

Florio

1915 Fillmore St 94115-2744 · +14157754300 · Updated: Jan 14, 2026

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ANTIPASTI 7

Starter Bakery Focaccia	\$4.00
Olive Tapenade	
Warm Marinated Olives	\$6.00
Cerignola, Castelvetrano, Taggiasca	
Prosciutto di parma & burrata	AVAILABLE OPTIONS
balsamico di modena, arugula, grilled bread.for two 12 for four 21	
	\$12.00
	\$21.00
Polpette al sogo alla siciliano	\$15.00
Veal, Pork, & Beef Meatballs, Pecorino,parmesan, mozzarella,tomato sugo, basil, grilled bread	
Black truffle & mushroom arancini	\$14.00
winter black truffle, crimini mushrooms, taleggio, pecorino, saffron aioli	
Pan roasted moroccan spiced shrimp	\$16.00
Preserved lemon, ginger honey, chili oil, with grilled bread	
Steamed P.E.I mussels marinere	\$20.00
Roasted tomato, garlic, lemon, basil, white wine grilled bread	

INSALTA & VERDURE 4

Fuji apple salad	\$17.00
radicchio, shaved fennel, candied walnuts, gorgonzola dulce, Apple cider vinagrette	
Caesar Classico	\$16.00
Little Gem,, Parmesan, Garlic Croutons add boquerones 2.00	
Fried brussels sprouts	\$15.00
Sherry gastrique, pecorino romano, parsley	
Pan roasted broccolini	\$15.00
Chili, garlic, lemon, white wine, pecorino	

PASTA 5

Roasted butternut squash ravioli	\$26.00
walnuts,sage brown butter, pecorino	

Homemade Papardelle Alla Bolenese bianco	\$28.00
Beef & Pork, soffrito, grana padana, oregano	
Spaghetti Alla Chitarra Cacio E Pepe	\$22.00
Black Pepper, Pecorino Romano, Dolby Family Extra Virgin Olive Oil	
Fresh Lasagna al forno	\$28.00
Beef and veal ragu, ricotta, mozzarella, parmesan, basil	
Fresh squid ink linguine	\$32.00
Black squid ink pasta, gulf white shrimp, tomatoes, white wine, lemon, pangrattato, garlic, chile flakes	

ENTRATA ³

Pan seared Local Halibut	\$38.00
grilled artichoke, confit yukon Potato, piquillo peppers, lemon, italian olive salsa	
Bouillabaisse	\$36.00
Provençal Seafood Stew with Local Fish of the Day, Shrimp, P.E.I. Mussels, Calamari, Calamari, Saffron Aioli, Grilled Bread	
Crispy Roasted Chicken	\$30.00
Garlic Mashed Potatoes, Roasted Carrots, summer squash, soubise sauce f	

BEEF BUTCHER'S BLOCK ³

Steak au Poivre	\$45.00
8oz Creekstone New York Steak, Roasted Baby Yukon Potatoes, Grilled asparagus, Trio Pepper Corn Sauce	
6 oz creekstone hanger steak	\$34.00
pomme Frites, sauce bearmaise	
Classic hamburger	\$22.00
8oz free range grass fed waygu beef,, provolone, lettuce, tomatoe, aioli spread, red onion, pickles	