

DINNER

WATER, WATER, EVERYWHERE

BOTTLED SIDEA TRIPLE PURIFIED, STILL OR LIGHTLY CARBONATED WATER

ANTIPASTO BAR

3 VEGETABLE
2 VEGETABLE & 1 SEAFOOD

6 VEGETABLE
4 VEGETABLE & 2 SEAFOOD

VEGETABLE ANTIPASTO BAR

ANTIPASTI OF THE DAY EACH DAY CHEF RAFFAELE
PREPARES 4-5-6-7 SPECIAL ANTIPASTI THAT YOU'LL LOVE.

SERVED WARM 🔥

- 🔥 BOWL OF ASSORTED WARM OLIVES
- 🔥 CAULIFLOWER STEAK AMANDINE
- 🔥 FRIED CAULIFLOWER MILANESE
- 🔥 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
- ROASTED PORTOBELLO MUSHROOMS
- GRILLED ASPARAGUS SPEARS
- ROASTED RED BEETS

SEAFOOD ANTIPASTO BAR

- SHRIMP & GEORGES BANK SCALLOPS
- GRILLED SEPIE CALAMARI SALAD
- SHRIMP & CORONA BEANS

MOZZARELLA GOES WITH EVERYTHING

- FIOR DI LATTE MOZZARELLA HOUSE MADE
- BURRATA HOUSE MADE CREAM FILLED MOZZARELLA
- BUFFALO MOZZARELLA SOFTBALL SIZE
- BEEFSTEAK TOMATO
- PROSCIUTTO DI PARMA
- CAPONATA
- MELON
- MOZZARELLA TRIO BEEFSTEAK TOMATO

THE KING'S ANTIPASTO (MIN. FOR TWO)PER PERSON
CHOICE OF VEGETABLE - CHOICE OF SEAFOOD-
PROSCIUTTO & MELON - FRIED ARTICHOKE
MOZZARELLA- BEEFSTEAK TOMATOES- WARM OLIVES

SOUPS, SALADS & APPETIZERS

- 21 VEGETABLE MINISTRONE
- STRACCIATELLA CHICKEN SOUP
- A BOWL OF CAESAR SALAD
- BABY ARUGULA & CARAMELIZED PEAR SALAD
- GOAT CHEESE FRITTER, BLACK CURRENT VINAIGRETTE
- FENNEL SAUSAGE & PEPPERS HOUSE MADE

- PROSCIUTTO DI PARMA & MELON
- BOWL OF MEATBALLS
- SHRIMP COCKTAIL VIAREGGIO
- LOBSTER COCKTAIL VIAREGGIO
- FRIED SHRIMP & CALAMARI
- POT OF STEAMED MUSSELS & CLAMS

SPECIALITÀ!

- FRIED ARTICHOKE ALLA GIUDEA
- FRAVIOLI GRANDI
- 2 LARGE FRIED RAVIOLI, STRACCHINO CHEESE,
MOZZARELLA, PROSCIUTTO, SOPRESSATA

BRUSCHETTA TOASTS

- TOMATOES & CAPRINO GOAT CHEESE
- JUMBO CRABMEAT & STRACCHINO CHEESE

PASTA-RISOTTO

organic whole grain farro tagliatelle or gluten free spaghetti also available

- CAFE FIORELLO'S LASAGNA
- BUCATINI WITH SAUSAGE AMATRICIANA POMODORO, HOUSE MADE FENNEL SAUSAGE
- TAGLIATELLE BOLOGNESE HAND MADE RIBBON PASTA, THREE MEAT RAGU
- MALTAGLIATI WITH EGGPLANT PARMESAN
- SPECIALITÀ! FLANKEN** 21 VEGETABLE MINISTRONE BEEF SHORT-RIB, WHOLE WHEAT ORECCHIETTE
- FARRO TAGLIATELLE POMODORO 100% WHOLE GRAIN FARRO, ROASTED GRAPE TOMATO
- WHOLE WHEAT ORECCHIETTE PUGLIESI BROCCOLI RABE, PECORINO CHEESE
- SPAGHETTI & CLAMS WHITE OR RED SAUCE
- PAPPARDELLE CARBONARA PAPPARDELLE, WHOLE FRIED EGG, PANCETTA, PECORINO CHEESE
- LAMB PAPPARDELLE BRAISED WHOLE LAMB SHANK, GREMOLATA
- LOBSTER SEAFOOD FRA' DIAVOLO LOBSTER, CLAMS, MUSSELS, SHRIMP, LINGUINE TOMATO SAUCE
- SEAFOOD RISOTTO SCALLOPS, SHRIMP, MANILA CLAMS, MUSSELS, CALAMARI

