

Brunch Specialties All Day

- Yogurt Parfait** greek yogurt infused with vanilla, granola, strawberries and cantaloupe 12
- Ensalada de Frutas** a fresh fruit blend, served with honey and greek yogurt 9
- Salmon Avocado Toast*** on a toasted bolillo with cucumber, tomato, sesame oil, fried capers, jalapeño and balsamic glaze 15
- Chilaquiles con Pollo** homemade tortilla chips and chicken coated in our red or green salsa, queso fresco, sour cream and refried beans 15 mole +2
- Migas con Huevo** scrambled eggs with homemade tortilla chips, ham or savory chorizo, melted cheese, refried beans and salsa 13
- Huevos Rancheros** eggs served over corn tortillas, covered in red and/or green salsa, bacon, lettuce, refried beans and toast 13 mole +2
- Molletes** sliced bolillo with refried beans, melted cheese and pico de gallo 10
add chorizo or chilaquiles +3
- Omelette de Chilaquiles** egg omelette filled with homemade tortilla chips coated in green, red salsa or mole, sour cream, queso fresco and refried beans 15
- Huevos con Chorizo** scrambled eggs with savory chorizo, refried beans, salsa and corn or flour tortillas 13
- Huevos a la Mexicana** scrambled eggs with tomatoes, onions and jalapeños, refried beans, salsa and corn or flour tortillas 13
- Mexican Eggs Benedict** English muffin, poached eggs, tender barbacoa and our renowned mole sauce, served with breakfast potatoes 14
- Eggs Benedict** English muffin, poached eggs, ham and velvety hollandaise sauce served with breakfast potatoes 12
- Machaca Norteña** scrambled eggs, dried beef, sautéed onion and jalapeño, refried beans, salsa and corn or flour tortillas 14
- Custom Omelette** choice of three ingredients, served with breakfast potatoes 13 extras +1 each american cheese | mozzarella | ham | turkey | bacon | onion | spinach | tomato | jalapeño | chorizo | bell pepper | mushroom
- Mexican Pancake** with pearl sugar, eggs any style, sausage, syrup and avocado 12
- Tortas Cochinita Pibil | Cubana | Eggs With Chorizo | Milanese** with lettuce, tomatoes, onion, avocado and salsa 13

Appetizers

- Brussel Sprouts** with grated parmesan cheese and truffle oil 12
- Mexican Cheese Board** grilled panela, manchego, oaxaca and cotija cheese, pecans, marinated jalapeño, avocado, bolillo bread, chorizo, crema mexicana and rich honey 17
- Beef Carpaccio with Truffled Mole*** and black pepper crust with a dash of truffled mole and fresh salad 15
- Octopus Timbal** grilled octopus on a bed of arugula, cherry tomatoes and potatoes drizzled with roasted pepper sauce and a finishing touch of cilantro oil 15
- Steamed Black Mussels*** white wine, roasted garlic, oven roasted cherry tomatoes, basil and grilled bread 16
- Chunky Guacamole & Chicharrones** diced avocado, zesty lime juice, pico de gallo and crispy fried pork rinds 14
- Hickory Smoked Burrata** with cherry tomatoes, arugula, sea salt and grilled bread 15 prosciutto + 2
- Queso Fundido** oven melted cheese with savory chorizo, beef, chicken or ground beef and corn or flour tortillas 10



Meatballs three meatballs with parmesan cheese, traditional tomato sauce, polenta and basil 11

Gorditas de Chicharron Prensado three thick corn pockets with pressed pork skin, lettuce, onion, cilantro, queso fresco, sour cream and tomatillo salsa 12

Acapulco Cocktail* shrimp, fish or mix in our signature sauce with avocado, pico de gallo and homemade chips 15

Ceviche de Pescado* fresh fish marinated in lime juice mixed with pico de gallo on a crispy homemade flour base and chips 15

Tapas Mexicanas savor a variety of our traditional dishes | 1 sope | 1 mole enchilada | 1 chicken flauta | 1 tamale in red salsa 15

Sopes four mini corn masa cakes topped with refried beans, chicken or chorizo, queso fresco, sour cream, lettuce and salsa 12

Chips & Queso warm crispy homemade chips and a rich creamy queso dip 9 ground beef +2

