



Florentina's

RISTORANTE ITALIANO



2690 GREEN MOUNTAIN DRIVE
PH: (417) 337-9882
FX: (417) 339-2671

WWW.FLORENTINASRISTORANTEITALIANO.COM

APPETIZERS

FLORENTINA'S MUSSELS

Mussels steamed with white wine, garlic, fresh basil, lemon juice and a splash of cream. 9.99

CALAMARI

Buttermilk dipped squid, lightly seasoned and floured, then fried. Served with basil sundried tomato mayo and our marinara sauce. 7.99

PROVOLONE FRITTI

Seasoned bread crumb coated provolone cheese sticks, fried golden brown and served with our marinara sauce. 6.59

STUFFED MUSHROOMS

Mushrooms stuffed with onions, garlic, basil, Fontina cheese and Italian sausage, topped with our house cheese blend and baked. Served with basil pesto cream sauce. 6.99

RAVIOLI FLORENTINA

Pasta pillows filled with ricotta and Fontina cheese, lightly breaded then flash fried and served with our marinara sauce. 6.99

PARMIGIANA DI MELANZANE

Eggplant, lightly seasoned and breaded, sautéed in EVOO, topped with our marinara sauce and our house cheese blend, then baked. 6.59

BRUSCHETTA

Roma tomatoes, minced garlic and diced red onion marinated in fresh basil and olive oil, drizzled with balsamic vinegar and served on grilled crostini with cheese. 6.99

SPEIDINI

Chicken marinated in lemon, basil, garlic, coated with bread crumbs and Parmesan cheese. Then grilled and served on sautéed red peppers and onions with our marinara sauce for dipping. 6.99

FLORENTINA'S TRIO

Three of our favorites Calamari, Provolone Fritti and Ravioli accompanied with sundried tomato mayo and our marinara sauce for dipping. 9.99



SALADS

HOUSE SALAD

Cucumber, tomato, red onion and salad greens tossed with housemade Italian salad dressing. 3.29

CLASSIC CAESAR

Crisp romaine lettuce tossed with our house made creamy Caesar dressing, fresh grated Parmesan and garlic croutons. 3.99
Add grilled chicken 1.49
Add grilled shrimp 1.99

FLORENTINA'S ANTIPASTA SALAD

Salad greens with marinated artichokes, tomato, cucumbers, mushrooms, pepperoncini, salami, capicola, kalamata olives, grape tomatoes and fresh mozzarella, with lime dressing. 5.29

APPLE & GORGONZOLA

Salad greens, sliced apples, gorgonzola cheese, crasins and candied walnuts, with raspberry vinaigrette. 5.49 Add grilled chicken 1.49

WARM SPINACH SALAD

Baby spinach, strawberries, red onion, sliced mushrooms and candied walnuts with warmed bacon vinaigrette. 5.29 Add grilled chicken 1.49

SOUPS

MINESTRONE

An Italian classic of vegetables, sausage, beef, chicken, beans and orzo pasta in a flavorful broth. 4.99

ZUPPA TOSCANA

Vegetables, sausage and chicken in a creamy tomato broth. 4.99

**PARTIES OF 7 OR MORE WILL BE
CHARGED 18% GRATUITY**



CLASSIC PASTA DISHES

SPAGHETTI MARINARA

Our marinara sauce with Parmesan cheese over spaghetti. 9.49

SPAGHETTI WITH MEATBALLS

Our marinara sauce and generous housemade meatballs with Parmesan, over spaghetti. 11.49

SPAGHETTI BOLOGNESE

Our housemade meat sauce and Parmesan tossed with spaghetti. 9.49

POMODORO CAPELLINI

Capellini pasta tossed with garlic, basil, parsley and our marinara sauce. 9.49

CAPELLINI VONGOLE

Capellini pasta with clams, garlic, parsley, Parmesan and white wine cream sauce. 11.29

LINGUINI DEL MARE

Shrimp, calamari and mussels steamed with basil, white wine, garlic, and capers served over linguini, tossed with your choice of sauce. 13.49

