



**Restaurant Week
Summer 2010**

**PRIVATE ROOMS
(212) 265 0100**

cafe FIORELLO

**RESTAURANT WEEK
DINNER PRE-FIXE**

– select one from each course –

APPETIZERS

Stracciatella Chicken Soup

poached organic egg, baby spinach and pecorino Romano

Arugula and Pear Salad

vinaigrette dressing

Choice of One Item from the Antipasto Bar

Our Own Mozzarella

With beef steak tomato

ENTRÉES

Four Vegetable Antipasto

from our antipasto bar

Mama Perla's Organic Lemon Chicken

braised zucchini

Scottish King Salmon Steak

seared with braised zucchini & leeks

Orecchiette Pugliese

handmade "little ears" pasta, broccoli rabe, aged Pecorino Romano, herbed bread crumbs

Shrimp Scampi

pancetta, cannellini beans, grape tomato, and baby arugula

DESSERTS

Tiramisu

Gelato and Sorbetto

\$35.00
