

# 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-Reggiano, 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.

# DINNER

*Our Supper Menu Begins at 9:00 PM*

## PASTA

- Eggplant Pappardelle** *with ricotta salata, oven roasted tomatoes* .....
- Orecchiette Pugliese** *handmade "little ears" pasta, broccoli rabe, aged Pecorino Romano, toasted 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, tomatoes, capers, Gaeta olives* .....
- Spaghetti with Clam Sauce** *zucchini julienne, your choice of white or red clam sauce* .....
- Linguine Pescatore** *shrimp, baby clams, mussels, light tomato sauce* .....

### SPECIALITÀ!

**Cafe Fiorello's Lasagna** .....

**Risotto di Mare**

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

## FISH *all fish are available simply grilled*

- Fish of the Day** .....
- Seafood Brochette** *tuna, salmon, shrimp, calamari skewered and grilled with zucchini, fregola salad* .....
- Salmon Steak** *(organic) seared with braised zucchini, leeks* .....
- Yellowfin Tuna** *balsamic glazed with vegetable caponata* .....
- Branzino** *(Mediterranean sea bass) oven roasted with fresh herbs, Italian corn pudding* .....
- Shrimp Scampi** *served with pancetta, cannellini beans, grape tomatoes, baby arugula* .....
- Surf and Surf** *half-pound lobster and shrimp, mussels, clams, linguini and tomato sauce* .....
- Four Seafood Antipasto Platter** *make your selection from our antipasti bar* .....

**SPECIALITÀ! Maryland Jumbo Crab Steak** *What is it?* .....

## STEAK & CHOPS

- Sliced Sirloin Steak Toscana** *hen of the woods and abalone mushrooms, Italian corn pudding* .....
- Aged Sirloin Steak** *braised cannellini beans, escarole* .....
- Filet Mignon of Beef** *portobellini, Sangiovese sauce, Italian corn pudding* .....
- Prime Ribeye Steak Fiorentina** *28 day dry-aged, bone-in, Italian corn pudding* .....
- Prime Ribeye Steak Toscana** *28 day dry-aged, bone-in, baby arugula, 12 year aged balsamic glaze* .....

### SPECIALITÀ!

**Veal Chops** .....

**Grilled** *Italian corn pudding*

**Parmigiana** *our own mozzarella and plum tomato*

**Milanese** *fennel, endive and baby arugula salad*

## MEAT

- 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* .....
- Seitan Steak Milanese (Vegetarian)** *tomato, baby arugula, shaved Grana Padano* .....
- Lamb Osso Buco** *slow braised with creamy Italian corn pudding* .....
- 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: Brand DeOliveira ★ Executive Chef: Raffaele Solinas

[www.cafefiorello.com](http://www.cafefiorello.com)

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