

“The Future of Fine Dining is in a Sandwich”

Classic Italian Sandwich

**Ham and Cheese Classic** **\$13**  
**Citerio Ham** Crusty Italian bread, Provolone Cheese with Lettuce, Tomato, Oil & Vinegar or Mayo (*add Cherry Peppers or Long hots, optional*)

**The Jersey Boy** **\$15**  
Salami, Ham, Spicy Capicola, Hot Soppressata, Provolone (*add Cherry Peppers or Long hots, optional*)

**Mulberry Street** **\$17**  
Prosciutto Paired with Creamy Stracciatella, and Sun-dried Tomatoes with Fresh Arugula

**The BOCA Bomb** **\$17**  
Prosciutto Parma Aged 24 Months, Mortadella, Hot Soppressata, Stracciatella, Arugula, Sundried Tomato Spread

**Bresaola & Arugula** **\$18**  
Air-dried Italian beef sliced thin and laid with peppery arugula, shaved Parmigiano, and a bright lemon-olive oil dressing on a warm Schiacciata bread. Light, clean, and deeply flavorful — the kind of sandwich you can eat and still feel great.

**Classic Oven Roasted Turkey** **\$15**  
Lettuce, Tomato, Red Onion, Oil and Vinegar, Oregano ( or mayo or pesto)

**Classic Roast Beef** **\$17**  
Lettuce, Tomato, Red Onion, Oil and Vinegar, oregano ( or Mayo)

**The Caprese** **\$13**  
Creamy Stracciatella, Fresh Tomatoes, Basil

**ADD TO SANDWICH**  
Truffle fries +SM \$4/LG \$9  
French Fries +\$3

Soup

**Pasta E Fagioli \$6 Cup \$8 Bowl**  
White Beans, Pasta, Tomato, Garlic, Prosciutto, and Parmesan Cheese

**Tortellini In Brodo \$10**  
Cheese Tortellini Pasta, Fresh Parsley, in Chicken Consume

Salads

**Add Grilled Chicken \$8**  
**Or three Shrimp \$12**

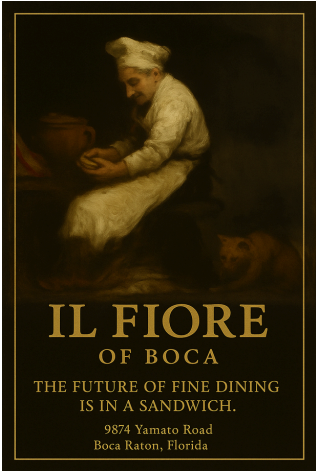
**Caesar Salad** **\$13**  
Crisp romaine, shaved Parmigiano, and our housemade Dinner Caesar dressing — no shortcuts. The dressing is creamy with just the right bite: fresh garlic, anchovy, lemon, and good olive oil worked together the old-school way. Finished with toasted croutons for crunch.

**Arugula Salad** **\$12**  
Red Onion, Tomatoes, Lemon, Olive Oil Dressing with Parmesan cheese.

**Add Bresaola \$8** *Bresaola (breh-ZOW-lah) is a lean, air-dried beef from Northern Italy. It's cured slowly so it stays tender and develops a deep, delicate flavor — not salty, not chewy. Think of it like the silky, elegant cousin of prosciutto, but made with beef.*

**Greek Salad** **\$15**  
Crisp romaine hearts tossed with ripe tomatoes, cucumber, red onion, and sweet peppers, finished with imported Kalamata olives and a drizzle of our olive oil-vinegar dressing with oregano. Fresh, sharp, and refreshing — the way a Greek salad should taste.

