

ANTIPASTI BAR

ANY 3 VEGETABLE
ANY 3 SEAFOOD
2 SEAFOOD & 1 VEGETABLE

MOZZARELLA

HOUSEMADE BURRATA
BUFFALO MOZZARELLA DI COMPANIA (imported)
HOUSEMADE MOZZARELLA

MOZZARELLA ACCOMPANIMENTS

Prosciutto, Smoked Salmon or
Choice of Any Vegetable (from our antipasti bar)

APPETIZERS

FIORELLO'S HOUSE SALAD

endive, radicchio, rocket greens,
Bergamo Gorgonzola & shallot vinaigrette

CEASAR SALAD

RIBOLLITA

Tuscan vegetable soup

STRACCIATELLA SOUP

chicken broth, baby spinach, pecorino cheese
& poached egg

CHEESE FRAVIOLI

large crispy ravioli filled with Stracchino cheese & prosciutto

BRUSCHETTA

baked Boucheron goat cheese
& tomato on grilled Tuscan bread

ARTICHOKES ALLA GIUDEA

HOUSE SPECIALTY

fried "Roman Jewish ghetto style" (for two)

BREAD IS AVAILABLE BY REQUEST

ENTREE SALADS

CAFE FIORELLO'S CAPRESE SALAD
buffalo mozzarella, beefsteak tomato, mesclun greens & olives

WITH ROASTED ORGANIC CHICKEN
OR CHICKEN MILANESE

WITH GRILLED SHRIMP

WITH GRILLED ORGANIC SALMON

WITH SHRIMP & SCALLOP SALAD

PASTA

WHOLE GRAIN KAMUT SPAGHETTI SICILIANA
seared yellowfin tuna, eggplant, roasted peppers,
tomatoes, capers & olives

TAGLIOLINI PAGLIA E FIENO
fresh spinach and egg pasta with radicchio,
pancetta & Parmigiano Reggiano

PAPPARDELLE WITH RABBIT BOLOGNESE
wide ribbon chestnut flour pasta

TAGLIATELLE BOLOGNESE
sundried tomato infused pasta,
three meat & Barolo wine ragu

CAFE FIORELLO'S LASAGNA
(open face) with a meat ragu, mozzarella,
Parmigiano Reggiano & meatballs

SPAGHETTI WITH CLAMS
(old fashioned) manila clams
with your choice of red or white sauce

LINGUINE PESCATORE
shrimp, baby clams, mussels, light tomato sauce

ORECCHIETTE PUGLIESE
broccoli rabe, anchovy, tomato
& toasted herbed bread crumb

LINGUINE WITH LOBSTER
half lobster, clams, mussels, shrimp, fra diavolo sauce

RISOTTO DEL GIORNO

MEAT

SLICED PRIME STEAK TOSCANA

28 day dry-aged, wild mushrooms,
balsamic & polenta gratinata

SLICED PRIME STEAK WITH POTATO FONDUTA

28 day dry-aged, potato pie,
provolone & mozzarella

RIBEYE STEAK FIORENTINA (20 oz.)
bone-in 28 day dry-aged, polenta gratinata

FILET MIGNON OF BEEF

portobellini, brunello sauce & soft polenta gratinata

GRILLED VEAL CHOP

with herbed shoestring fries

VEAL CHOP PARMIGIANA

VEAL CHOP MILANESE

fennel, endive & rocket salad

VEAL SCALOPPINE

- MARSALA or PICATTA or PARMIGIANA -

LAMB OSSO BUCO

slow braised with creamy polenta

LEMON CHICKEN "ALLA FIORELLO"

organic free range chicken, pan-roasted,
with zucchini & lemon sauce

FISH

FISH OF THE DAY

SKATE MILANESE

arugula, fennel & plum tomato salad

TWO TUNA NICOISE

(yellowfin tuna & marinated Sicilian tuna)
field greens, olives, egg, tomatoes, red onions,
haricot vert, beets & potatoes, lemon vinaigrette

SEAFOOD BROCHETTE

(Tuna, Salmon, Shrimp & Calamari)
skewered & grilled with zucchini, fregola salad

ORGANIC SALMON STEAK

with zucchini & leek caponata

LOTS OF SHRIMP SCAMPI

white bean, pancetta & rocket greens

LEMON SOLE LIVORNESE

fresh tomatoes, Calamata olives

BALSAMIC GLAZED YELLOWFIN TUNA

with lentil salad

OVEN ROASTED BRANZINO

(Mediterranean Sea Bass)
with fresh herbs, polenta gratinata

ALL FISH ARE SIMPLY GRILLED

THIN CRUST PIZZA

pizzas are available with 100% whole grain Kamut flour

BUFFALO MARGHERITA

buffalo mozzarella, cherry tomatoes,
tomato & basil

PROSCIUTTO & ROCKET GREENS

housemade mozzarella, aged balsamic vinegar
& Parmigiano Reggiano

THREE MUSHROOM

(vegetarian) housemade mozzarella, porcini,
hen of the woods & portobello mushrooms

MANILA CLAM

housemade mozzarella

FENNEL SAUSAGE

& ROASTED PEPPERS

housemade mozzarella & tomato

ARTICHOKE, WILD MUSHROOM, EGGPLANT & PEPPERS

housemade mozzarella & tomato
(vegetarian)