PENNE ALLA VODKA

Grilled chicken, caramelized onions, and capers, with vodka and tomato cream sauce over penne pasta and Parmesan. 10.99

PENNE ARRABBIATA

Penne pasta in a spicy tomato basil and garlic sauce with Italian sausage and Parmesan. 10.29

LINGUINI PESTO

Linguini tossed in a sauce of pine-nuts, garlic and basil, all crushed with a splash of cream, and finished with tender grilled chicken, kalamata olives, artichoke hearts, broccoli and red peppers with Parmesan. 11.79

RIGATONI FLORENTINA

Grilled chicken, roasted sweet peppers, mushrooms, onions, broccoli, artichoke hearts, sundried tomatoes, fresh basil, parsley, capers, kalamata olives and garlic all sautéed in EVOO, with rigatoni, tossed in a tomato cream sauce and finished with our house cheese blend. 11.49

FETTUCINI ALFREDO


Fettucini tossed in a creamy Parmesan cheese sauce. 9.49
Add grilled chicken 1.99
Add shrimp 2.49

PRIMEVERA

Mushrooms, onions, broccoli, sundried tomatoes, kalamata olives, fresh basil, spinach, capers, parsley and garlic all sautéed in EVOO, tossed with fettucini and two kinds of Parmesan cheese. 10.99

RAVIOLI LIMONI

Cheese ravioli tossed with sundried tomatoes, basil, lemon, capers, parsley and white wine cream sauce. 11.29



PASTA MIA

BUILD YOUR OWN FAVORITE PASTA DISH

CHOOSE A PASTA & SAUCE 9.49

PASTA

Linguini, Fettucini,
Penne, Capellini,
Spaghetti, Rigatoni

SAUCE

Marinara, Meat,
Alfredo, Spicy Marinara

MEAT

Grilled Chicken,
Italian Sausage,
Meatballs 1.99 Each

OTHER

Choice of Vegetable
1.19 Each
Shrimp 2.49

WHOLE WHEAT OR GLUTEN-FREE PASTA
AVAILABLE ON REQUEST.

PARTIES OF 7 OR MORE WILL BE CHARGED 18% GRATUITY



FLORENTINA'S HOUSE SPECIALITIES

BAKED PASTA

LASAGNA DELLA CASA

Housemade with layer upon layer of fresh pasta, five kinds of cheese, eggs, spinach, onions, garlic, fresh basil, meat sauce and cream sauce. 12.99

LASAGNA GIARDINO

Layers of grilled peppers, zucchini, red onions, mushrooms, sweet potatoes, spinach, five cheeses, and our marinara sauce between sheets of pasta. Served with our marinara and creamy pesto sauce. 12.99

CANNELLONI ALLA BESCAMELLA

Large pasta tubes filled with Fontina and ricotta cheeses, spinach and seasoned ground meats resting in our marinara sauce topped with creamy white sauce and baked with our house cheese blend. 11.79

MANICOTTI VERDI

Tubes of pasta stuffed with spinach and five cheeses, baked with our marinara and cream sauce. 11.79

SPAGHETTI CUCINA

Grilled chicken, Italian sausage and a housemade meatball with spaghetti, tossed with our marinara sauce, baked with our house cheese blend. 13.49

PAOLO'S FAVORITES

Our signature lasagna, a generous portion of fettucini alfredo and spaghetti topped in our marinara sauce with Italian sausage. 13.49

PARMIGIANA

Your choice of chicken, eggplant or veal cutlet lightly breaded, topped with our marinara and our house cheese blend, baked and served with roasted rosemary potatoes and green beans or penne marinara or alfredo.

CHICKEN 13.49

VEAL 14.99

EGGPLANT 12.99

SIDE DISHES

GIANT MEATBALLS

In our marinara sauce. 4.99

ITALIAN SAUSAGE

With roasted red peppers, onions and our marinara sauce. 4.99

BROCCOLO

Broccoli with lemon garlic butter. 3.49

PAOLO'S PATATE

Roasted rosemary potatoes. 3.19

TRIFOLATI

Mushrooms sautéed in garlic, butter and parsley. 3.49

FAGIOLI VERDI

Green beans. 3.19



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FLORENTINA'S HOUSE SPECIALITIES



HOUSE SPECIALTIES BELOW SERVED WITH ROASTED ROSEMARY POTATOES AND GREEN BEANS OR PENNE PASTA WITH MARINARA OR ALFREDO SAUCE.