IL Fiore Lunch



Lunch Specials

**Mafaldine Con Meatball** **\$15**  
A long ribboned mafaldine pasta — the kind that holds sauce in every ripple, the meat sauce is slow-cooked in a traditional style, topped with Parmigiano Reggiano

**Cheese Ravioli Parmigiana** **\$15**  
Pasta Filled with whipped Ricotta Cheese & Topped with Tomato basil Sauce, Mozzarella

**Eggplant Parmigiana** **\$15**  
Breaded & Baked, topped with Sweet Marinara Sauce & Mozzarella, Served with a side of Penne

**Chicken Parmigiana** **\$15**  
Breaded & Baked, topped with Sweet Marinara Sauce & Mozzarella, Served with a side of Penne

DESSERTS

CANNOLI \$8

HOMEMADE ZEPPOLI \$8

NEW YORK CHEESECAKE \$10

BEVERAGES

SODA \$2.75

PELLEGRINO SM \$4.00

PANNA SM \$4.00

PELLEGRINO LARGE \$6.00

Sides		
Cajun Chicken	7 oz/14 oz	\$12/\$16
Grilled Chicken	7 oz /14oz	\$12/\$16
Broccoli Rabe		\$8
<i>with Garlic and Olive Oil</i>		
Spinach		\$8
<i>with Garlic and Olive Oil</i>		
Side Salad		\$9

NEED TO FEED A CROWD?

Ask us about catering Sandwich trays and custom orders  
561-931-2926

**All prices and items are subject to change without notice.**  
*Please inform your server of any allergies or dietary restrictions before ordering. While we make every effort to accommodate, our kitchen handles all major allergens, and cross-contact may occur. IL FIORE assumes no responsibility for allergic reactions or ingredient variations.*

Hot Subs

**Meatball Parmigiana** **\$15**  
Hand-rolled fresh daily in a sweet basil tomato sauce

**Chicken Parmigiana** **\$17**  
Bell & Evan, sweet tomato basil sauce, with lots of Mozzarella

**The Anthony Bourdain** **\$15**  
The way he wanted it, thinly shaved warm Mortadella with pistachio pesto, light spread, drizzle of good olive oil, with tomato melted Provolone and spicy mayo, Dijon Mustard served on a warm Schiacciata bread

**Eggplant Parmigiana** **\$15**  
Breaded & Baked, topped with Sweet Marinara Sauce & Mozzarella

**Under The Tuscan Sun** **\$19**  
Slow-roasted warm porchetta topped with provolone and a sweet eggplant spread, and Calabrian Chili

**Chicken Vodka Parmigiana** **\$18**  
Vodka Sauce, topped with lots of Mozzarella

**Sausage & Peppers “San Gennaro” \$17**  
Sweet Italian sausage, slowly browned and finished with caramelized onions and roasted peppers, served on warm Italian bread. Simple, bold, and straight out of the feast —

**Chicken Cutlet with Broccoli Rabe \$21**  
Garlic & Olive Oil, Provolone

**The Philly Cheesesteak** **\$20**  
Shaved ribeye, seared with sweet peppers and sautéed onions, layered with melted White American cheese on warm Italian bread, lightly brushed with our garlic butter. Juicy, balanced, and done the Boca way — better ingredients, better flavor, no shortcuts.

SPECIALTY PIZZA

*Pizzas are 12" and 16"*

**Two Large Slices with Soda**  
**Lunch only ends at 4:00**

**The Americano** **\$15/\$21**  
San Marzano Sauce, Mozzarella

**Margherita Pizza** **\$15/\$25**  
Mozzarella, fresh Fiore di Latte Cheese, Basil

**Truffle Up** **\$20/\$30**  
Mushrooms, Crumbled Fennel Sausage, Mozzarella, Truffle Oil

**The Quattro Formaggi** **\$20/\$30**  
White Pie, Provolone, Mozzarella, Ricotta, Parma Cheese, and no sauce

**The Fagazi Pie** **\$18**  
Cauliflower Pizza, Mozzarella, San Marzano Sauce

LARGE CHEESE PIZZA \$21

**TUESDAY SPECIAL \$15 LG PIZZA**

**LUNCH TILL 4:00 TWO SLICES AND A SODA \$10**

Hot Soppressata, Anchovies, Black Olives, Capers, Extra Fresh Basil, Hot Honey, Bell Peppers, Crumbled Blue Cheese, Broccoli, Extra Cheese, Garlic, Ground Beef, Ham, Hot Peppers, Meatballs, Long Hot Peppers (when available), Mild Banana Peppers, Mushrooms, Onion, Pepperoni, Tomatoes, Pineapple, Ricotta, Sausage, Spinach -  
Toppings \$4.00 Whole \$3.00 Half

