



CASA FIORI

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ristorante & bar

MENU

RISTORANTE ITALIANO DAL 2024





ANTIPASTI

Italian Olives	21
Bruschetta With Chicken Pate And Pear Mostarda	25
Bruschetta With Pesto Siciliano And Prosciutto Cotto	25
Delicate Stracciatella With Anchovies And Roasted Bell Pepper	27
Arancini With Shrimp And Truffle Sauce	30
Bresaola With Creamy Ricotta	35
Eggplant Alla Parmigiana	37
Crispy Zucchini Flower With Ricotta And Fragrant Neapolitan Sauce	38
Burrata With Tomatoes / Truffle	39
Vitello Tonnato	65
(Thinly Sliced Premium Australian Beef, Delicately Served With A Classic Creamy Tuna Sauce)	
Traditional Italian Cheese Platter	45
(A Curated Selection Of Fine Italian Cheeses)	
Traditional Italian Meats Platter	45
(A Refined Selection Of Traditional Italian Cured Meats)	
Octopus Carpaccio With Tomato Salsa	56

WE BROUGHT PROSCIUTTO DI SAN DANIELE D.O.P. FROM THE FRIULI VENEZIA GIULIA REGION.
THE ALPINE MOUNTAIN WINDS MIX WITH ADRIATIC WINDS IN THIS AREA SO THAT THE PROSCIUTTO
WHICH MATURES IN THE OPEN AIR HAS A COMPLEX AND INTENSE FLAVOUR.

INSALATE E TARTARE

Alla Greca	42
Caesar Salad With Farm Chicken	42
Insalata Mista Grande	38
Warm Salad With Tender Slow-cooked Beef And Aromatic Salsa Verde	42
Sea Bass Ceviche With Tiger's Milk Sauce	42
Classic Nicoise Salad With Tuna	42
Salmon Ceviche With Ponzu Sauce	45
Salmon Tartare With Avocado	42
Beef Tartare	49/72
(Finely Hand-cut Australian Beef With Creamy Sauce, Delicately Seasoned And Finished With Seasonal Truffle)	

Oyster - Fin De Claire N3 1pcs 15
(Minimum Quantity 4pcs)

Black Caviar Selection (30g). 120
(Premium Baku Black Caviar — An Elegant Accompaniment To Oysters)

ZUPPE

Seafood Soup With Neapolitan Tomatoes	29
Tuscan Soup With Beef And Vegetables	27
Chicken Soup With Homemade Pasta	23

PIZZA CROCCANTE

Margherita	35
Alla Diavola	39
Quattro Formaggi	42
Prosciutto	42
Anchovies And Stracciatella	45
Mortadella With Pistachio	45

ENJOY THE TRUE TASTE OF ITALY WITH OUR THIN, CROCCANTE-STYLE PIZZA, CRAFTED FROM THE FINEST INGREDIENTS. EVERY
BITE OFFERS A PERFECT BLEND OF FLAVORS, FROM THE RICH TOMATO SAUCE TO FRESH, PREMIUM TOPPINGS. LIGHT,
CRUNCHY AND FLAVORFUL. OUR PIZZAS REFLECT THE HEART OF TRADITIONAL ITALIAN CUISINE, DELIVERING A
MEMORABLE DINING EXPERIENCE.





PASTA

HOMEMADE PASTA:

OUR PASTAIOLOS COOK OUR HOMEMADE PASTA DAILY BY HAND FROM SOFT WHEAT, FARM EGGS AND OLIVE OIL. YOU CAN ALWAYS MAKE SURE OF ITS EXCEPTIONAL FRESHNESS AND FEEL THE LOVE AND CARE WITH WHICH WE PREPARE IT FOR YOU.