Nachos homemade chips layered with refried beans, beef, chicken or ground beef, guacamole, cheese, sour cream, pico de gallo and jalapeños 14

Soups & Salads

Cilantro Lobster Bisque creamy lobster bisque with a touch of cilantro, sautéed lobster chunks, herbs, queso fresco and garlic bread 17

Tostadas de Nopal two homemade toasted tortillas topped with refried beans, tender cactus, queso fresco, tomato, onion and cilantro, served with salsa morita 13 chicken or avocado +3

Caprese Salad heirloom tomatoes, mozzarella, balsamic, olive oil, sea salt and basil 13

Caesar Salad fresh romaine lettuce, croutons, shaved parmesan cheese, fried capers, and homemade caesar dressing 13 chicken +5 salmon +10 shrimp +9

Strawberry & Spinach Salad fresh spinach, strawberries, pecans, goat cheese and homemade strawberry vinaigrette 15 chicken +5 salmon +10 shrimp +9

Apple & Avocado Salad fresh mixed greens, golden apples, cranberries, pecans, goat cheese, avocado and homemade vinaigrette 15 chicken +5 salmon +10 shrimp +9

Tenderloin Salad fresh mixed greens, tomatoes, goat cheese, homemade balsamic vinaigrette and sliced tenderloin 21

Pozole traditional soup with hominy, pork and red chiles, served with lettuce, onions, refried beans, homemade tostadas and avocado cup 8 bowl 14

Tortilla Soup a creamy tomato base with chicken, avocado, sour cream, queso fresco and homemade crunchy tortilla strips cup 7 bowl 10

Consomme de Pollo a heartwarming chicken broth with rice, chicken, avocado and queso fresco cup 6 bowl 9

Enchiladas

Mole Enchiladas three corn tortillas filled with chicken, covered in our renowned homemade mole sauce, topped with queso fresco, sour cream, sesame seeds, served with rice and refried beans 16

Green or Red Enchiladas three corn tortillas filled with chicken, covered in salsa, melted cheese and sour cream, served with rice and refried beans 15

Tomatillo Enchiladas thinly sliced sizzling steak paired with two chicken fajita green enchiladas, rice, refried beans and avocado 23

Enfrijoladas three comforting enchiladas filled with chicken, melted cheese or eggs drenched in a warm creamy bean salsa, topped with sour cream, queso fresco and savory chorizo 15



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Pastas

all pastas come with garlic bread

Penne Pesto homemade pesto, served with garlic butter bread, parmesan cheese, cherry tomatoes and roasted garlic olive oil 18 chicken +5 shrimp +9

Gnocchi & Italian Sausage with roasted mushrooms and white cream sauce 21 chicken +5

Tagliatelle Bolognese with traditional meat sauce, parmesan cheese and basil 21

Spaghetti Carbonara pancetta, egg yolk, basil and grated parmesan and romano cheese 22

Shrimp Scampi gulf shrimp, banana peppers, spinach, capers, garlic, lemon butter sauce with linguini pasta 29

Linguini Di Vongole clams sautéed with garlic, fresh basil, red peppers flakes and white wine sauce 29

Shrimp Chipotle Pasta linguini coated in chipotle salsa and gulf shrimp 17

Linguini a la Diabla* spicy tomato sauce, gulf shrimp, black mussels and octopus 19

Fajitas

Seafood Fajitas* grilled lobster tail, U10 seared scallops, shrimp, grilled vegetables, chipotle rice, served with garlic-infused butter, chile toreado and corn or flour tortillas 42

Fajitas Poblanas beef, chicken or vegetables with charred poblano peppers, bacon, melted cheese, onions and tomatoes, served with rice, refried beans, pico de gallo, guacamole and corn or flour tortillas
For one 19 shrimp +3 | For two 37 shrimp +5

Fajitas Mexicanas beef, chicken or vegetables with grilled tomatoes, onions, mushrooms and jalapeños, served with rice, refried beans, pico de gallo, guacamole and corn or flour tortillas
For one 19 shrimp +3 | For two 37 shrimp +5

Tacos

Bistec four corn tacos with finely chopped tender steak, served with onion, cilantro, and jalapeño salsa 14
add cheese or chorizo +2

