

Pasta

(All pasta entrées are served with fresh bread & butter.)

- YOUR CHOICE OF : Rigatoni Linguine, Fettuccine, Spaghetti, Angel Hair, Farfalle (Bow Tie)**
Gluten Free Penne Pasta Add \$2.50
With Marinara sauce.....\$11.95
With Meat sauce.....\$11.95
Gnocchi.....\$12.95
Served with Marinara or Meat Sauce
RAVIOLI: Choice of meat, cheese, or portobello mushroom.....\$13.95
Meat Ravioli and Spaghetti.....\$13.95
Meat Tortellini.....\$13.95
Side of Italian Sausage.....\$ 4.50 ea.
Meatball Side.....\$ 2.95 ea.

Fiorillo's Pasta Speciale

- Linguine Aglio & Olio**
Linguine sautéed with imported olive oil, fresh garlic and herbs \$12.95 (Vegetarian)
- Baked Rigatoni**
Ricotta and Mozzarella cheese baked with Rigatoni pasta.....\$13.95 (Vegetarian)
- Eggplant Parmigiana**
Served with pasta of the day.....\$15.95 (Vegetarian)
- Fettuccine Alfredo**
Fettuccine Alfredo topped with imported Reggiano Parmigiano Cheese.....\$14.95 (Vegetarian)
- Linguine with Pesto Sauce**
Linguine Pasta tossed in our homemade Pesto Sauce topped with Reggiano Parmigiano Cheese.....\$14.95 (Vegetarian)
- Rigatoni Mushroom Marinara Sauce**
Rigatoni Pasta topped with Sautéed mushrooms, fresh garlic & white wine....\$14.95 (Vegetarian)
- Pasta Milanese**
Fettuccine with Marinara sauce, herbs, fresh onion and mushrooms. Finished with our chef's secret touch.....\$15.95 (Vegetarian)
- Sun-Dried Tomato & Basil**
Sun-dried tomatoes, with fresh basil and tomatoes, with special herbs, fresh garlic and olive oil, tossed with angel hair pasta in a light red cream sauce (Vegetarian)..\$14.95
With Chicken.....\$18.95
With Prawns.....\$18.95
- Fiorillo's Baked Lasagna.....\$14.95**
- Pasta Romano**
Prosciutto ham, mushrooms and peas tossed in a white cream sauce with Fettuccine.....\$15.95

Ravioli Toscana

Portobello mushroom ravioli, sautéed with prosciutto ham, mushrooms and peas in a white cream sauce.....\$17.95

Pollo Speciale

- Chicken Alfredo**
Fresh breast of chicken in our Alfredo sauce, tossed with Fettuccine pasta.....\$18.95
- Blackened Chicken Fettuccine**
Sautéed Chicken Breast with Cajun spices on a bed of Fettuccine Alfredo\$20.95

Chicken Marsala

Fresh breast of chicken, mushrooms, and Marsala wine sauce, served over Fettuccine pasta.....\$18.95

Chicken Piccata

Fresh breast of chicken, sautéed with butter, lemon, and capers. Served with vegetables and pasta of the day.....\$18.95

Chicken Parmigiana

Fresh breast of chicken lightly pan-fried with Italian bread crumbs and seasoning. Baked in our Marinara sauce with mozzarella cheese & served with the pasta of the day.....\$18.95

Chicken Rollatini

Fresh breast of chicken rolled and stuffed with fresh basil, tomatoes, mozzarella cheese and prosciutto ham. Topped with a brown mushroom Marsala wine sauce, served with vegetables and pasta of the day.....\$19.95

Chicken Saltimbocca

Sautéed chicken breast with prosciutto and provolone cheese then baked, topped with a mushroom Marsala sauce, served with vegetables and rice pilaf.....\$19.95

Chicken Sauté Sec

Chicken sautéed with fresh mushrooms, onions, lemon and white wine served with vegetables and rice pilaf.....\$19.95

Vitello

Veal Marsala

Provimi milk fed Veal sautéed with mushrooms in a brown Marsala wine sauce served with vegetables and pasta of the day\$21.95

Veal Parmigiana

Provimi milk fed Veal tenderized lightly pan-fried with Italian bread crumbs and seasoning. Baked in our Marinara sauce with mozzarella cheese and served with the pasta of the day.....\$21.95

Veal Piccata

Provimi milk fed Veal sautéed with lemon, capers, butler and white wine. Served with vegetables and pasta of the day.....\$21.95

Veal Rollatini

Provimi milk fed Veal stuffed with fresh basil, tomatoes, mozzarella cheese, and prosciutto. Topped with a brown mushroom Marsala wine sauce, served with vegetables and pasta of the day.....\$22.95

Veal Saltimbocca

Provimi milk fed Veal topped with prosciutto, and provolone cheese then baked, topped with mushroom Marsala sauce. Served with vegetables and rice pilaf.....\$22.95

Veal Scallopini

Provimi milk fed Veal sautéed with fresh mushrooms, white wine and a touch of lemon. Served with fresh vegetables and Angel hair pasta tossed with sautéed fresh garlic and olive oil\$22.95

