



fiore rosso



THANK YOU FOR YOUR INTEREST IN FIORE ROSSO

Step into our warm and sophisticated venue, where you can graciously host your guests in an elevated atmosphere that captivates everyone present. Nestled in the heart of Bryn Mawr, Fiore Rosso is a preferred destination for all business and personal celebrations. In the space that seamlessly captures the rustic charm and bespoke elegance your guest will be treated to an unparalleled culinary journey. Our carefully curated menu features hand-rolled pasta and charcoal grill cooking using only the highest quality fresh seasonal ingredients from local and organic farms. Accompany each bite with a sip from our exceptional Italian wine library or a masterfully crafted cocktail from our bar.

Whether hosting an intimate dinner, a business, or a personal celebration Fiore Rosso is the ideal space to bring your event to life. Our dedicated staff takes pride in presenting hospitality and is committed to making your event a memorable experience.

We sincerely look forward to planning your event with us!


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SPACE SPECIFICS

PRIVATE EVENT ROOM

Framed by exposed brick walls, tall glass windows, and exceptional art, our private Event Room can accommodate groups from eight to 16 guests.

MAIN DINING ROOM

The spacious main dining area seamlessly blends modern elegance with bespoke industrial charm, creating a unique space adorned with artwork from a private collection. This space is perfect for a semi-private dining experience for groups of 16 - 50 guests.

Fiore Rosso is available for entire space buyouts for parties of 100 seated or 160 standing guests, during dinner time, as well as during hours and days we are typically closed.




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ENJOY OUR FOOD!

Indulge in meticulously curated food packages designed to elevate every occasion!

Our chef-driven menu showcases hand-rolled pasta, fresh seasonal ingredients sourced from local farms, prime steaks, and expertly prepared dishes cooked to perfection over charcoal.

FOOD PACKAGES:

- Three-course menu \$100/pp
- Premium three-course menu \$125/pp
- Four-course menu \$150/pp
- Premium four-course menu \$175/pp
- Stationary hors d'oeuvres \$40/pboard
- Passed hors d'ouvres \$25/pp
- Chef's tasting experience \$225/pp

To enhance your experience all food is served family-style.


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SEATED DINNER

THREE COURSE MEAL

\$100/Per Person

~ ANTIPASTI ~

DURUM FOCACCIA

ANTIPASTI – choose one

SALAD - choose one

~ SECONDI ~

PASTA – choose one

PRINCIPALE – choose one

VERDURE - choose one

~ DOLCE ~

Chef's Duo



PREMIUM THREE-COURSE MEAL

\$125/Per Person

~ ANTIPASTI ~

FOCACCIA w/topping of guest choosing

ANTIPASTI – choose one

SALAD - choose one

~ SECONDI ~

PASTA OR PRINCIPALE – choose one

BISTECCA – choose one

VERDURE – choose two

~ DOLCE ~

Chef's duo

DURUM FOCACCIA

- w/ricotta, aged balsamic

- w/marinated ramps, ricotta, lemon

- w/prosciutto di parma, ricotta

ANTIPASTI

- white bean spread marinated olives, semolina toast

- tuna crudo, persian cucumber, calabrian chili, crispy potato

- grilled shrimp scampi, celery, crouton, chili oil

- fiore meatballs, fire roasted tomato sauce, basil, parm

SALAD

- baby gem, green goddess, pancetta, egg

- watercress, lump crab, avocado, lemon chili vinaigrette

- chicory caesar salad, durum focaccia croutons

PASTA

- rigatoni bolognese fiore rosso

- tonorelli cacio e pepe

- linguini vongole, clams, parsley, garlic, lemon

- fusilli, duck ragu, asparagus

- spaghetti al limone e prosciutto

PRINCIPALE

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

- herb crusted scallop, english pea, bacon, leek

- green circle farm chicken, hedgehog mushroom, snap pea, shallot jus

BISTECCA

- 40 days aged, bone-in ribeye double 'r' ranch

- striploin creekstone farms

- filet creekstone farms

- bistecca ala fiorentina

VERDURE (VEGETABLES)

- fiore fries, rosemary

- charred snap peas, cucumber, herb yogurt, calabrian chili pesto

- cauliflower cacio e pepe

- grilled asparagus, crispy egg, sesame, aged goat cheese

DOLCE (DESSERT)

Chef's selection of mini desserts



SEATED DINNER

FOUR COURSE MEAL \$150/Per Person

~ ANTIPASTI ~

DURUM FOCACCIA
ANTIPASTI – choose one
SALAD - choose one

~ PRIMI ~

PASTA – choose one

~ SECONDI ~

PRINCIPALE – choose two
VERDURE – choose two

~ DOLCE ~

Chef's Duo



FOUR COURSE MEAL \$175/Per Person

~ ANTIPASTI ~

DURUM FOCACCIA w/topping of guest choosing
ANTIPASTI – choose two
SALAD - choose one

~ PRIMI ~

PASTA – choose two

~ SECONDI ~

PRINCIPALE – choose one
BISTECCA - choose one
VERDURE – choose two

~ DOLCE ~

Chef's Duo

DURUM FOCACCIA

- w/ricotta, aged balsamic
- w/marinated ramps, ricotta, lemon
- w/prosciutto di parma, ricotta

