



RESTAURANT & BAR

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STARTERS

ZUPPA DI CASA	<i>Cannellini Beans, Chickpeas, Celery, Carrot, Baby Kale & Zucchini.</i>	GF*	13
MEATBALLS	<i>Veal Meatballs served in Mutti tomato sauce topped with 24-Month Aged Parmigiano-Reggiano.</i>	GF*	16
ARANCINI	<i>Breaded Saffron Rice balls with Zucchini, Greenpeas & Mozzarella. Served with Marinara Sauce</i>		15
CARCIOFI	<i>Fried Artichokes, Crispy Basil served with Jalepeño Mayo</i>		15
MELANZANE	<i>Thinly sliced layered Eggplant baked in a Mutti Tomato-Basil sauce with 24-Month Aged Parmigiano-Reggiano.</i>	GF*	16
BURRATA AND PROSCIUTTO	<i>Imported Burrata with Sliced Prosciutto Crudo.</i>	GF*	19
OCTOPUS	<i>Pan Seared Octopus served over Cauliflower Puree, Spinach & Mixed Vegetables</i>	GF* DF*	24

SALADS

Add Chicken +\$10, Salmon +\$12, or Burrata +\$8

MISTA	<i>Mixed greens, Roasted Red Peppers, Green Castel Vetrano Olives, Cherry Tomato & Mozzarella di Bufala with Balsamic Dressing</i>	GF*	18
FLORAS SALAD	<i>Spinach, Roasted Squash, Beets, Goat Cheese, Toasted Almonds with our House Dijon Dressing</i>	GF*	18
RUCOLA	<i>Rucola, Sliced Almonds, Dried Cranberries, Sundried Tomato, shaved Ricotta Salata with our House Dijon Dressing</i>	GF*	18
CAPRESE	<i>Mozzarella di Bufala with Tomato, Basil & EVOO</i>	GF*	16

SIDES

TRUFFLE FRIES	15	BROCCOLI RABE	13
<i>French Fries tossed in Truffle Oil & 24- Month Aged Parmigiano-Reggiano side of Basil Mayo</i>		<i>Sauteed Broccoli Rabe with Garlic, Pepperoncino, Pecorino Romano & EVOO</i>	GF*
ROASTED MIXED VEGETABLES	13	SPINACI AL LIMONE	13
<i>Roasted Green & Yellow Zucchini, Eggplant, Carrots, Cherry Tomatoes</i>	GF*	<i>Sauteed Spinach in a Lemon, EVOO sauce</i>	GF*
		FRIED CAVOLINI	15
		<i>Fried Brussel Sprouts, Crispy Basil served with Basil Mayo</i>	

*GF - Gluten Free / *DF - Dairy Free / *EVOO - Extra Virgin Olive Oil

"Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase your risk of foodborne illness"

PASTA

Add Burrata or Add (3) Meatballs - \$8
Gluten Free Penne & Whole Wheat Rigatoni Available

SPAGHETTI ARRABBIATA	<i>Fresh Spaghetti alla Chitarra in a *Mutti* Tomato Sauce with , Cherry Tomato, Calabrian Chili & 24-Month Aged Parmigiano-Reggiano</i>	21
BUCATINI AL LIMONE	<i>*Add Clams +\$10* Bucatini in a Lemon Sauce & Pecorino Romano *DF Option Available*</i>	22
LINGUINE CARCIOFI	<i>Linguine Pasta in an Artichoke Sauce with Cherry Tomato, Shallots, Fresh Parsley & Shrimp *DF</i>	27
TAGLIATELLE AL CACAO	<i>Fresh Cacao Tagliatelle in a Veal Ragu & 24-Month Aged Parmigiano-Reggiano</i>	27
PACCHERI ROSA	<i>Fresh Paccheri with Pink Sauce topped with crushed Burrata</i>	24
PAPPARDELLE ALLA BOLOGNESE	<i>Fresh Pappardelle with Veal Ragu & 24-Month Aged Parmigiano-Reggiano</i>	27
GENOVESE	<i>Fresh Paccheri with Slow Cooked Veal in a White Wine & Peppercorn Sauce with Celery, Carrots & Carmelized Onions</i>	29
GNOCCHI AL PESTO	<i>Fresh Gnocchi in a Pesto Sauce Topped with Burrata</i>	25
FETTUCCINE AI FUNGHI	<i>Fresh Fettuccine with Porcini Mushroom Ragu, Fresh Herbs, Pecorino & Topped with Truffle Oil</i>	26
CACIO E PEPE	<i>Fresh Tonnarelli with Pecorino Romano, 24-Month Aged Parmigiano-Reggiano & freshly Ground Black Pepper</i>	26
FUSILLI	<i>Fresh Fusilli, Sausage, Broccoli Rabe, Bomba Calabrese (Spicy) & Pecorino Romano *DF Option Available*</i>	26
LINGUINE MARINARA	<i>Linguine with Manilla Clams & Shrimp in a Spicy Marinara Sauce *DF</i>	31
LOBSTER RAVIOLI	<i>Lobster stuffed Ravioli in a Pink Sauce</i>	30

