

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).....
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|---------------------|------------|
| 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.

SUPPER

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*
- Two Tuna Nicoise Salad** *yellowfin tuna (seared rare), marinated Sicilian tuna, field greens, kalamata olives, egg, tomatoes, red onions, haricot vert, beets, potatoes, lemon vinaigrette*
- 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 & 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 polenta*
- Mama Perla's Organic Lemon Chicken** *pan fried zucchini*
- Chef's Salad** *roast chicken, prosciutto cotto, buffalo mozzarella, Boucheron goat cheese, organic eggs, grape tomatoes, grilled corn, baby arugula, escarole*

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