

CAFÉ FIORELLO  
**SUPPER**  
*Starts at 8 pm*

*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

**SNACKS, BURGER & ENTRÉE SALADS**

FRIED ARTICHOKE ALLA GIUDEA

FRIED SHRIMP & CALAMARI

FRAVIOLI GRANDI

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

CAPRESE HAMBURGER

*Burrata Mozzarella, Tomato, Fresh-Cut French Fries*

CAPRINO GOAT CHEESE BRUSCHETTA TOAST

*Pesto Beefsteak Tomatoes*

JUMBO CRABMEAT BRUSCHETTA TOAST

*Stracchino Cheese*

NIÇOISE SALAD

WITH YELLOWFIN TUNA OR GRILLED SHRIMP

SEARED DIVER SCALLOP CAESAR

**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 Ragù*

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  
**SUPPER**

**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*

**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