

# *Fiore's*

Lunch 11:30 a.m. to 2:00 p.m.

*Voted Best Restaurant Again in 2018 (Last 5 Years)*

*You are the reason we are here. We want you to enjoy your experience. Tell your Server immediately if your expectations are not met. We will fix it. Thank you for dining at Fiore's.*

**CHEF'S SPECIAL(S)** fresh delicious special(s) offered daily by our Executive Chef

## ARTISAN CHEESE OFFERINGS

**LINCET DELICE DE BOURGOGNE** decadent triple-cream cheese. Incredibly rich and full-flavored, with a smooth, melt-in-the-mouth texture. The rind has a remarkable aroma, but is normally not eaten.

*Suggested pairings: Wine – Prima Perla Prosecco / Beer – Two Brothers Domaine DuPage*

**DONOVAN'S AULD IRISH CHEDDAR** vintage cheddar known for its superior flavor and texture. Rich, robust and buttery. Produced by a cooperative of small family farms.

*Suggested pairings: Wine – Kiona Lemberger / Beer – Guinness Irish Stout*

**MONT AMORE** parmesan inspired cheese from the Sartori Family Farm, Wisconsin. Sweet, creamy and fruity with hints of pineapple and tropical fruits balanced by a playful, tangy bite on the finish.

*Suggested pairings: Wine – La Quercia Montepulciano / Beer – Lagunitas A Little Sumpin'*

**GRAZIER GOUDA** fabulous smooth and creamy Gouda from Green County, Wisconsin, with a rich, buttery, and slightly sweet flavor. Aged at least 12 months. Made from raw whole milk.

*Suggested pairings: Wine – Ancient Oak Chardonnay / Beer – Allagash White Belgium Wheat Ale*

**SINGLE SELECTION** 6.95      **SELECTION OF THREE** 16.95

*Cheeses are served with apricots and figs marinated in brandy, toasted pecans, crostini and quince jelly.*

## LUNCH SOUPS, SALADS AND APPETIZERS

**LOBSTER BISQUE** topped with crème fraîche 5.95

**SOUP OF THE DAY** fresh homemade soup offered daily by our Chef 4.95

**SEASONAL SALAD** mixed greens, burrata cheese, fresh melon, tomatoes, peach balsamic glaze and basil oil 10.95

**WALDORF CHICKEN SALAD** chopped breast of chicken, granny smith apples, red grapes, celery, mayonnaise, and onions, served over mixed greens in a citrus vinaigrette dressing, garnished with candied pecans, apples and grape tomatoes 10.95

**CHOPPED SALAD** with chopped chicken breast, and fresh romaine and iceberg lettuce, tomato, cucumber, red onion, mushrooms, bacon, sprinkled with parmesan cheese and red wine vinaigrette 10.95

**NICOISE SALAD** salmon, mixed greens, tomatoes, green beans, kalamata olives, red potatoes and egg, with a red wine vinaigrette, topped with salmon (*option: no salmon - \$10.95*) 14.95

**THAI CALAMARI** tender calamari fried and tossed in chili sweet sour sauce, topped with lime aioli, cilantro and scallions 10.95

**BANG BANG SHRIMP** panko crusted fried shrimp tossed in creamy oriental sauce over oriental slaw 11.95

**BABY ICEBERG WEDGE** shrimp, egg, black olives, tomatoes, marinated red onion and avocado ranch dressing 12.95

**SPANISH STYLE MUSHROOM CROQUETTES** trio of mushrooms sautéed in cherry wine, breaded and deep fried, with roasted red pepper and parmesan cheese served with truffle aioli 12.95

## LUNCH SANDWICHES

*Served with choice of citrus vinaigrette estate salad, seasoned fries or house chips*

**WALDORF CHICKEN SALAD SANDWICH** chopped breast of chicken, granny smith apples, red grapes, celery, mayonnaise, and onions, on a choice of wheat or croissant. 11.95

*Suggested pairings: Wine – Josef Drathen Riesling Kabinett / Beer - Stella Artois*

**THE ULTIMATE REUBEN** corned beef brisket, imported Swiss cheese, sauerkraut, and Russian dressing, on light rye 12.95

*Suggested pairings: Wine – Rockwall Zinfandel / Beer – Citra Ass Down IPA*

**CHICKEN CAPRESE** sliced roasted chicken breast with sliced tomatoes, mayonnaise, fresh mozzarella and basil leaf on Tuscan panini 12.95

*Suggested pairings: Wine – L'Ecole No. 41 Semillon / Beer – Two Brothers "Domaine Dupage"*

**CHEF'S BURGER** Angus beef grilled with smoky steak seasoning, Guinness aioli, Irish cheddar, and beer braised onions on a pretzel roll, with seasoned fries 13.95

*Suggested pairings: Wine – Durigutti Malbec / Beer – Guinness Irish Stout*

**TURKEY PANINI** with aioli, avocado, Swiss cheese and tomato 12.95

*Suggested pairings: Wine – Paper Road White Blend / Beer – Smackintosh Hard Apple Cider*

## LUNCH ENTREES

**QUICHE OF THE DAY** served with a citrus vinaigrette estate salad 11.95

*Suggested pairings: Wine – Giocato Pinot Grigio / Beer – Allagash White Belgium Wheat Ale*

**MARYLAND CRAB CAKES** with remoulade, served with a citrus vinaigrette estate salad 13.95

*Suggested pairings: Wine – Peju Sauvignon Blanc / Beer – Revolution Anti-Hero IPA*

**FIORA'S CHICKEN TENDER MEDALLIONS** dipped in flour and egg, with lemon and white wine sauce, capers, spinach and diced tomato, served over Gemelli pasta, with parmesan 14.95

*Suggested pairings: Wine – Ancient Oak Chardonnay / Beer – Lagunitas "Little Sumpin"*

*\*For parties of 6 or more: an 18% gratuity will be added and checks cannot be split.*