“*The Future of Fine Dining is in a Sandwich*”

Appetizers

Three All-Beef Hand-Rolled Meatballs	\$13
Fried Calamari ( Rhode Island) Hot, Medium, or Sweet Sauce	\$18
Zuppa di clams Plum tomatoes, garlic, basil, olive oil	\$18
Insalata di gamberie e fagioli Three Grilled Jumbo Shrimp with Tender Cannellini Beans, Tossed with Shaved Red Onion, Fresh Garlic, Sundried Tomatoes, Extra Virgin Olive Oil, Sea Salt	\$19
Bresaola Carpaccio – Paper-thin bresaola dressed with arugula, shaved Parmesan, fresh lemon, and extra-virgin olive oil.	\$20
Burrata Creamy Local Burrata Served with Tomatoes and fresh Basil, add Prosciutto di Parma	\$14 \$6

Salads

Add Grilled Chicken \$8  
Or three Shrimp \$12

House Salad	\$7
Crisp romaine and peppery arugula layered with cherry tomatoes, cucumbers, red onions, and vine-ripe tomatoes, served with our signature balsamic vinaigrette.	
Caesar Salad	\$13
Crisp romaine hearts, shaved Parmigiano, and our housemade Caesar dressing —	
Arugula Salad	\$12
Red Onion, Tomatoes, Lemon Dressing, Olive Oil Dressing with Parmesan cheese.	

*Add Bresaola \$8 Bresaola (breh-ZOW-lah) is a lean, air-dried beef from Northern Italy. It’s cured slowly so it stays tender and develops a deep, delicate flavor — not salty, not chewy. Think of it like the silky, elegant cousin of prosciutto, but made with beef.*

Greek Salad	\$15
Crisp romaine hearts tossed with ripe tomatoes, cucumber, red onion, and sweet peppers, finished with imported Kalamata olives and a drizzle of our olive oil-vinegar dressing	

Soup

Pasta E Fagioli \$6 Cup \$8 Bowl  
White Beans, Pasta, Tomato, Garlic,  
Prosciutto, and Parmesan Cheese

Tortellini In Brodo \$10  
Cheese Tortellini Pasta, Fresh Parsley, in  
Chicken Consume

PASTA

Orecchiette Fennel Sausage, Broccoli Rabe, Cherry Peppers, Fennel Pollen	\$20
Mafaldine Con Bolognese	\$20
A long ribboned mafaldine pasta — the kind that holds sauce in every ripple, the meat sauce is slow-cooked in a traditional style, topped with Parmigiano Reggiano	
Cheese Ravioli Parmigiana	\$20
Pasta Filled with whipped Ricotta Cheese & Topped with Tomato basil Sauce, Mozzarella	

Mafaldine Con Meatball \$19  
A long ribboned mafaldine pasta — the kind that  
holds sauce in every ripple, the sauce is slow-  
cooked in a traditional style, topped with  
Parmigiano Reggiano

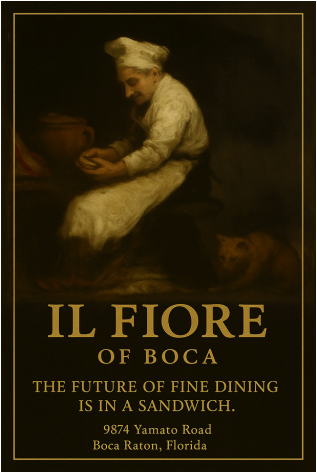
Kids Menu

Chicken Tenders & Fries – \$9.95  
Crispy chicken tenders served with golden fries.

Spaghetti with Tomato Sauce – \$9.95  
Classic spaghetti tossed in our house tomato  
sauce.

