

## ANTIPASTO BAR-APPETIZERS

Over 30 choices of hot and cold antipasti are prepared daily.  
Our salads are dressed with Italian extra virgin olive oil.

### MOZZARELLA AND CHEESES

 Served WARM

**Our Own Mozzarella** (cow's milk)  
with beefsteak tomatoes  
with prosciutto di Parma

**Burrata** cream-filled mozzarella  
with beefsteak tomatoes  
with prosciutto di Parma

**Imported Buffalo Mozzarella**  
with beefsteak tomatoes  
with prosciutto di Parma

#### SPECIALITÀ!

##### Fravioli Grandi

2 large fried ravioli filled with stracchino cheese and our own mozzarella, prosciutto di Parma and sopressata

##### Mozzarella Mista

a selection of house made and imported mozzarellas with beefsteak tomato for the table

Burrata (cream-filled mozzarella)

Buffalo Mozzarella

Ricotta

Our own Fior di Latte

Stracchino

### CURED MEATS

**Prosciutto di Parma** (Italy)

**Prosciutto la Quercia** (Iowa)

**Speck** (Italy) smoked prosciutto

**Bresaola della Valtellina** (Italy) mountain air-dried beef

**Mortadella** (Italy) smoked sausage with pistachio nuts

**Sopressata** (Italy) spicy salami with hints of pepper and garlic

**add three eggs scrambled with roasted potatoes to any salumi**

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

##### Salumi Misti

A platter of our most popular cured meats:

Prosciutto di Parma

Sopressata

Speck

Bresaola

Mortadella

##### Bruschetta

baked Boucheron goat cheese & tomato on grilled Tuscan bread

### VEGETABLE

#### Sicilian Eggplant Caponata

sweet and sour eggplant, capers, olives, raisins

**Fire Roasted Red and Yellow Peppers** sweet basil

**Whole Wheat Artichoke Couscous** tomatoes, peppers

#### Caramelized Fennel

roasted with butterbean honey, anise seeds

**Roasted Portobello Mushroom** crispy herbs

**Cipollini Onions** balsamic glaze

**Broccoli Rabe and Golden Raisins**

**Grilled Asparagus Spears**

#### SPECIALITÀ! Artichokes alla Giudea

fried "Roman Jewish" style

 **Braised Stuffed Artichokes Oreganata**

 **Grilled Cauliflower Steak Amandine**

 **Fried Cauliflower Parmesan**

 **Zucchini Parmesan**

#### Four Vegetable Antipasto

your choice from our antipasto bar

### SEAFOOD

**SPECIALITÀ! Lobster Burrata** asparagus, lemon sea salt

**Shrimp Cocktail Viareggio** fruit and vegetable crudités

**Lobster Cocktail** two sauces

**Shrimp & Georges Bank Scallops** citrus vinaigrette

**Fried Shrimp & Calamari**

cherry peppers, roasted red pepper aioli

**Steamed Mussels Bianca** white wine herb sauce

**Steamed Mussels Ligurian** tomato, pesto genovese

**Steamed Manila Clams Bianca** white wine herb sauce

**Manila Clams Cioppino** plum tomato, shellfish broth

### SOUP

#### Ribollita Soup

thick vegetable Tuscan style

#### Stracciatella Chicken Soup

poached egg, baby spinach, Pecorino Romano

### SALAD

#### Baby Arugula and Caramelized Pear Salad

goat cheese fritter, black currant vinaigrette

#### Caesar

long leaf romaine hearts

#### Fiorello House Salad

endive, radicchio, baby arugula, fennel, cherry tomato, shaved parmesean, house vinaigrette

### PASTA

#### SPECIALITÀ! Cafe Fiorello's Lasagna

**Cacio e Pepe** whole grain kamut spaghetti, aged Pecorino Romano, fresh ricotta, garlic, black and red pepper

**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

**Spaghetti with Clam Sauce** zucchini julienne, white or red sauce

**Linguine Pescatore** shrimp, baby clams, mussels, light tomato sauce

**Risotto del Giorno**

*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

### CLASSICS

#### SPECIALITÀ!

**Veal Steak Milanese** arugula and fennel salad

**Veal Steak Valdostana** prosciutto di Parma, fontina cheese, grape tomatoes and sage

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

**Veal Scallopine Marsala** abalone mushrooms and maitake, Italian corn pudding

**Lamb Osso Buco** slow braised, Italian corn pudding

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

### STEAK & CHOPS

**SPECIALITÀ! Filet Mignon of Beef** abalone mushrooms & buffalo mozzarella ..... 8 oz . 12 oz.  
also available simply grilled

**Aged New York Strip** braised cannellini beans, escarole

**Prime Ribeye Steak Fiorentina (Prime 28 day dry-aged)** 20 Oz. bone-in, rosemary roasted potatoes

### FISH *all fish are available simply grilled*

#### SPECIALITÀ!

**Maryland Jumbo Crab Steak** *What is it?*

**Lobster, Shrimp and Crabmeat Pizza** our own mozzarella, roasted peppers, zucchini, plum tomato

**Seafood Brochette** tuna, salmon, shrimp, calamari skewered and grilled with zucchini, fregola salad

**Branzino** (Mediterranean sea bass) oven roasted with fresh herbs, Italian corn pudding

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

**Scottish King Salmon Steak Cartoccio** baked in parchment paper, clams, mussels, plum tomatoes

**Yellowfin Tuna** balsamic glazed with vegetable caponata

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

**Lobster, Shrimp, Clams and Mussels** linguini aglio e olio

### OUR SIGNATURE THIN CRUST PIZZA *all pizzas available with 100% whole grain Kamut flour.*

**Margherita** buffalo mozzarella, cherry and plum tomatoes, basil

**Burrata Fresca** (cream-filled mozzarella) roasted tomato, baby arugula

**Imported Pepperoni (Sopressata)** buffalo mozzarella, roasted tomato, oregano, baby arugula

**Our Own Sweet and Spicy Fennel Sausage** burrata (cream-filled mozzarella), tomato marinara, Sardinian pecorino, scallion

**Margherita with Prosciutto** buffalo mozzarella, cherry and plum tomatoes, basil

**Margherita with Speck** buffalo mozzarella, cherry and plum tomatoes, basil

**Quattro Stagioni** our own mozzarella, maitake mushroom, peppers, artichoke, cauliflower, olives, radicchio

**Imported Truffle** buffalo mozzarella, plum tomato

**Lobster, Shrimp and Crabmeat** our own mozzarella, roasted peppers, zucchini, plum tomato

#### 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