

CAFÉ FIORELLO
BRUNCH

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

SOUPS

21-VEGETABLE MINISTRONE

STRACCIATELLA CHICKEN SOUP
Poached Egg

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

GARLIC BREAD

SALADS

CAFÉ FIORELLO CAESAR

BABY ARUGULA & CARAMELIZED 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

CARAMELIZED 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

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

HAMBURGER CAPRESE
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

SEARED DIVER SCALLOPS
(Newport, RI)

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

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

CAFÉ FIORELLO
BRUNCH

*All entrées are served with choice of Bellini, Bloody Mary, Mimosa or Prosecco
and a basket of fresh, house baked pastries and muffins.*

EGGS

ALL EGG DISHES ARE 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, FIOR DI LATTE AND GRUYÈRE CHEESE OMELETTE

PRIME AGED NEW YORK STEAK AND EGGS ANY STYLE

PASTA & RISOTTO

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

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

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

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

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

CLAYPOT PORGY LIVORNESE

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

SHRIMP SCAMPI

(Louisiana) Corona Beans, Pancetta, Baby Arugula

SEARED DIVER SCALLOPS

(Newport, RI) Roasted Sliced Herb Potatoes

JUMBO LUMP CRAB STEAK

(Maryland) Fresh-Cut French Fries

ATLANTIC YELLOWFIN TUNA STEAK

(Bar Harbor, ME) Balsamic Glaze, Lentil Salad

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*

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

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

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*