

CAFÉ FIORELLO
DINNER

Bottled Triple Purified Water Still or Lightly Carbonated (All You Can Drink)

SOUPS

21-VEGETABLE MINISTRONE

STRACCIATELLA CHICKEN SOUP

Poached Egg

OIL-FREE PASTA E FAGIOLI (The Perfect Protein)

Whole Wheat Pasta, Vegan

GARLIC BREAD

SALADS

CAFÉ FIORELLO CAESAR

BABY ARUGULA & CAMELIZED PEAR

Goat Cheese Fritter, Black Currant Vinaigrette

BURRATA MOZZARELLA CAPRESE

House Made Burrata, Beefsteak Tomatoes, Arugula

AVOCADO & MOZZARELLA CAPRESE

House Made Burrata Mozzarella, Beefsteak Tomatoes

ANTIPASTO BAR

*Chef Raffaele prepares additional antipasti everyday.
Please feel free to visit our Antipasto Bar.*

3 VEGETABLES

2 VEGETABLES WITH SHRIMP & SCALLOPS

♦ SERVED WARM

VEGETABLE ANTIPASTI

♦ BOWL OF ASSORTED OLIVES

♦ CAULIFLOWER STEAK AMANDINE

♦ ZUCCHINI PARMIGIANA

♦ STUFFED ARTICHOKE OREGANATA

♦ SCALLOPED POTATO GRATIN

BEEFSTEAK TOMATOES

SICILIAN EGGPLANT CAPONATA

ROASTED RED & YELLOW PEPPERS

CAMELIZED FENNEL *Butterbean Honey*

WHOLE WHEAT ARTICHOKE COUSCOUS

BROCCOLI RABE & GOLDEN RAISINS

GRILLED ASPARAGUS SPEARS

ROASTED RED BEETS

CIPOLLINI ONIONS *Balsamic Glaze*

6 VEGETABLES

4 VEGETABLES WITH 2 SEAFOOD

shrimp & scallops and seafood antipasto of the day

SEAFOOD

SHRIMP & SCALLOPS

GRILLED SEPIE CALAMARI

SHRIMP & CORONA BEANS

MOZZARELLA

HOUSE MADE BURRATA (*Cream-Filled Mozzarella*)

WITH Prosciutto di Parma

WITH Any Vegetable Antipasti

MEATS & PROSCIUTTO

♦ HOUSE MADE FENNEL SAUSAGE & PEPPERS

♦ BOWL OF MEATBALLS

PROSCIUTTO DI PARMA

SPECIALITY APPETIZERS

FRIED ARTICHOKE ALLA GIUDEA

CAPRINO GOAT CHEESE BRUSCHETTA TOAST

Pesto Beefsteak Tomatoes

FRIED SHRIMP & CALAMARI

FRAVIOLI GRANDI

JUMBO CRABMEAT BRUSCHETTA TOAST

*Two Large Fried Ravioli, Stracchino Cheese,
Burrata Mozzarella, Prosciutto di Parma, Soppresata*

Stracchino Cheese

PASTA & RISOTTO

SPECIALITÀ! CAFÉ FIORELLO'S LASAGNA

FETTUCCHINE CARBONARA *Whole Fried Egg, Pancetta, Pecorino Cheese*

BUCATINI WITH SAUSAGE AMATRICIANA *Pomodoro, House Made Fennel Sausage*

TAGLIATELLE BOLOGNESE *Hand Made Ribbon Pasta, Three Meat Ragú*

TAGLIOLINI AL FORNO *Homemade Spinach Pasta, Lightly Baked with Parma Ham & Parmesan Béchamel Sauce*