The New Contadina
Sautéed potatoes, onions, mushrooms, prawns, Italian sausage, chicken, and steak, all cooked in imported extra virgin olive oil with a touch of Marinara sauce.....\$20.95

Fritti De Mare

Petrole Sole

Sautéed with lemon, butter, garlic, and capers. Served with vegetables and rice pilaf.....\$20.95

Prawns Bordelaise

Prawns, sautéed with garlic, lemon, cream and wine, served over Fettuccine\$19.95

Crab Bordelaise

Chilian Crab meat, sautéed with garlic, lemon, cream and wine, served over Fettuccine\$20.95

Jumbo Prawn Scampi

Sautéed in white wine, butter and garlic, served with vegetables and Linguine tossed in a scampi sauce..\$21.95

Prawns Fra Diavlo

Sautéed Prawns in our seafood red sauce served over Linguine (mild or hot)..\$18.95

Jumbo Italian Baked Prawns

Baked with seasoned Italian bread crumbs and topped with Reggiano parmesan. Served with Angel hair pasta tossed in garlic and olive oil\$21.95

Linguine Gennaro

Bay Shrimp and Baby Clams in a White Cream Sauce over Linguine.....\$18.95

Linguine and Clams with mushrooms

Steamed clams and baby clams served in a red or white clam sauce.....\$20.95

Seafood Milano over Linguine

Bay Shrimp, Crab Meat & Baby Clams, served in a Red or White Cream Sauce.....\$19.95

Just Steamed East Coast Clams

Served with a touch of Linguine in a white clam sauce.....\$21.95

Steamed Mussels

Savory red or white sauce served over Linguine.....\$19.95

Seafood Pasta Fiorillo

Baby clams, prawns, calamari, and bay shrimp simmered in our Marinara sauce and served over Linguine.....\$19.95

Seafood Delight

Steamed mussels, sautéed with mushrooms, baby clams, prawns and herbs. Prepared in a white or red sauce over Linguine.....\$20.95

De Capri

Steamed clams, bay shrimp, crab, prawns, and mushrooms in a white cream sauce over Linguine.....\$20.95

Calamari Saute

Calamari sautéed in Marinara sauce served over Linguine (mild or bot).....\$18.95

Calamari Piccata

Calamari Steaks sautéed with white wine lemon & capers and served with pasta of day & vegetables.....\$20.95

Prawns in Pesto

Prawns, sautéed in a rich creamy Pesto sauce served over Linguine.....\$19.95

Crab in Pesto

Chilian Crab sautéed in a rich creamy Pesto sauce served over Linguine.....\$20.95

Fresh Sautéed Scallops

Prepared in white cream bordelaise sauce over Fettuccine or in a red seafood Diavlo sauce over Linguine.....\$ 23.95

Fresh Farm Raised Salmon

Served Grilled, blackened, or baked with seasoned Italian bread crumbs and topped with imported Reggiano Parmesan, served with pasta and vegetables.....\$23.95
~ Blackened add \$1.75

Italian Baked Sea Bass

Topped with seasoned bread crumbs and a light white seafood sauce served with rice pilaf and mixed vegetables.....\$25.95

Guilianna's Pan Seared Mahi-Mahi

with sautéed scallops and prawns in a light red Bordelaise sauce with mushrooms served with rice pilaf and mixed vegetables\$25.95

Carne

Black Angus Center Cut Rib Eye

Served with vegetables & rice pilaf....\$32.95

Black Angus Full Cut New York

Served with vegetables and pasta of the day\$29.95

Sandwiches

Grilled Breast of Chicken

Served with steak fries, red onion, lettuce, tomato, and pickle.....\$12.95

Fresh Breast of Turkey

Served with steak fries, red onion, lettuce, tomato, and pickle.....\$12.95

Pastrami

Served with steak fries, red onion, lettuce, tomato, and pickle.....\$12.95

Meatball Sandwich with cheese

Served with steak fries.....\$13.95

Cheese Burger

Served with steak fries, red onion, lettuce, tomato and pickle.....\$13.95

Eggplant Parmigiana

Served with steak fries.....\$14.95

Chicken Parmigiana

Served with steak fries.....\$14.95

** Cold Cuts Are Boars Head Cold Cuts*

Insalata

Fresh Baby Spinach Salad

Chopped egg & bacon with fresh mushrooms, tossed in a tangy honey-mustard dressing.....\$6.50

Fiorillo's House Salad

Fresh tomatoes, cucumbers, shredded carrots & red onions served with a choice of ranch, bleu cheese, honey-mustard, Italian, thousand island or balsamic vinaigrette.....\$5.50

Traditional Caesar Salad

Romaine lettuce, Asiago cheese, croutons.....\$7.50

Insalata Speciale

Crab Louie

Chilean crab meat on a bed of mixed greens, tomato, red onions and black olives served with Fiorillo's Louie dressing on the side.....\$18.95

Chinese Chicken Salad

Fresh Napa cabbage, tangerines, sweet red and yellow peppers, all tossed and topped with roasted peanuts, and grilled breast of Teriyaki chicken.....\$15.95