DINNER

SEAFOOD

all fish is available simply grilled

CATCH OF THE DAY

CALAMARI STEAK CITRUS SAUCE

WARM SEAFOOD SALAD LOBSTER, SCALLOPS, SHRIMP, MANILA CLAMS, CALAMARI, MUSSELS

KING SALMON STEAK BRAISED ZUCCHINI, LEEKS

BRANZINO AL FORNO (MEDITERRANEAN SEA BASS)

SHRIMP SCAMPI CORONA BEANS, PANCETTA, BABY ARUGULA

YELLOWFIN TUNA FILET BALSAMIC GLAZE, COUSCOUS

MARYLAND JUMBO CRAB STEAK WHAT IS IT?

SEAFOOD RISOTTO SCALLOPS, SHRIMP, MANILA CLAMS, MUSSELS, CALAMARI

VEAL - PRIME STEAKS - CHICKEN

VEAL SCALLOPINE MARSALA HEN OF THE WOODS MUSHROOMS, PARMESAN POTATOES

VEAL STEAK MILANESE ARUGULA & FENNEL

VEAL STEAK MILANESE PRIMAVERA ASPARAGUS, TOMATOES, ZUCCHINI, RED & YELLOW PEPPERS

GRILLED VEAL CHOP SAGE, PARMESAN POTATOES

OUR FAMOUS VEAL CHOP PARMIGIANA

VEGETARIAN VEAL STEAK PARMESAN SEITAN, GRANA PADANO

FILET MIGNON HEN OF THE WOODS MUSHROOMS, BUFFALO MOZZARELLA, BRUNELLO SAUCE

PRIME AGED NEW YORK STEAK BRAISED CORONA BEANS, ARUGULA FENNEL SALAD

PRIME BONE-IN RIBEYE FIORENTINA 20 OZ. 28 DAY DRY AGED, PARMESAN POTATOES

MAMA PERLA'S ORGANIC LEMON CHICKEN PAN FRIED ZUCCHINI

OUR SIGNATURE THIN CRUST PIZZA

MARGHERITA BUFFALO MOZZARELLA, TOMATOES, BASIL

DOUBLE PEPPERONI & BABY ARUGULA IMPORTED & DOMESTIC PEPPERONI

MEATBALL PIZZA MOZZARELLA

HOUSE MADE FENNEL SAUSAGE & ROASTED PEPPERS MOZZARELLA & TOMATO

PROSCIUTTO DI PARMA & BABY ARUGULA AGED BALSAMIC VINEGAR

SUPREME PROSCIUTTO DI PARMA, PEPPERONI, HOUSE MADE FENNEL SAUSAGE, PANCETTA, MOZZARELLA, HEN OF THE WOODS MUSHROOMS, ROASTED PEPPERS, BLACK OLIVES

SEAFOOD SUPREME SCALLOPS, MANILLA CLAMS, MUSSELS, SHRIMP, CALAMARI, MOZZARELLA, ARTICHOKE

WHOLE 2 LB. LOBSTER PIZZA JUMBO LUMP CRAB MEAT, SHRIMP, MOZZARELLA, ROASTED PEPPERS, ZUCCHINI, PLUM TOMATOES

VEGAN PIZZA

soy mozzarella & wholewheat flour

EGGPLANT POMODORO, GRILLED EGGPLANT, ROASTED TOMATO, ARUGULA

OLIVE PIZZA ARUGULA, ROASTED TOMATO, BASIL (CAUTION: OLIVES MAY HAVE PITS)

SEVEN VEGETABLE

ARTICHOKE, ASPARAGUS, BROCCOLI RABE, HEN OF THE WOODS MUSHROOMS, EGGPLANT, ROASTED PEPPERS, ZUCCHINI

Private dining room available.

The Fireman Hospitality Group - Family-Owned Restaurants

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

Gratuity of 18% will be added to parties of 6 or more.

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