Pappardelle With Rich Lamb Ragù	64
Delicate Ravioli With Ricotta And Spinach	38
Seafood Tagliatelle With Sweet Cherry Tomatoes	54
Tagliatelle Al Burro With Black Caviar (Ideal For Sharing)	150
Lasagna Bolognese	44
Tortelli With Prosciutto And Truffle Sauce	40
Tagliatelle With Pesto And Stracciatella	42
Maltagliati With Barbaresco Ragu	48
Tagliatelle With Shrimp And Sun-dried Tomatoes	48

Pasta Di Fabbrica: Mancini Pastificio Agricolo, Italy

FOR AL DENTE LOVERS, WE SELECTED GENTILE PASTA FROM MANCINI PASTIFICIO AGRICOLO, FOUNDED BY MASSIMO MANCINI IN 2010, PRODUCES ARTISANAL PASTA FROM WHEAT GROWN IN THE ITALY'S MARCHE REGION. THE BRAND EMPHASIZES SUSTAINABILITY AND TRADITION, AND SLOWLY USING BRONZE DIES AND SLOW DRYING PROCESSES TO CREATE HIGH-QUALITY PASTA WITH AN IDEAL TEXTURE. MANCINI'S FARM-TO-TABLE APPROACH ENSURES FRESHNESS AND EXCEPTIONAL FLAVOR.

Spaghetti Cacio E Pepe	38
Penne Arrabbiata	34
Spaghetti Aglio Olio E Peperoncino	32
Spaghetti Carbonara	39
Spaghetti With Vongole And Bottarga	38

RISOTTI

Risotto Alla Milanese	39
Risotto With Mushrooms And Fresh Seasonal Truffle	47
Risotto Al Milanese With Shrimp "Pil Pil"	49
Risotto With Chicken Hearts And Rich Demi-glace	46
Risotto With Foie Gras	68

OUR RISOTTO IS MADE WITH ACQUERELLO, A UNIQUE, AGED ITALIAN RICE THAT DELIVERS A CREAMY TEXTURE AND EXCEPTIONAL FLAVOR.

SECONDI PIATTI

Cornish Chicken With Spicy Arrabbiata Sauce	40
Grilled Beef Liver With Creamy Mashed Potatoes & Rich Demi-glace	40
Costolette Alla Milanese	58
Sea Bass Fillet With Baked Potato And Beurre Blanc Sauce	58
Salmon With Vongole	64
Cod Fish With Fried Potatoes And Capers	79
Grilled Octopus	90
(Chargrilled Octopus, Finished With Lemon-infused Extra Virgin Olive Oil And Fresh Parsley)	
Lamb Chops With Baked Potato And Artichokes	110
Pepper Steak	160
(Filet Mignon - Tender Cut From Premium Australian Beef)	
Ribeye Steak 300gr.	210
(Juicy Steak From Premium Australian Marbled Beef)	
Bistecca Alla Fiorentina	100gr / 55
(American T Bone Steak - Weight Starts From 700gr)	

If You Are Allergic To Specific Products, Please Let Us Know.

Dear Guests, Due To Our Concept, The Space For Remote Work Is Not Available In Our Restaurant.

Thank You For Understanding!





DOLCE E DIGESTIVI

Torta Di Formaggio	24
Tiramisu	24
Profiteroles With Hot Chocolate	24
House-made Ice Cream & Sorbet 50gr	12
Classic Napoleon With Delicate Cream Layers	24
Light Chocolate Mousse With Sea Salt	24
CHOCOLATE, VANILLA, BERRY, LIME	

WE INVITE YOU TO ASK OUR TEAM
FOR A PERFECT DIGESTIF PAIRING TO COMPLEMENT YOUR DESSERT.

BEVERAGE

WATER

750ml

Acqua Panna, Still Water, Italy	12
San Pellegrino, Sparkling Water, Italy	12
Borjomi, Sparkling Water, Georgia	10

HOMEMADE LEMONADE 400ml

Jasmine, Mint & Vanilla Lemonade	15
Citrus & Passion Fruit Lemonade	15
Basil, Mint & Honey Lemonade	15
Berry Lemonade	15

FRESH JUICE

300ml

Orange	16
Grapefruit	16

SOFT DRINKS

Coca Cola Classic/zero	6
Juice	8

ORANGE, PEACH, APPLE, CHERRY

COFFEE

CAFFÈ ILLY, ITALY

Espresso	8/14
Espresso Decaf	8
Espresso Tonic	12
Americano	8/14
Cappuccino	10/16
Flat White	14
Latte Macchiato	12
Affogato	18

WE CAN ALSO MAKE ANY COFFEE +2
WITH ALTERNATIVE MILK

TEA

300ml/500ml

PALAIS DES THES, PARIS

Fleur De Jasmin, Green Tea	10/13
Mao Feng, Green Tea	10/13
Jardin Tropical, Fruit Tea	10/13
English Breakfast, Black Tea	10/13
Earl Grey, Black Tea	10/13

