



PRINCIPALE*

(entree)

- green circle farm chicken
hedgehog mushrooms, snap pea, shallot jus 38/74
(whole serves up to four)

- king salmon piccata
braised swiss chard, lemon, caper 42

- herb crusted scallop
english peas, bacon, leek 38

- niman ranch pork chop parmesan
fire roasted tomato, burrata, basil 50

BISTECCA*

(steak)

- dry-aged, bone-in ribeye 32oz
double 'r' ranch, wa 150
(serves up to four)

- striploin 14oz
creekstone farms, ks 68

- filet 8oz
creekstone farms, ks 58

- wagyu rib cap 8oz
snake river farms, wa 85

VERDURE

(vegetable)

- fiore fries
rosemary, creamy horseradish 12
- cauliflower cacio e pepe 14
- grilled asparagus
crispy egg, sesame, aged goat cheese 16
- charred snap peas
cucumber, herb yogurt, calabrian chili pesto 13