POLLO PICCATA

Chicken cutlet lightly floured sautéed and topped with artichokes, mushrooms, kalamata olives and prosciutto served with a light lemon and white wine sauce. 13.29

MARSALA

Your choice of chicken or veal cutlet sautéed with rosemary, Marsala wine and mushrooms. Chicken 13.49 Veal 14.49

SALTIMBOCCA ALLA ROMANA

Boneless breast of chicken grilled with fresh sage, Provolone cheese and prosciutto, served with a lemon cream sauce. 13.39

PORK CHOP MILANO

Italian style pork chop, marinated then grilled and served with our lemon cream sauce. 13.49

TUSCAN RIBS

Slow roasted baby back ribs rubbed with brown sugar and house spices then grilled and served with an Italian-style barbeque sauce. 15.49



STEAKS



STEAK FLORENTINA

A 9 oz top sirloin steak grilled with Florentina's house seasonings, served with sautéed onions and red & green peppers, with garlic and Italian sausage. 15.99

STEAK PIZZIAOLA

A 12 oz ribeye steak grilled to your liking, rubbed with garlic and Florentina's house seasonings, served with au gratin roma tomatoes. 17.99



SEAFOOD



SALMON TRATTORIA

Salmon fillet grilled with shrimp and smothered with alfredo sauce. 16.99

ALMONDINE BASA

Breaded fillet of basa, topped with toasted almonds, cream and lemon sauce. 13.99

PESTO SHRIMP

Large shrimp sautéed in EVOO, with basil pesto, white wine and cream. 14.49

SEAFOOD TOFINO

Tender shrimp, calamari, mussels and white fish sautéed in butter, garlic, white wine, capers, parsley, fresh basil and tomato cream sauce. 15.49

BASA FLORENTINA

Lightly floured basa fillet sautéed in butter with grape tomatoes, garlic, capers, onions, parsley, fresh basil and lemon. 13.99



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FAMILY PLATTERS

FAMILY PLATTER SIZES SERVE FOUR OR MORE, DEPENDING ON HOW HUNGRY YOUR FAMILY IS.

FAMILY PLATTERS

Share a meal with your friends and family by ordering one of Florentina's family platters... Dining "family style" is dining uniquely "Italian style"... With glasses raised, and dishes passing from hand to hand accompanied by warm smiles and welcoming arms. Where you share not only your meal, but a little laughter, and loads of conversation as Florentina's transforms into Grandma Maria's kitchen or perhaps Uncle Antonio's dinner table ... And everyone is family.



FAMILY APPETIZERS

BRUSCHETTA ROMA

Roma tomatoes, minced garlic and diced red onion marinated in fresh basil and olive oil, and drizzled with balsamic vinegar served on grilled crostini with cheese. 14.99

CALAMARI

Buttermilk dipped squid, lightly seasoned and floured, then fried. Served with basil sundried tomato mayo and our marinara sauce. 17.99

PROVOLONE FRITTI

Seasoned bread crumb coated Provolone cheese sticks, fried golden brown and served with our marinara sauce. 13.59

RAVIOLI FLORENTINA

Pasta pillows filled with ricotta and Fontina cheese, lightly breaded then flash fried and served with our marinara sauce. 16.99

STUFFED MUSHROOMS

Mushrooms stuffed with onions, garlic, basil, Fontina cheese and Italian sausage topped with our house cheese blend and baked. Served with basil pesto cream sauce. 15.99

FAMILY SALADS & SOUPS

FLORENTINA'S ANTIPASTA SALAD

Salad greens with marinated artichokes, tomato, cucumbers, mushrooms, pepperoncini, salami, capicola, kalamata olives, grape tomatoes and fresh mozzarella, with lime dressing. 16.99