ANTIPASTI

- white bean spread marinated olives, semolina toast
- tuna crudo, persian cucumber, calabria chili, crispy potato
- grilled shrimp scampi, celery, crouton, chili oil
- fiore meatballs, fire roasted tomato sauce, basil, parm

SALAD

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

PASTA

- rigatoni bolognese fiore rosso
- tonorelli cacio e pepe
- linguini vongole, clams, parsley, garlic, lemon
- fusilli, duck ragu, asparagus
- spaghetti al limone e prosciutto

PRINCIPALE

- grilled king salmon piccata, braised swiss chard, lemon, caper
- herb crusted scallop, english pea, bacon, leek
- green circle farm chicken, hedgehog mushroom, snap pea, shallot jus

BISTECCA

- 40 days aged, bone-in ribeye double 'r' ranch
- striploin creekstone farms
- filet creekstone farms
- bistecca ala fiorentina

VERDURE (VEGETABLES)

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

DOLCE (DESSERT)

Chef's selection of mini desserts

START YOUR EVENT WITH SOME TASTY BITES...



PASSED HORS O'DOEUVRE \$25/PER PERSON - CHOICE OF 3

The passed Hors O'Doeuvre will be served during the cocktail hour at the beginning of your event.

- tuna tartare, cucumber, chili, crispy potato
- white bean spread, marinated olives
- mushroom & parmigiana arancini
- grilled shrimp, lemon aioli
- beef tartare, anise seed cracker
- marinated mussels, fennel soffrito

STATIONARY HORS O'DOEUVRE \$40 PER BOARD

Board Presentation Of:

- selection of cured meats
- chef's selection of cheeses
- house pickled vegetables
- marinated olives



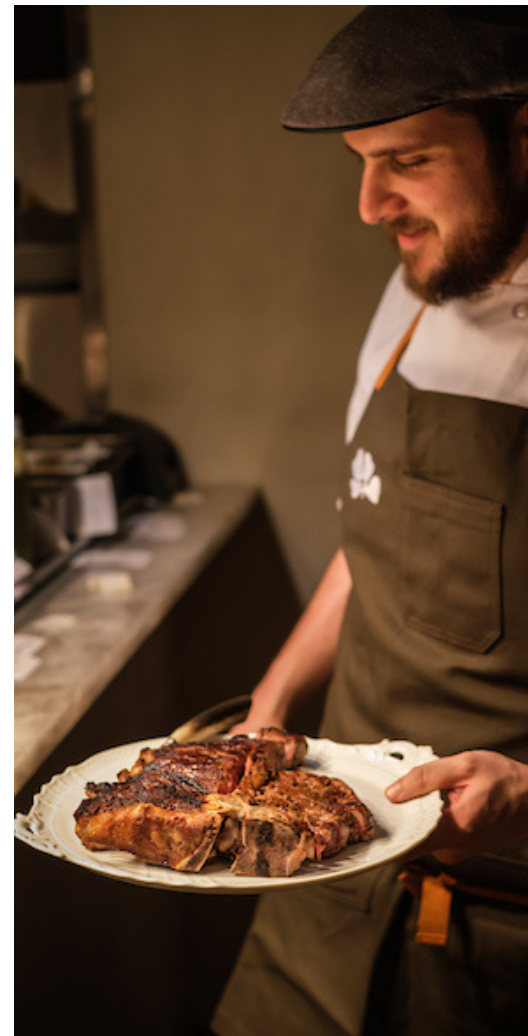
CHEF'S TASTING EXPERIENCE \$225/Per Person

Immerse yourself in the artistry of gastronomy with our Chef's Jesse Grossman tasting – where every bite tells a story, and every moment is a celebration of culinary excellence.

Your evening begins with a warm welcome as you savor an impressive hors d'oeuvres board upon arrival. Followed by an amuse-bouche your group will enjoy an exclusive pre-fix Chef's Jesse Grossman Tasting Menu featuring a blend of Fiore Rosso classics and exclusive off-menu creations. Selections can accommodate any dietary restrictions

Between courses, the chef will make a special appearance offering insights and enhancing the magic of each dish. The event will be crowned with a complimentary house-made cookie takeaway—a sweet token of our gratitude.

Please note that our menu changes to reflect the best available ingredients each season. Our Executive Chef Jesse Grossman will work directly with you to make your private event a seasonally inspired and unforgettable personal affair.





BEVERAGE OPTIONS

WINE

Fiore Rosso boasts an exceptionally curated wine list showcasing bottles from various regions of Italy. Crafted to highlight the diversity of terroir, featuring a blend of both world-renowned and indigenous grape varieties, our wine selection promises an exquisite journey through the rich tapestry of Italian viticulture.

Our staff will be happy to help you curate the perfect wine pairing for your event.

COCKTAILS AND MORE!

Start your event with a vibrant cocktail hour at Fiore Rosso! Choose from a fantastic array of expertly crafted house and classic cocktails by our skillful team. Our full bar service boasts a diverse selection of premium spirits and a great selection of domestic and foreign beers.

Cheers to a memorable celebration!


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BOOKING YOUR EVENT

In order to reserve your event, we require a signed contract and 50% deposit of the food and beverage minimum.*

Please contact us with any further questions at 484.380.2059 or events@fiorerossophl.com

We sincerely look forward to planning your event at Fiore Rosso!

*Pricing subject to change