Tacos Arrachera two cheese-crusting flour tortillas, halved, filled with thinly sliced beef, served with onion, cilantro and jalapeño salsa 15

Carbon three homemade corn or flour tortillas with chargrilled beef or chicken, served with pico de gallo, guacamole, rice, refried beans and jalapeño salsa, smoked at table 15

Barbacoa four corn tacos with slowly-cooked tender beef, served with onion, cilantro and salsa morita 13

Carnitas four corn tacos with slow roasted marbled pork, served with onion, cilantro and habanero salsa 13

Cochinita Pibil four corn tacos with Mayan slow-roasted pork braised in achiote, topped with pickled onions, served with habanero salsa 13

Pastor four corn tacos with marinated pork, grilled pineapple, served with cilantro, onion and jalapeño salsa 12

Doraditos three crispy rolled tacos filled with savory chorizo, potatoes and cheese, topped with sour cream, lettuce and jalapeño salsa 12



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Antojos Caseros

Chicharron en Salsa Verde pork rinds drenched in green sauce, served with refried beans and corn or flour tortillas 12

Quesadillas Fritas three homemade masa tortillas stuffed with melted cheese and fried until crispy, topped with sour cream, queso fresco served with savory chorizo and jalapeño salsa 13

Tres Tamales freshly steamed tamales | chicken in red salsa | pork in green salsa | chicken in mole 16

Chicken Flautas three crunchy rolled tacos covered in green sauce, queso fresco, sour cream, guacamole and pico de gallo 14

Chicken Tostadas two toasted tortillas topped with refried beans, shredded chicken, lettuce, tomato, sour cream, queso fresco and avocado, served with jalapeño salsa 15

Chile Relleno battered poblano pepper filled with beef, chicken, ground beef or cheese, covered in warm red salsa, served with rice and refried beans 19

Quesadilla filled with cheese, beef, chicken, ground beef or vegetables served with pico de gallo, sour cream and guacamole 14

Fideo Seco thin fideo noodles simmered in a tomato sauce infused with chile pasilla, queso fresco, sour cream and avocado 12

Entrees

Huachinango* red snapper marinated in achiote and zesty lemon sauce, savory chorizo, chile guajillo, crispy fried sunchoke, served alongside creamy mashed potatoes 26

Pan Seared Salmon* salmon with lime-infused caper sauce, served alongside creamy mashed potatoes and grilled vegetables 24

Pescado a la Veracruzana* catch of the day sautéed with tomatoes, olives, bay leaves, and capers, served alongside creamy mashed potatoes 24

Braised Beef beef slowly cooked for 8 hours on a corn puree base, topped with our renowned mole sauce and sesame seeds 28

Filet Mignon* 8oz beef tenderloin served with couscous, arugula and fresh jalapeños, topped with lemon cream sauce and capers, crowned with grilled shrimp 39

Prime T-Bone smoked seared prime t-bone with a blend of black pepper, tequila and mezcal sauce, served with potatoes roasted in clarified garlic butter and rosemary 28

Carne Asada a la Tampiqueña thinly sliced ribeye steak, accompanied by a delightful enchilada or chilaquiles, served with refried beans, rice and guacamole 24 add eggs +3

Pechuga de Pollo tender chicken breast coated in our green salsa or renowned mole sauce, sprinkled with sesame seeds, served with rice and corn or flour tortillas 19

Sides

homemade corn tortillas 3 | house salad 7 | chilaquiles 7 | sope 4 | gordita 5 | two enchiladas 8
tostada de pollo 8 | tostada de nopal 7 | two eggs any style 3 | chicharrones 6 | breakfast potatoes 4
grilled or steamed veggies 6 | sauteed vegetables 6 | nopales 4 | chiles toreados 2 | mashed potatoes 5
pure de maiz 7 | refried beans 3 | chunky guacamole 6 | avocado 4 | rice 4 | chorizo 4
bacon 3 | mole 4 | cheese dip 4 | bolillo 3 | toast 2

Indulge in elegance, savor the comfort, and sip artistry at Caffé Di Fiore, welcome!

Split plate charge \$3.00

A gratuity of 18% will be added to parties of 6 or more

Items marked with an asterisk may be served raw or undercooked; consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions.



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