WHOLE WHEAT ORECCHIETTE AL PESTO *Basil Pine Nut & Hazelnut Sauce*

PAPPARDELLE WITH EGGPLANT PARMESAN

SPAGHETTI & CLAMS *White or Red Sauce*

MEDITERRANEAN BRANZINO FILET WITH SEAFOOD TAGLIATELLE

SEAFOOD RISOTTO *Scallops, Shrimp, Manila Clams, Mussels, Calamari*

WHOLE GRAIN FARRO TAGLIATELLE OR GLUTEN-FREE SPAGHETTI ALSO AVAILABLE

CAFÉ FIORELLO
DINNER

LOCAL FISH & SEAFOOD

ALL FISH IS AVAILABLE SIMPLY GRILLED

LOCAL SEA TROUT MILANESE

(Scarce, Long Island, NY) Arugula, Fennel

CLAYPOT PORGY LIVORNESE

(Long Island, NY) Tomatoes, Black Olives, Capers

CRISPY FLUKE MUGNAIA

(Montauk, NY) Brown Butter, Lemon, Parsley

WILD STRIPED BASS SALMORIGLIO

(Montauk, NY) Black Olives, Shallots, Red & Yellow Peppers

SEARED DIVER SCALLOPS

(Newport, RI) Roasted Sliced Herb Potatoes

ATLANTIC YELLOWFIN TUNA STEAK

(Bar Harbor, ME) Balsamic Glaze, Lentil Salad

SHRIMP SCAMPI

(Louisiana) Corona Beans, Pancetta, Baby Arugula

JUMBO LUMP CRAB STEAK

(Maryland) Fresh-Cut French Fries

LOBSTER AND SEAFOOD FRA DIAVOLO

(Buck's Harbor, ME) Lobster, Clams, Mussels, Shrimp, Linguine, Tomato Sauce

IMPORTED FISH

DOVER SOLE (Holland) 1 lb

Asparagus Spears, Lemon-Caper Brown Butter Sauce (Served on the Side)

BRANZINO (Mediterranean Sea)

(Sea Bass) Pine Nut & Black Currant Sauce

SALMON STEAK BY "FREEDOM FOOD"

(Sutherland, Scotland) Braised Zucchini, Leeks

VEAL & POULTRY

VEAL SCALOPPINE MARSALA *Hen of the Woods Mushrooms, Parmesan Potatoes*

VEAL SCALOPPINE SALTIMBOCCA *Prosciutto di Parma, Sage*

VEGETARIAN VEAL SCALOPPINE PICCATA *Artichokes, Capers (Seitan: Wheat Gluten)*

VEAL CHOP MILANESE *Arugula, Fennel*

SPECIALITÀ! VEAL CHOP PARMIGIANA

GRILLED VEAL CHOP *Sage Sauce, Fresh-Cut French Fries*

CALVES LIVER STEAK VENEZIANA *Caramelized Onions, Aged Balsamic*

MAMA PERLA'S ORGANIC LEMON CHICKEN *Pan Fried Zucchini, Lemon Gremolata*

USDA PRIME STEAKS

DRY-AGED 28 DAYS

FILET MIGNON *Hen of the Woods Mushrooms, Brunello Sauce, Creamy Polenta (8 oz.) 38 (12 oz.)*

PRIME NEW YORK STRIP *Saffron Risotto Cake, Brunello Sauce (14 oz.)*

PRIME BONE-IN RIB-EYE FIORENTINA *12-Year Balsamic, Grilled Onion, Baby Arugula, Roasted Garlic (22 oz.)*

OUR SIGNATURE THIN CRUST PIZZA

MARGHERITA

Burrata Mozzarella, Tomatoes, Basil

A LOT OF PEPPERONI & BABY ARUGULA

MEATBALL PIZZA

HOUSE MADE FENNEL SAUSAGE
& ROASTED PEPPERS

PARMA PROSCIUTTO & BABY ARUGULA

Aged Balsamic Vinegar

SHRIMP & BROCCOLI RABE

SUPREME PIZZA

Burrata Mozzarella, Prosciutto di Parma, Pepperoni, House Made Fennel Sausage, Pancetta, Seasonal Mushrooms, Roasted Peppers, Black Olives

SEAFOOD SUPREME PIZZA

Scallops, Manila Clams, Mussels, Shrimp, Calamari, Burrata Mozzarella, Artichokes

VEGAN PIZZA

SOY MOZZARELLA CHEESE & WHOLE WHEAT FLOUR

VIRGIN MARGHERITA *Tomatoes, Basil*

MEDITERRANEAN GRILLED VEGETABLE PIZZA *Sicilian Oregano, Capers*

For our guests with food allergies, please feel free to make special requests.

A suggested gratuity of 18% has been added to parties of 6 or more.

Direttore Generale, Carlo Fusco || Culinary Director, Brando DeOliveira || Executive Chef, Raffaele Solinas

THE FIREMAN HOSPITALITY GROUP—FAMILY-OWNED RESTAURANTS