MAIN COURSE

MILANESE	<i>Thinly sliced Breaded Chicken Breast, Organic Baby Rucola, Cherry Tomatoes, Shaved 24-Month Aged Parmigiano-Reggiano & Balsamic Glaze</i>	27
CHICKEN PAILLARD	<i>Pan seared pounded Chicken Breast, Mixed Herbs topped with Lettuce, Cucumber, Sliced Tomato & our House Dijon Dressing GF*</i>	26
COD	<i>Cod Filet served with Sauteed Spinach, Celery Root Puree GF* DF*</i>	30
SALMONE	<i>Faroe Islands Salmon with Roasted Mixed Vegetables topped with Sun-Dried Tomato Pesto & Fresh Parsley GF* DF*</i>	31
BRANZINO	<i>Branzino Filet baked in Parchment Stuffed with Crushed Yukon Potato, Cherry Tomato, Capers, Kalamata Olives, Fresh Parsley & Lemon Zest topped with Flora's EVOO. Served with a Side of Broccoli Rabe GF* DF*</i>	40
SPEZZATINO DI VITELLO	<i>Slow Cooked Veal in a White Wine & Peppercorn Sauce over Baked Polenta GF* DF*</i>	31
1946 BURGER	<i>Taleggio Cheese, Carmelized Onions, Tomato, with French Fries *sub Truffle Fries + \$5.00</i>	23

PIZZA

Add Burrata \$8

Gluten Free Cauliflower Crust Available +\$4.00

S
12"

CHEESE

Tomato Sauce, Grande Mozzarella, 24-Month Aged Parmigiano-Reggiano

18

PEPPERONI

Tomato sauce, Pepperoni, Grande Mozzarella

19

MARINARA

Tomato Sauce, Garlic Confit, Sicilian Oregano, EVOO (*No cheese*)

17

MARGHERITA

Tomato Sauce, Fresh Mozzarella, Basil, EVOO

20

ORTOLANA

Tomato Sauce, Mozzarella, Roasted Peppers, Eggplant, Zucchini, Mushrooms, Pesto drizzle & EVOO *Vegan Option Available-No Cheese*

21

PROVOLA PATATE

Mozzarella, Provolone, Ricotta, Crushed Potato, Prosciutto Cotto topped with Rosemary infused EVOO

20

DIAVOLA

Tomato Sauce, Mozzarella, Spicy Soppresata, Calabrian Pepperoncini & EVOO

21

CARNIVORE

Tomato Sauce, Mozzarella, Sausage, Prosciutto Cotto, Pepperoni, Prosciutto Crudo

21

LA COLORATA

Red sauce, Pink sauce, Pesto with shaved Ricotta Salata

19

HONEY PEPPERONI

Tomato sauce, Mozzarella, Pepperoni, Ricotta, drizzled with Homemade Spicy Infused Honey

21

QUATRO FORMAGGI

Mozzarella, Ricotta, Crema di Parmigiano, Provolone

21

PIZZA

Add Burrata \$8

Gluten Free Cauliflower Crust Available +\$4.00

S
12''

BRESAOLA

Smoked Bresaola (Beef), Baby Rucola, Balsamic Glaze, Crema di Parmigiano & Shaved Ricotta Salata

24

BOLOGNA

Mozzarella, Mortadella con Pistacchio, Pesto di Pistacchio, Crushed Burrata

24

FLORAS TRUFFLE

Truffle Paste, Fior di Latte, Sundried Tomatoes, Parmigiano-Reggiano

27

LUNA BIANCA

Mozzarella, Ricotta, Truffle Burrata, Prosciutto Crudo, Cherry Tomato, Rucola

24

PERUGINA

Tomato Sauce, Mozzarella, Mushroom, Sausage, Prosciutto Crudo

23

CALZONES

CHEESE

Ricotta, Mozzarella, Crema di Parmigiano, Provolone served with Baby Rucola & Shaved Ricotta Salata

19

PEPPERONI

Ricotta, Mozzarella, Pepperoni, Italian Sausage served with Baby Rucola & Shaved Ricotta Salata

20

VEGETARIANA

Tomato Sauce, Mozzarella, Roasted Peppers, Eggplant, Mushrooms & EVOO

20

DESSERTS

TARTUFO CLASSICO *Zabaione Cream center surrounded by Chocolate Gelato & Caramelized Hazelnut topped with Cocoa Powder.* 10

PISTACHIO & RICOTTA CHEESECAKE *Ricotta & Pistachio Creams Separated by Sponge Cake, rimmed with Pistachio pieces & finished with a dusting of powdered sugar* 10

MOUSSE AL CIOCCOLATO *Chocolate Cake filled with Chocolate Cream, Hazelnut Cream & Crunch finished with Chocolate Glaze & Sprinkles* 10

AFFOGATO *Vanilla gelato topped with espresso* 10

GELATO

VANILLA, CHOCOLATE OR PISTACHIO

1 scoop

(1) 4

2 scoops

(2) 8

SORBETTO 2 Scoops, choose from: Strawberry or Lemon 8

FLORA'S RETAIL

FLORA'S ORGANIC EXTRA VIRIGIN OLIVE OIL 24
Organic Extra Virgin Olive Oil, Made in Italy - 500mL

FLORA'S BALSAMIC VINEGAR OF MODENA 19
Balsamic Vinegar of Modena , Made in Italy - 250 mL