Marinated Bistro Filet Salad

Served on a bed of Romaine, tossed with caesar dressing, croutons, and grated parmesan cheese.....\$17.95

Classic Shrimp Louie

Cold water Canadian Bay Shrimp served on a bed of mixed greens, fresh tomatoes, red onions & black olives served with Fiorillo's Louie dressing\$17.95

Grilled Chicken Teriyaki & Baby Spinach Salad

With fresh tomatoes, black olives and chopped egg served with honey-mustard dressing.....\$15.95

Grilled Chicken Teriyaki

Caesar Salad.....\$15.95

Grilled Salmon

Caesar Salad.....\$18.95

Cobb Salad

Teriyaki chicken breast, bacon, Crumbled Gorgonzola blue Cheese, tomato, black olive and chopped egg.....\$15.95

add Avocado to any salad \$1.95

Zuppa

Baked French Onion

Rich beef stock with melted cheese and crustini bread.....\$5.95

Chicken Vegetable

Made fresh daily with pasta.....\$6.95

New England Clam Chowder

Made with our East Coast recipe (contains bacon).....\$7.95
(Friday and Saturday Only)

Lobster Corn Chowder.....\$8.50

Fiorillo's Pizza

10" Small Just Cheese 14" Large
\$11.95 \$17.95

Your Choice of Additional Toppings

\$1.95 \$2.50

Onion ~ Italian sausage ~ Black olives
Pepperoni ~ Ham ~ Bell peppers
Anchovies ~ Fresh tomatoes
Beef-Linguica ~ Salami ~ Pineapple
Red onion ~ Fresh garlic
Jalapeño peppers ~ Mushrooms

Your Choice of Specialty Toppings

\$3.95 \$4.95

Grilled Chicken ~ Clams
Sun-dried Tomatoes
Prosciutto ~ Pesto
Fresh Mozzarella ~ Meatball

Fiorillo's Classic Margherita, Extra Virgin Olive Oil, Fresh Mozzarella, Fresh Basil and Fresh Tomatoes
Served at room temperature

\$18.95 \$25.95

\$18.95 Fiorillo's Special \$25.95

(Almost Everything)

Onions ~ Olives ~ Bell pepper
Mushrooms ~ Salami
Pepperoni ~ Sausage

No Substitution Please

*we use Grande Whole milk Mozzarella

Gluten Free 10 Inch Pizza
Fiorillos Special \$19.95 each
Fiorillos Margherita \$19.95 each
Just Cheese Pizza \$13.95 each
Additional Toppings \$1.95 each
Specialty Toppings \$3.95 each

Beverages

Imported Lavazza Coffee
regular and Decaf\$3.95

Italian Sodas or Flavored Ice Tea
Mango, Strawberry, Raspberry or Peach
free refills\$4.50

Juice.....\$2.95

Apple Juice, Cranberry Juice,
Pineapple Juice, Orange Juice

Milk

\$2.95 a Glass

Voss Bottled Water

Sparkling.....\$3.95

Flat.....\$3.95

Ice Tea • Soda

\$3.25 with refills

Pepsi ~ Diet Pepsi ~ Dr. Pepper

Root Beer ~ Sierra Mist

Lemonade

\$3.95 with free refills



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~ Banquet and Meeting Facilities Available ~

www.fiorillos.com

Appetizers

Crab Cakes

Two Crab cakes served with our creamy Pesto sauce.....\$11.95

New York Style Coil Sausage

imported cheese & herbs, grilled to perfection.....\$9.95

Fried Calamari

Served with Marinara sauce.....\$11.95

Mushroom Caps Bordelaise

Served in a rich demi-glace wine sauce.....\$9.95

Crab - Stuffed Mushroom Caps

Six crab-stuffed mushrooms baked and topped with a light white seafood Gennaro sauce.....\$11.95

Buffalo Chicken Wings

Marinated in our special spicy sauce served with our bleu cheese dressing...\$9.95

Deep Fried Italian Cheese Ravioli (4)

Served with marinara sauce.....\$8.95

Fiorillo's Antipasto

Prosciutto, Genoa salami, Provolone cheese, roasted red bell peppers, tomatoes and fresh mozzarella topped with extra virgin olive oil and Balsamic vinegar\$13.95

Mozzarella Caprese

Fresh mozzarella, Tomatoes and basil topped with prosciutto, capers, extra virgin olive oil and balsamic vinegar.....\$10.95

Oysters Rockefeller (4)

Mr. Fiorillo's personal recipe.....\$13.95

Bruschetta (5)

A blend of fire-roasted red bell peppers, fresh tomatoes, red onion, and spices on crustini bread.....\$8.95

Coconut Prawns (5)

Served with a chutney dipping sauce...\$10.95

Side of Fries.....\$3.95

Our Fresh Hot Garlic Bread.....\$5.50

with Mozzarella Cheese.....\$6.50

Garlic Bread Rockefeller style.....\$6.95

Steamed mixed Vegetable

with Hollandaise.....\$6.95

Sautéed Baby Spinach

with garlic & Olive Oil\$6.95