APPLE & GORGONZOLA

Baby greens, sliced apples, gorgonzola, crasins and candied walnuts, with raspberry vinaigrette. 14.99

CLASSIC CAESAR

Crisp romaine lettuce tossed with our housemade creamy caesar dressing, fresh grated Parmesan and garlic croutons. 14.99

WARM SPINACH SALAD

Baby spinach, strawberries, red onion, sliced mushrooms, candied walnuts with warmed bacon vinaigrette. 15.99


MINESTRONE SOUP

An Italian classic of vegetables, sausage, beef, chicken, beans and orzo pasta in a flavorful broth. 13.99

ZUPPA TOSCANA SOUP

Vegetables, sausage and chicken in a creamy tomato broth. 13.99

PARTIES OF 7 OR MORE WILL BE CHARGED 18% GRATUITY



FAMILY PLATTERS

FAMILY PLATTER SIZES SERVE FOUR OR MORE, DEPENDING ON HOW HUNGRY YOUR FAMILY IS.

CLASSIC PASTA DISHES

FETTUCINI ALFREDO

Fettucini tossed in a creamy Parmesan cheese sauce. 24.99
Add grilled chicken 7.49
Add shrimp 9.99

LINGUINI DEL MARE

Shrimp, calamari and mussels steamed with basil, white wine, garlic and capers served over linguini tossed with our marinara sauce. 29.49

LINGUINI PESTO

Linguini tossed in a sauce of pine-nuts, garlic and basil, all crushed with a splash of cream, and finished with tender grilled chicken, kalamata olives, artichoke hearts, broccoli and red peppers with Parmesan. 27.99

SPAGHETTI BOLOGNESE

Spaghetti tossed with housemade meat sauce and Parmesan. 21.99

PENNE ALLA VODKA

Grilled chicken, caramelized onions, capers, with vodka and tomato cream over penne pasta. 23.99

SPAGHETTI WITH MEATBALLS

Our marinara sauce and housemade meatballs over spaghetti. 25.99

PENNE ARRABBIATA

Penne pasta tossed in a spicy tomato and garlic sauce with Italian sausage. 25.99

PRIMEVERA

Button mushrooms, onions, broccoli, sundried tomatoes, kalamata olives, fresh basil, spinach, capers, parsley and garlic all sautéed in EVOO tossed with fettucini and two kinds of Parmesan cheese. 23.29

RIGATONI FLORENTINA

Grilled chicken, roasted sweet peppers, mushrooms, onions, broccoli, artichoke hearts, sundried tomatoes, fresh basil, parsley, capers, kalamata olives and garlic all sautéed in EVOO, with rigatoni, tossed in a tomato cream sauce and finished with our house cheese blend. 24.99

SPAGHETTI MARINARA

Spaghetti tossed with our marinara sauce. 16.99

FLORENTINA'S HOUSE SPECIALTIES

FLORENTINA'S HOUSE SPECIALTIES BELOW SERVED WITH ROASTED ROSEMARY POTATOES AND GREEN BEANS OR PENNE PASTA WITH MARINARA OR ALFREDO SAUCE.

POLLO PICCATA

Chicken cutlet lightly floured sautéed and topped with artichoke, kalamata olives, sautéed mushrooms and prosciutto. Served with a light lemon and white wine sauce. 27.99

PESTO SHRIMP

Large shrimp sautéed in EVOO with basil pesto, white wine, and cream. 27.99

RAVIOLI LIMONI

Cheese ravioli tossed with sundried tomatoes, basil, lemon, capers, parsley and white wine cream sauce. 24.99

MARSALA

Your choice of chicken or veal cutlets sautéed with rosemary, Marsala wine and mushroom. Chicken 26.99 Veal 29.49

SALTIMBOCCA ALLA ROMANA

Boneless breast of chicken grilled with fresh sage, Fontina cheese and prosciutto, served with a lemon cream sauce. 27.99

