

CAFÉ FIORELLO
LUNCH

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

SOUPS

21-VEGETABLE MINESTRONE

STRACCIATELLA CHICKEN SOUP
Poached Egg

PASTA E FAGIOLI (*The Perfect Protein*)
Oil-Free, Whole Wheat Pasta, Vegan

GARLIC BREAD

PRIX-FIXE

DAILY
THREE-COURSE
LUNCH

(Please see prix-fixe menu)

(MONDAY-FRIDAY)

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 SEPPIE 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

SNACKS & BURGER

FRIED ARTICHOKE ALLA GIUDEA

FRIED SHRIMP & CALAMARI

FRAVIOLI GRANDI

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

CAPRINO GOAT CHEESE BRUSCHETTA TOAST

Pesto Beefsteak Tomatoes, Fresh-Cut French Fries

JUMBO CRABMEAT BRUSCHETTA TOAST

Stracchino Cheese, Fresh-Cut French Fries

CAPRESE HAMBURGER

Burrata Mozzarella, Tomato, Fresh-Cut French Fries

ENTRÉE SALADS

CHEF'S SALAD

Chicken, Prosciutto, Mozzarella, Asparagus

KING SALMON CAPRESE SALAD

Burrata Mozzarella, Market Greens

NIÇOISE SALAD

WITH YELLOWFIN TUNA OR GRILLED SHRIMP

ENTRÉE CAESAR SALADS

SEARED DIVER SCALLOPS

(Newport, RI)

FILET MIGNON

JUMBO LUMP CRAB CAKE

1 LB. MAINE LOBSTER

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

CAFÉ FIORELLO
LUNCH

PASTA & RISOTTO

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

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

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

SPECIALITÀ! CAFÉ FIORELLO'S LASAGNA

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

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

SALMON STEAK BY "FREEDOM FOOD"

(Sutherland, Scotland) Braised Zucchini, Leeks

VEAL, STEAK & 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)*

SPECIALITÀ! VEAL CHOP PARMIGIANA

CALVES LIVER STEAK VENEZIANA *Caramelized Onions, Aged Balsamic*

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

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

- OUR CHOPS & STEAKS MENU IS ALWAYS AVAILABLE -

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

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*

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