

ANTIPASTO BAR-APPETIZERS

 **Served WARM**

Over 30 choices of hot and cold antipasti are prepared daily.
Our salads are dressed with Italian extra virgin olive oil.

MOZZARELLA AND CHEESES

Our Own Mozzarella (cow's milk)
with beefsteak tomatoes
with prosciutto di Parma

Burrata cream-filled mozzarella
with beefsteak tomatoes
with prosciutto di Parma

Imported Buffalo Mozzarella
with beefsteak tomatoes
with prosciutto di Parma

CURED MEATS

Prosciutto di Parma (Italy)

Prosciutto la Quercia (Iowa)

Speck (Italy) smoked prosciutto

Bresaola della Valtellina (Italy) mountain air-dried beef

Mortadella (Italy) smoked sausage with pistachio nuts

Sopressata (Italy) spicy salami with hints of pepper and garlic

add three eggs scrambled with roasted potatoes to any salumi

SPECIALITÀ!

Fravioli Grandi

2 large fried ravioli filled with stracchino cheese and our own mozzarella, prosciutto di Parma and sopressata

Mozzarella Mista

a selection of house made and imported mozzarellas with beefsteak tomato for the table

Burrata (cream-filled mozzarella)

Buffalo Mozzarella

Ricotta

Our own Fior di Latte

Stracchino

 **Our Own Fennel Sausage and Holland Peppers**
plum tomato sauce

Salumi Misti

A platter of our most popular cured meats:

Prosciutto di Parma

Sopressata

Speck

Bresaola

Mortadella

Bruschetta

baked Boucheron goat cheese & tomato on grilled Tuscan bread

VEGETABLE

Sicilian Eggplant Caponata

sweet and sour eggplant, capers, olives, raisins

Fire Roasted Red and Yellow Peppers sweet basil

Whole Wheat Artichoke Couscous tomatoes, peppers

Caramelized Fennel

roasted with butterbean honey, anise seeds

Roasted Portobello Mushroom crispy herbs

Cipollini Onions balsamic glaze

Broccoli Rabe and Golden Raisins

Grilled Asparagus Spears

 **SPECIALITÀ! Artichokes alla Giudea**
fried "Roman Jewish" style

 **Braised Stuffed Artichokes Oreganata**

 **Grilled Cauliflower Steak Amandine**

 **Fried Cauliflower Parmesan**

 **Zucchini Parmesan**

Four Vegetable Antipasto

your choice from our antipasto bar

SEAFOOD

SPECIALITÀ! Lobster Burrata asparagus, lemon sea salt

Shrimp Cocktail Viareggio fruit and vegetable crudités

Lobster Cocktail two sauces

Shrimp & Georges Bank Scallops citrus vinaigrette

Fried Shrimp & Calamari

cherry peppers, roasted red pepper aioli

Steamed Mussels Bianca white wine herb sauce

Steamed Mussels Ligurian tomato, pesto genovese

Steamed Manila Clams Bianca white wine herb sauce

Manila Clams Cioppino plum tomato, shellfish broth

SOUP

Ribollita Soup

thick vegetable Tuscan style

Stracciatella Chicken Soup

poached egg, baby spinach, Pecorino Romano

SALAD

Baby Arugula and Caramelized Pear Salad

goat cheese fritter, black currant vinaigrette

Caesar

long leaf romaine hearts

Fiorello House Salad

endive, radicchio, baby arugula, fennel, cherry tomato, shaved parmesan, house vinaigrette

PASTA

SPECIALITÀ! Cafe Fiorello's Lasagna

Cacio e Pepe whole grain kamut spaghetti, aged Pecorino Romano, fresh ricotta, garlic, black and red pepper

Eggplant Pappardelle ricotta salata, oven roasted tomatoes

Orecchiette Pugliese handmade "little ears" pasta, broccoli rabe, aged Pecorino Romano, herbed bread crumbs

Tagliatelle Bolognese handmade ribbon pasta, three meat and Sangiovese wine ragu

Spaghetti with Clam Sauce zucchini julienne, white or red sauce

Linguine Pescatore shrimp, baby clams, mussels, light tomato sauce

Risotto del Giorno

SPECIALITÀ! The result of our chefs seeking out, discovering and actually cooking in local kitchens with "Mom and Pop" in many different regions of Italy.

