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<u>Antipasti</u>	<u>Soup of the day</u>	<u>Pasta</u>	<u>Seafood</u>
<p><b>Olive Pesto Dip v -customers favorite</b> \$5 Mediterranean mixed olives with walnuts, pesto, balsamic, cheese, and olive oil.</p> <p><b>BAKED MUSHROOMS (GF)</b> \$14 Baked button mushrooms with crab meat, herb cream cheese and herbs in a gorgonzola marsala sauce</p> <p><b>MUSSELS (GF)</b> \$18 Steamed mussels with white wine parsley dill sauce</p> <p><b>Shrimp Pernod (GF)</b> \$17 Sautéed tiger shrimp , niçoise olives, cherry tomatoes in Pernod sauce</p> <p><b>Pesto Flatbread (v) (CONTAINS PINENUTS)</b> \$14 Italian flatbread with pesto, feta, sun dried tomatoes, and spinach</p> <p><b>Gnocchi Gorgonzola (v)</b> \$15 Potato dumplings with sundried tomatoes, and gorgonzola cream sauce</p> <p><b>Carpaccio</b> \$18 Thin sliced raw beef with lemon, capers parmesan balsamic glaze</p> <p><b>Hummus Mediterranean</b> \$12 hummus with zaatar, sumac, cumin EVO and pita bread</p> <p><b>Goat Cheese Garlic Bread (v)</b> \$12 Toasted Italian bread with garlic, parmesan, goat cheese, and fresh herbs</p> <p><b>Bruschetta Trio v</b> \$11 Toasted bread topped with artichoke and feta, mushrooms and gorgonzola, quattro formaggio</p>	<p style="text-align: center;"><u>SALAD SELECTION</u></p> <p>ADD ON: Chicken \$7, Shrimp \$10, Salmon \$12</p> <p><b>Caprese v GF</b> small \$8 / large \$13 Sliced tomatoes topped with mozzarella cheese and basil drizzled with balsamic vinaigrette #Add Anchovies: \$ 2</p> <p><b>Beet v GF</b> small \$8 / large \$13 Roasted beets with goat cheese and candied walnuts in a honey mustard dressing</p> <p><b>Caesar small \$8 / large \$13</b> Romaine hearts in a classic Caesar dressing with parmesan cheese, croutons ADD ANCHOVIES \$ 2.00</p> <p><b>Spinach v GF</b> small \$8 / large \$13 Baby spinach, candied walnuts, apples, grapes, and feta cheese in a honey mustard dressing</p> <p><b>Mista v GF</b> small \$8 / large \$13 Mixed greens, blue cheese, candied walnuts in a balsamic vinaigrette</p> <p style="text-align: center;"><u>Sandwiches (Lunch only)</u></p> <p style="text-align: center;"><b>\$18</b> Served with choice of soup OR salad</p> <p><b>Chicken</b> Grilled chicken breast, basil pesto and caramelized onions</p> <p><b>Eggplant</b> Grilled seasonal vegetables, provolone cheese and tapenade</p> <p><b>Lamb</b> Roasted leg of lamb, sweet red peppers, pesto and aioli</p> <p><b>Meatball</b> Homemade meatballs, fresh mozzarella and marinara sauce</p>	<p><b>Homemade Chicken Cannelloni</b> \$21 Pasta stuffed with chicken, sun dried tomatoes, and blue cheese in a tomato cream sauce</p> <p><b>Carbonara</b> \$21 Fettuccini with chicken, bacon, and peas in an alfredo cream sauce</p> <p><b>Ravioli (V)</b> \$20 Porcini mushrooms and ricotta cheese in a marsala cream sauce with truffle oil</p> <p><b>Marchigiana Granchia</b> \$23 Penne pasta, prawns, crab meat, broccoli, mushrooms, sundried tomatoes, red pepper in a garlic olive oil sauce</p> <p><b>Homemade Lasagna</b> \$22 Classic meat lasagna with bolognaise and béchamel sauce topped with tomato cream sauce</p> <p><b>Penne Pesto (CONTAINS PINENUTS)</b> \$21 Grilled chicken, sundried tomatoes, and spinach in a creamy pesto sauce</p> <p><b>Fettuccini Bolognese</b> \$20 Fettuccini in a classic meat sauce</p> <p style="text-align: center;"><u>Sides \$8</u></p> <p>Roasted potatoes with garlic and herbs</p> <p>Sautéed mushrooms with spinach, lemon and chili flakes</p> <p>Carrots and zucchini in a tarragon honey glaze</p> <p>Creamy polenta or mushroom risotto</p> <p style="text-align: center;"><b>KIDS MENU</b></p> <p>PENNE/ FETTUCINECHOICE OF: BUTTER SAUCE /PARMESAN Alfredo/ Marinara sauce \$12</p> <p>ADD ON Bolognese \$5 CHICKEN \$ 5 SHRIMP \$7</p>	<p><b>Gamberi Fiore (GF)</b> \$23 Tiger shrimp with mushrooms cream dill sauce paired with roasted vegetables</p> <p><b>Pescatore</b> \$28 Clams, mussels, tiger shrimp, salmon