DOUBLE PEPPERONI

& ROCKET GREENS

imported & domestic pepperoni,
housemade mozzarella & tomato

SMOKED SALMON

housemade mozzarella,
mascarpone & rocket greens

FOUR CHEESE

housemade mozzarella, Bergamo Gorgonzola,
mascarpone, ricotta & rocket greens

PERLA'S ZUCCHINI CRUSTED PIZZA **NEW!**

whole grain Kamut flour,
housemade mozzarella, tomato & pecorino cheese

DESSERT

TIRAMISU

STRAWBERRY BLONDE CHEESECAKE

CHOCOLATE MOUSSE

(Share Size)

CANNOLI SICILIANI

PROFITEROLES

puff-pastry shells with vanilla gelato &
warm Valrhona chocolate sauce

LIMONCELLO TART

lemon curd with brulee top,
graham cracker crust & whipped cream

TARTUFO

hand made chocolate & vanilla gelato
rolled in chocolate chips

GELATO

vanilla, pistacchio, chocolate

SORBETTO

chocolate, lemon, raspberry

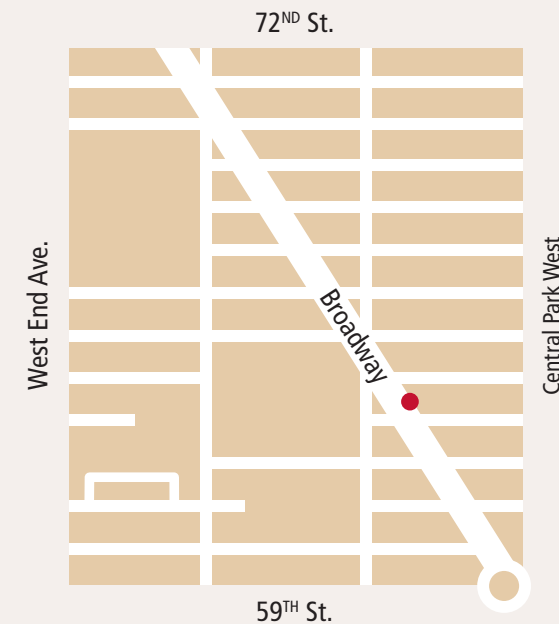
MINERAL WATER

PELLEGRINO (1 or 1/2 ltr) PANNA (1 or 1/2 ltr)

BEVERAGES

COCA-COLA DIET COKE SPRITE ICED TEA

FREE DELIVERY ZONE



WE DELIVER DAILY

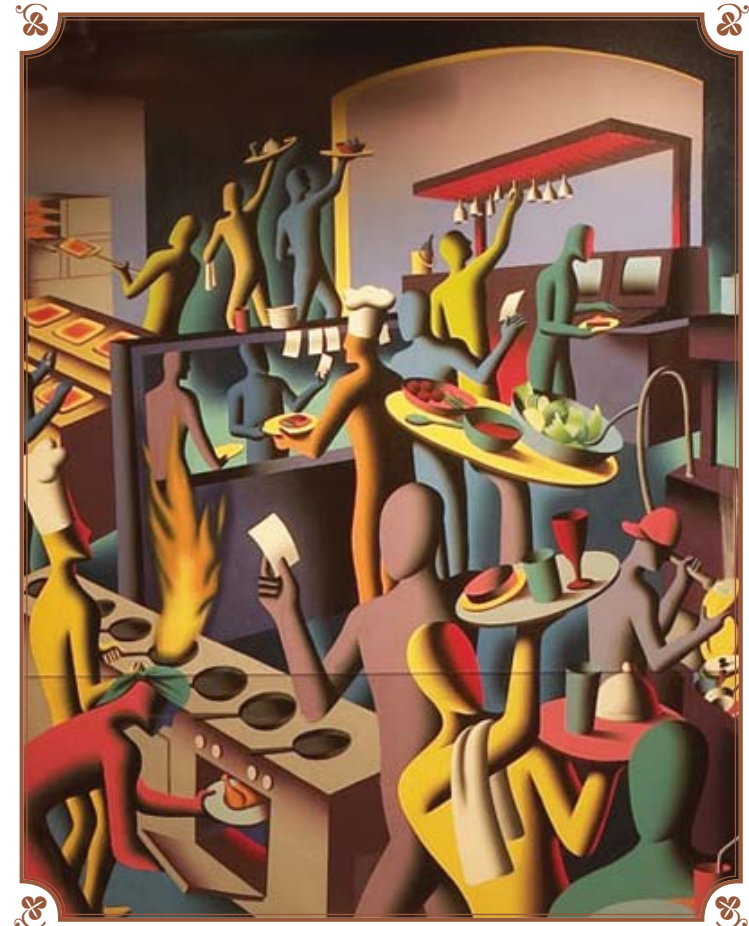
12PM - 11PM

* THE FIREMAN HOSPITALITY GROUP

We are trying to help in our way by asking our guests to
make a small adjustment to their dining experience.
Our servers have been instructed not to pour tap water or
to serve bread automatically when guests are seated.
Please visit our website for more detail.

Prices and items are subject to change.
\$15.00 minimum order.

cafe FIORELLO



DELIVERY MENU

BEST PIZZA IN NEW YORK

Gael Greene, New York Magazine

212 595 5330

WE DELIVER DAILY, 12PM - 10PM

1900 Broadway NY, NY 10023
(between 63RD & 64TH St.)

www.CafeFiorello.com