Baked Penne with Ricotta – \$8.99  
Penne pasta baked with creamy ricotta and light  
tomato sauce.

Dinner Menu



Old School New York Seafood

Shrimp Marinara	\$28
Shrimp with San Marzano Tomatoes, Fresh Basil, Garlic, served over Linguini pasta Hot medium or Sweet	
Sautéed Calamari Marinara	\$25
Your choice of hot or medium sweet sauce, served over Linguini pasta	
Shrimp Oreganata	\$28
Tender shrimp baked under a crust of garlicky breadcrumbs, enriched with extra- virgin olive oil, clam juice, fresh parsley, and bright lemon.	

Calamari, Shrimp & Clams Marinara \$32  
Sautéed with San Marzano Tomatoes,  
Fresh Basil, Garlic, served over Linguini  
pasta

Linguini White Clam Sauce \$28  
with and Little Neck Clams

Entrees

Served with Choice of Soup or House Salad

Eggplant Parmigiana	\$20/Family \$70
Breaded & Baked, topped with Sweet Tomato Sauce & Mozzarella, Served with a side of Pene	
Chicken Parmigiana	\$25/Family \$85
Chicken served with Pene topped with Sweet Tomato Sauce & Mozzarella, Served with a side of Pene	

Veal Parmigiana \$30/Family \$99  
Breaded & Pan Fried, topped with Sweet  
Marinara Sauce & Mozzarella, Served  
with a side of Pene

Chicken Francese, Marsala, or Piccata  
\$25 /Family \$85  
Bell & Evan Chicken your choice of pasta  
or vegetables.  
( optional add prosciutto \$3.00 extra, try it  
you won’t be disappointed)

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trays and custom orders  
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to change without notice.  
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dietary restrictions before ordering. While we  
make every effort to accommodate, our kitchen  
handles all major allergens, and cross-contact may  
occur. IL FIORE assumes no responsibility for  
allergic reactions or ingredient variations.*

Pizza

Because of Limited seating Pizzas are 12" for  
Dinner hours in the dining room after 5:00  
“We don’t serve large pies or slices for dine-in.  
Our dining room is designed around our  
personal pies and dinner menu.”

The Americano	\$15
San Marzano Sauce, Mozzarella	
Margherita Pizza	\$15
Mozzarella, fresh Fiore di Latte Cheese, Basil	
Truffle Up	\$20
Mushrooms, Crumbled Fennel Sausage, Mozzarella, Truffle Oil	
The Quattro Formaggi	\$20
White Pie, Provolone, Mozzarella, Ricotta, Parma Cheese, and no red sauce	
The Fagazi Pie	\$18
Cauliflower Pizza, Mozzarella, San Marzano Sauce	

Specality Hot Sandwiches

Meatball Parmigiana	\$15
Hand-rolled fresh daily in a sweet basil tomato sauce	
Chicken Parmigiana	\$17
Bell & Evan, sweet tomato basil sauce, with lots of Mozzarella	
Eggplant Parmigiana	\$17
Baked, not fried, layered with Parmesan cheese, with lots of Mozzarella	
Under the Tuscan Sun	\$19
Slow-roasted warm porchetta topped with provolone and a sweet eggplant spread, and Calabrian Chili	
Chicken Vodka	\$17
Vodka Sauce, topped with lots of Mozzarella	
Veal Parmigiani	\$25
sweet tomato basil sauce, with lots of Mozzarella,	

Sides

Broccoli Rabe	\$12
with Garlic and Olive Oil	
Spinach or Broccoli	\$9
with Garlic and Olive Oil	
Side Salad	\$7
Garlic Rolls	\$5
Grilled Chicken	\$8

DESSERTS

CANNOLI	\$8
HOMEMADE ZEPPOLI	\$8
NEW YORK CHEESECAKE	\$10

We are committed to quality  
All Chicken is from Bell and  
Evans or comparable

BEVERAGES

SODA	\$2.75
PELLEGRINO SM	\$4.00
PANNA SM	\$4.00
PELLEGRINO LARGE	\$6.00