All entrées are served with choice of Bellini, bloody mary, mimosa or prosecco and a basket of fresh pastries and muffins from our oven.

EGGS *all egg dishes served with pan roasted potatoes*

Eggs Benedictine with prosciutto di Parma

Scottish Smoked Salmon Eggs Benedictine

NY Scrambled Eggs and Scottish Smoked Salmon *caramelized onions*

Scrambled Eggs and *Our Own* Fennel Sausages

Asparagus, Fontina and Gruyere Cheese Omelette

Sliced Aged Sirloin Steak and Eggs

ENTREE SALADS

Chef's Salad *roast chicken, prosciutto cotto, buffalo mozzarella, Boucheron goat cheese, hard boiled egg, grape tomatoes, grilled corn, baby arugula, escarole*

Shrimp and Ricotta Salata *whole wheat couscous, cucumber, plum tomatoes, baby arugula, kalamata olives*

Grilled Organic Salmon Caprese *buffalo mozzarella, grape tomatoes, mesclun greens, kalamata olives*

Two Tuna Nicoise Salad *yellowfin tuna (seared rare), marinated Sicilian tuna, organic egg, asparagus, baby greens, kalamata olives, red onions, beets, potatoes*

Sliced Aged Sirloin Steak Salad *our own mozzarella, grilled corn, romaine, escarole, baby arugula, grape tomatoes*

Vegetarian Salad *our own mozzarella, baby artichoke, plum tomato, beets, orange, cremini mushroom, cucumber, iceberg lettuce*

FISH AND MEAT

SPECIALITÀ! Filet Mignon of Beef *abalone mushrooms & buffalo mozzarella* 8 oz . 12 oz.
also available simply grilled

Cafe Fiorello's Burger *burrata, pancetta, pickled onions & roasted tomato with rosemary shoe string potatoes*

Chicken Paillard *arugula and roasted grape tomatoes*

Seafood Brochette *tuna, salmon, shrimp, calamari skewered and grilled with zucchini, Sardinian fregola salad*

Scottish King Salmon *seared with braised zucchini, leeks, marjoram*

Scottish King Salmon Steak Cartoccio *baked in parchment paper, clams, mussels, plum tomatoes*

Shrimp Scampi *served with pancetta, cannellini beans, grape tomatoes, baby arugula*

Lobster, Shrimp, Clams and Mussels *linguini aglio e olio*

SPECIALITÀ! Veal Steak Milanese *arugula and fennel salad*

SPECIALITÀ! Veal Steak Parmigiana *buffalo mozzarella*

SPECIALITÀ! Veal Steak Valdostana *prosciutto di Parma, fontina cheese, grape tomatoes and sage*

OUR SIGNATURE THIN CRUST PIZZA *all pizzas available with 100% whole grain Kamut flour.* 11" 18"

Margherita *buffalo mozzarella, cherry and plum tomatoes, basil*

Burrata Fresca *(cream-filled mozzarella) roasted tomato, baby arugula*

Imported Pepperoni (Sopressata) *buffalo mozzarella, roasted tomato, oregano, baby arugula*

Our Own Sweet and Spicy Fennel Sausage *burrata (cream-filled mozzarella), tomato marinara, Sardinian pecorino, scallion*

Margherita with Prosciutto *buffalo mozzarella, cherry and plum tomatoes, basil*

Imported Truffle *buffalo mozzarella, plum tomato*

Fried Calamari *our own mozzarella, sweet and spicy peppers, plum tomato*

Lobster, Shrimp and Crabmeat *our own mozzarella, roasted peppers, zucchini, plum tomato*

The Fireman Hospitality Group - a Family Owned Restaurant

Private dining room available. For our guests with food allergies, please feel free to make special requests.

Service not included, however a standard 18% gratuity is added to parties of 6 or more.

Direttore Generale: Carlo Fusco ★ Culinary Director: Brando DeOliveira ★ Executive Chef: Raffaele Solinas