

ANTIPASTO BAR-APPETIZERS

 **Served WARM**

Feel free to come up and make your selection. Over 30 choices of hot and cold antipasti are prepared daily.
Our salads are dressed with Italian extra virgin olive oil.

SEAFOOD

- Mixed Seafood Antipasto Platter** (for sharing)
2 seafood and 2 vegetable.....
4 seafood.....
- Calamari Salad** parsley, lemon.....
- Sardinian White Anchovies**.....
marinated with hot red pepper, baby arugula
- Langoustine and Shrimp Rolls** wrapped in cucumber.....

- Shrimp and Cannellini Beans**.....
baby arugula, extra virgin olive oil
- Shrimp and Georges Bank Scallop Salad**.....
Belgian endive, radicchio
- Smoked Salmon Carpaccio** baby arugula.....
- Octopus Salad** bell pepper, celery, potato.....

VEGETABLE

- Mixed Vegetable Antipasto Platter** (for sharing)
4 vegetable.....
- Sicilian Eggplant Caponata**.....
sweet and sour eggplant, capers, olives, raisins
- Fire Roasted Red and Yellow Peppers** sweet basil.....
- Broccoli Rabe and Golden Raisins**.....
- Whole Wheat Artichoke Couscous** tomatoes, peppers.....
- Grilled Asparagus Spears**.....
- Caramelized Fennel**.....
roasted with butterbean honey, anise seeds
- Fried Cauliflower Parmesan**.....

 **SPECIALITÀ! Artichokes alla Giudea**
fried "Roman Jewish style" (for sharing).....

-  **Baked Eggplant Parmigiana**.....
-  **Braised Stuffed Artichokes Oreganata**.....
-  **Grilled Cauliflower Steak Amandine**.....
- Assorted Imported Olives** with sun-dried tomatoes.....
Arbequina, Calabrese, Kalamata, Red Cerignola
- Roasted Portobello Mushroom** crispy herbs.....
- Brown Lentil and Corn Salad**.....
plum tomato, balsamic vinaigrette

CURED MEATS

- Prosciutto di Parma** (Italy).....
- Prosciutto la Quercia Organic** (Iowa).....
- Speck** (Italy) smoked prosciutto.....
- Bresaola della Valtellina** (Italy) mountain air-dried beef.....
- Mortadella** (Italy).....
- Sopressata** (Italy) spicy salami with hints of pepper and garlic.....

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

Family Platter (for sharing).....
Prosciutto di Parma Sopressata
Bresaola Mortadella
Speck

MOZZARELLA AND CHEESES

- Our Own Mozzarella** (cow's milk).....
with prosciutto di Parma.....
with beefsteak tomatoes.....
- Burrata** cream-filled mozzarella (for sharing).....
with prosciutto di Parma.....
with beefsteak tomatoes.....

 **SPECIALITÀ! Fravioli Grandi**
large fried ravioli filled with stracchino cheese and our own mozzarella,
prosciutto di Parma and sopressata (for sharing).....

Imported Buffalo Mozzarella (for sharing).....
with prosciutto di Parma.....
with beefsteak tomatoes.....

SOUP

- Ribollita Soup**.....
thick vegetable Tuscan style
- Stracciatella Chicken Soup**.....
poached organic egg, baby spinach, Pecorino Romano

SALAD

- Baby Arugula and Escarole**.....
frisée, orange
- Caesar**.....
romaine hearts, shaved Parmigiano-Peggiano, croutons

OUR SIGNATURE THIN CRUST PIZZA (for sharing)

individual grandi

all pizzas available with 100% whole grain Kamut flour.

- Margherita** buffalo mozzarella, cherry and plum tomatoes, basil.....
- Margherita with Prosciutto** buffalo mozzarella, cherry and plum tomatoes, basil.....
- Margherita with Speck** buffalo mozzarella, cherry and plum tomatoes, basil.....
- Prosciutto di Parma Balsamico** burrata (cream-filled mozzarella), baby arugula, shaved Grana Padano.....
- Our Own Sweet and Spicy Fennel Sausage** burrata (cream-filled mozzarella), tomato marinara, Sardinian pecorino, scallion.....
- Imported Pepperoni (Sopressata)** buffalo mozzarella, roasted tomato, oregano, Belgian endive.....
- Burrata Fresca** (cream-filled mozzarella) roasted tomato, baby arugula.....
- Quattro Stagioni** our own mozzarella, hen of the woods mushroom, peppers, artichoke, cauliflower, olives, radicchio.....
- Wild Mushroom Tartufata** truffle puree, bechamel, hen of the woods, royal trumpet
and portobello mushrooms, buffalo mozzarella, radicchio.....
- Fried Calamari** our own mozzarella, sweet and spicy peppers, plum tomato.....
- Lobster, Shrimp and Crabmeat** our own mozzarella, roasted peppers, zucchini, plum tomato.....

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.

BRUNCH

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

SALADS

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

Fennel Sausage Farmer's Salad

our own mozzarella, grape tomatoes, bell peppers, grilled corn, cucumber, frisée, romaine

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, haricot vert, baby greens, kalamata olives, red onions, beets, potatoes*

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

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

PASTA

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*

Gramigna and Sausage *fresh curly strand pasta, tomato, Sardinian pecorino*

Whole Grain Kamut Spaghetti Siciliana *eggplant, roasted peppers, tomato, capers, Gaeta olives*

Spaghetti with Clam Sauce *zucchini julienne, your choice of white or red clam sauce*

SPECIALITÀ!

Fiorello's Lasagna

Risotto di Mare

shrimp, Manila clams, calamari, langoustine, mussels, octopus

FISH AND MEAT

Salmon Steak *(organic) seared with braised zucchini, leeks*

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

Four Seafood Antipasto Platter *make your selection from our antipasti bar*

Cafe Fiorello's Burger *custom blended meat served with vegetable crudité and salmoriglio dip (we do not serve our burger with bread, but our onion focaccia is always available)*

Petite Filet Mignon of Beef *portobellini, Sangiovese sauce, Italian corn pudding*

Seitan Steak Milanese (Vegetarian) *tomato, baby arugula, shaved Grana Padano*

Veal Scaloppine Marsala *hen of the woods & abalone mushrooms, Italian corn pudding*

Veal Scaloppine Piccata *artichokes, lemon butter sauce*

Veal Scaloppine Parmigiana *plum tomato, buffalo mozzarella with spaghetti pomodoro*

Mama Perla's Organic Lemon Chicken *pan fried zucchini*

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