Indicators: V vegetarian · V+ vegan · GF gluten-free · MKT market price

ANTIPASTI (APPETIZERS)

Burrata GF 22
Prosciutto, spiced balsamic vinaigrette

Polpette con Polenta 22
Beef and pork meatballs, creamy polenta, garlic bread

Suppli V 21
Risotto croquette, tomato, Fontina, Pecorino Romano, basil, Calabrian chili aioli

Carciofi Fritti V+ GF 23
Lightly fried quartered artichoke hearts, rice flour dusting, lemon vinaigrette

Zuppa di Scarola e Fagioli V 16
Escarole and white bean soup, ditalini pasta, toasted breadcrumbs, Pecorino Romano, olive oil

INSALATE (SALADS)

Gorgonzola e Pere V GF 22
Radicchio, arugula, walnuts, Gorgonzola, pears, sherry vinaigrette

Rucola e Finocchi V GF 20
Arugula, cherry tomatoes, shaved fennel, Parmigiano Reggiano, capers, red wine vinaigrette

Barbabietole e Gorgonzola V GF 23
Beets, gem lettuce, Gorgonzola, shallot, candied pistachios, warm balsamic and shallot vinaigrette

Dea Verde V 22
Gem lettuce, Green Goddess dressing, Pecorino Romano, toasted breadcrumbs

PRIMI (PASTA)

GNOCCHI

Tartufo V 33
Creamy truffle cheese sauce, Swiss, Asiago, Parmigiano Reggiano

Ragù 30
Slow-cooked beef and pork ragù

Sorrentina V 28
Tomato sauce, basil, garlic, olive oil, Mozzarella di bufala

Funghi V 33
Porcini-dusted, Two River mushroom blend, crispy garlic, mushroom cream sauce, micro herbs

Quattro Formaggi V 29
Four-cheese sauce, Gorgonzola, Swiss, Asiago, Parmigiano Reggiano

PAPPARDELLE

Zucca e Mascarpone V 32
Spiced pumpkin and mascarpone cream, cinnamon brown butter hazelnuts, Ricotta Salata, crisp tarragon

Agnello Brasato 34
Braised lamb stew, currants, Ricotta Salata

Salsiccia 30
Sweet Italian sausage, broccoli rabe, fennel seed, chili flakes, white wine sauce, Pecorino Romano

RIGATONI

Ragù 30
Slow-cooked beef and pork ragù

Arrabbiata V 27
Calabrian chili, sliced garlic, tomato sauce, spicy olive oil

Zucca e Guanciale 29
Savory butternut squash cream sauce, crispy pork guanciale, grilled rosemary

Crema di Barbabietola V 34
Red beet and mascarpone sauce, Gorgonzola, toasted walnuts, micro arugula, orange zest

Norma V 28
Tomato sauce, stewed eggplant, Ricotta Salata

SPAGHETTI

Carbonara 32
Slow-cured pork guanciale, egg yolk, black pepper, Pecorino Romano

Cacio e Pepe V 26
Pecorino Romano, black pepper

Amatriciana 28
Tomato sauce, slow-cured pork guanciale, onion

Gricia 30
Slow-cured pork guanciale, black pepper, Pecorino Romano

Gamberi e Pancetta 44
Shrimp, pancetta, Two River mushroom blend, white wine cream sauce

SECONDI (MAIN COURSES)

Scaloppine di Pollo 32
Sautéed chicken breast, Marsala wine sauce, broccoli rabe, mashed potatoes

Pollo con Peperoncino GF 40
Slow-cooked half chicken, garlic, lemon, Calabrian chili, roasted potatoes

Salmone GF 36
Pan-seared salmon, sautéed spinach, mashed potatoes, lemon caper sauce

Costine di Maiale e Salsiccia GF 55
Braised pork spare ribs, sweet Italian sausage, housemade tomato gravy, creamy polenta

Branzino GF 59
Grilled whole branzino, roasted potatoes and fennel, escarole, orange and tarragon brown butter

Bistecca GF MKT
Skirt steak, herby salsa verde, charred lemon

I VINI (WINES)

Please turn over for our selection of Bellview Winery wines.

I VINI (WINES)

Wines available by the bottle or half bottle, as listed.

BELLVIEW WINERY

REDS

Cabernet Franc Half 25 | Full 43
Silky with red cherry, rose, and ripe pepper. Smooth with a lingering finish

Solavita Half 18 | Full 33
Wild cherry and strawberry with floral notes and a hint of vanilla

San Marco Half 24 | Full 43
Medium-bodied with blackberry, plum, and soft spice. Clean and balanced

WHITES

Pinot Grigio Half 20 | Full 35
Light and crisp with citrus, honeydew, and refreshing acidity

Chardonnay Half 21 | Full 36
Creamy and medium-bodied with green apple, vanilla, and gentle oak

FRUIT WINE

Fiesta Full 29
Cranberry and red grape blend. Fruity, lively, and sweet

SPARKLING

Pét-Nat Half 19
Light and crisp with fine bubbles, tropical fruit, apple, and refreshing acidity

BEVANDE (BEVERAGES)

San Pellegrino Sparkling 10
Acqua Panna Still 10
San Pellegrino Blood Orange Soda 5
Boylan Ginger Ale 6
Coca-Cola 4
Diet Coke 4
Sprite 4
Pure Leaf Iced Tea 5

Guest notes:

Please inform your server of any allergies. Our kitchen handles gluten, dairy, and nuts.
Gluten-free pasta and gnocchi available upon request, +3.
Private events + catering available. Inquire at flaviascucina.com.
550 Cookman Ave #101, Asbury Park, NJ 07712 · 732.361.5080

Policies:

A 20% gratuity will be automatically added to parties of 8 or more.
A 2.9% surcharge will be applied to all credit card payments.
No substitutions or half portions, please.