PARMIGIANA

Your choice of chicken, eggplant or veal cutlets lightly breaded, sautéed in EVOO topped with our marinara and our house cheese blend.
Chicken 27.49 Veal 29.99 Eggplant 23.99

SERVES FOUR
OR MORE

SIDE DISHES

SERVES FOUR
OR MORE

GIANT MEATBALLS

In our marinara sauce. 12.99

ITALIAN SAUSAGE

With roasted red peppers, onions & our marinara sauce. 12.99

BROCCOLO

Broccoli with lemon garlic butter. 8.99

PAOLO'S PATATE

Roasted rosemary potatoes. 8.99

TRIFOLATI

Mushrooms sautéed in garlic, butter & parsley. 8.99

FAGIOLI VERDI

Green beans. 8.99



PIZZA

A 10" x 15" THIN CRUST PIZZA TOPPED WITH AN OLD WORLD STYLE SAUCE AND THE FINEST INGREDIENTS USING THE BEST CHEESE BLEND OF FONTINA, MOZZARELLA, PARMESAN AND PROVOLONE, BAKED IN BRANSON'S ONLY BRICK OVEN! BE SURE TO TRY ONE OF OUR HOUSE WHITE PIZZAS, NO TOMATO SAUCE BUT FANTASTIC FLAVORS.

SAUCE PIZZAS

MARGHERITA

The original pizza, housemade tomato sauce, roma tomatoes, our house cheese blend, fresh mozzarella and fresh basil. 13.49

ALFREDO CHICKEN

Alfredo creamy cheese sauce, grilled chicken, mushrooms, sundried tomatoes and our house cheese blend. 13.99

SALSICCIA

Italian sausage, caramelized onions, tomato sauce and our house cheese blend. 13.29

POLLO

Marinated grilled chicken, caramelized onions, tomato sauce, our house cheese blend, gorgonzola cheese and toasted pinenuts. 13.49

POLPETTE

House made meatballs, caramelized onions, mushrooms, tomato sauce and our house cheese blend. 13.49

CARNI

Pepperoni, Italian sausage, genoa salami, sliced meatballs, tomato sauce and our house cheese blend. 14.49

WHITE PIZZAS

POLLO E SPINCAI

Marinated grilled chicken, caramelized onions, mushrooms, our house cheese blend and spinach. 14.49

SALSICCIA CON MELA

Diced Italian sausage, our house cheese blend, sliced apples with candied walnuts. 13.29

MOSTARDA

Italian sausage, sliced meatballs, housemade sweet mostarda and our house cheese blend. 14.49

PESTO E POLLO

Marinated grilled chicken, basil pesto, fresh spinach, gorgonzola and our house cheese blend. 14.49

PIZZA MIA

BUILD YOUR OWN FAVORITE PIZZA WITH CHEESE AND SAUCE 11.49

VEGGIES

Caramelized Onions, Red or Green Peppers, Roma Tomatoes, Mushrooms, Spinach, Kalamata Olives, Artichokes, Pepperoncini 1.49 Each

MEAT

Italian Sausage, Chicken, Meatballs, Genoa Salami, Pepperoni, Capicola, Anchovies 1.89 Each

DRINKS

Coca-Cola, Diet Coke, Sprite, Dr. Pepper, Diet Dr. Pepper, Pink Lemonade, Coffee, Tea, Milk, Juice 2.19 Each

KIDS MENU

AGES 10 & UNDER

CHEESE OR PEPPERONI PIZZA

FETTUCINI ALFREDO

SPAGHETTI WITH MARINARA
OR MEAT SAUCE

TOASTED RAVIOLI AND FRIES

CHICKEN NUGGETS AND FRIES

CHEESE STICKS AND FRIES

All kids meal include a beverage 4.99

SPECIAL THANKS TO CHEF K.

Florentina's menu has been painstakingly crafted with the assistance of Chef Ron Kalenuik, also known as Chef K. Chef K has written 18 cookbooks, hosted a number of television shows and is a renowned, award-winning restaurateur.



PARTIES OF 7 OR MORE WILL
BE CHARGED 18% GRATUITY