in a tomato lobster sauce over risotto or pasta</p> <p><b>Salmon Modomio</b> \$25 Pan seared salmon with mushrooms in a cream dill sauce</p> <p><b>Fettuccini Gamberi</b> \$22 Tiger prawns, crab meat, and spinach in a choice of garlic tomato sauce or creamy parmesan sauce</p> <p style="text-align: center;"><u>MEAT /POULTRY</u></p> <p><b>Moroccan Chicken (GF)</b> \$22 Oven braised chicken with green olives, caramelized onions, potatoes and lemon in saffron sauce</p> <p><b>Lamb Shank (GF)</b> \$28 Braised lamb shank over polenta in a demi glaze gorgonzola sauce</p> <p><b>MOROCCAN BEEF TAGINE (GF)</b> \$24 Slow cooked cubes of beef with green peas, potatoes and caramelized onions in a Spanish saffron sauce</p> <p><b>Veal Scallopini (GF) Choice of sauce</b> \$24 Picatta Sauce: White wine lemon butter sauce Marsala: mushroom marsala wine sauce</p> <p><b>SHORT RIBS (GF)</b> \$28 Slow cooked boneless beef short ribs with demi glaze and blue cheese sauce paired with roasted vegetables</p>

Soft Drinks	Cocktails - spirits contain 19% alcohol	Red Wines –	Glass / Bottle	Captain's List
Fresh brewed iced tea (unsweetened)	Cosmopolitan 10	<b>Pinot Noir</b>		Inquire about our secret stash wine selection
Arnold Palmer (half iced tea/ lemonade)	Appletini 10	Fat Cat, CA 11 40		<b>Corkage Fee</b>
Pepsi Cola	Lemon Drop 10	J. Lohr Falcons Perch, Monterey 13 42		<b>\$20 per bottle, 2 limited per table</b>
Diet Pepsi Cola	Raspberry Lemon Drop 10	La Crema, Monterey 15 48		<b>Cake fee: \$4 per person</b>
Root beer	Dubonnet Rouge 10	J Pinot Noir 48		
Sprite	Champagne Cocktail – angostura bitters and sugar cube 10	<b>Merlot</b>		<b>Testimonial</b>
Large San Pellegrino (sparkling water)	Bellini -peach puree 10	Albertoni, CA 9 36		Fiore restaurant is a Family-owned restaurant we
Small S. Pellegrino (sparkling water)	Kir Royal – raspberry puree 10	Leese-Fitch, CA 10 40		have been proudly serving the Concord and Clayton
Chocolate Milk (cold)	Mimosa 10	J. Lhor, Paso Robles 42		and the bay area community since
Italian Sodas	<b>Sparkling Wines</b>	<b>Cabernet Sauvignon</b>		<b>2008</b>
Made with club soda, Italian syrups, and cream	Coastal Vines Brut .187 ml 10 38	Albertoni, CA 9 36		We offer both of our restaurant for private events,
Peach - raspberry - pomegranate -mango - or strawberry	Varichon & Clerc Blanc, France 10 38	Leese-Fitch, CA 10 48		baby showers and family events.
Juice - Apple - cranberry orange	La Marca Prosecco, Italy .187 ml 10 40	William Hill Estate, Central Coast 13 42		Our restaurant is available for corporate buyout and
<b>World Beers</b> \$7	J Vineyards Cuvee 20, Sonoma 52	Louis Martini, Sonoma 14 42		catering please inquire within
Coors Light	<b>New World White</b>	Jackson Estate, Alexander Valley 48		<b>Fiore restaurant 925-969-1887</b>
Peroni Lager, Italy	Albertoni White Zinfandel 9 38	J. Lohr Hilltop, Paso Robles 62		<b>Our sister restaurant</b>
Stella Artois, Belgium	Forest Glen Riesling, CA 9 38	<b>Zinfandel</b>		<b>Luna restaurant 925-691-4080</b>
Belhaven Amber Ale,	Albertoni Pinot Grigio, CA 9 38	OZV, Lodi 11 40		<b>Please note</b>
Erdinger N/A	Santa Carolina SV Blanc, Chile 10 39	Murphy Goode, Sonoma 44		Not all ingredients are listed inform your server of
Heineken	J Pinot Gris 38	<b>Old World Reds</b>		any food allergies!
Sierra Nevada Amber Ale	Dry Creek Fume Blanc, Sonoma 36	Poggio Basso Chianti, Italy 9 38		Party of six or more 20% gratuity will be added to
CA Blue Moon "Wheat Ale"	<b>Chardonnay</b>	Fantini Sangiovese, Italy 12 44		the bill
CA North Coast Scrimshaw	Albertoni, CA 9 36	Pasqua Chianti Classico, Italy 11 38		
CA Lagunitas IPA	Kendall Jackson VR 11 42	Maria Monferrato Italy 32		
	William Hill Coastal, CA 10 38	Viano Sangiovese, Coco 42		
	La Crema Monterey 14 45	Divancci Chianti Reserva, Italy 48		<b>Executive chef: Habib El jacifi</b>
	Trefethen, Napa Valley, CA 65	Giuseppe Campagnola Amarone 72		<b>General manager: Hafid Tadri</b>
		Reversanti Barolo, Italy 72		