

## BREAKFAST

### BLOODY MARYS \$10

**BUBBLES \$10**  
mimosa, orange juice, prosecco  
bellini, peach purée, prosecco

### PASTRY BOARD 14

donuts, croissant, scone



## EGGS & OMELETS

served with roasted pepper potato hash

goosey cheese omelet, cheddar, parmesan, mozzarella	18
sausage & broccolini omelet, provolone cheese	18
artichoke frittata*, crispy shallots, parmigiano, pecorino	19
smoked salmon & scrambled eggs*	19
sturgeon & scrambled eggs	21
scrambled eggs with applewood smoked bacon	17
scrambled eggs with prosciutto di parma	17
avocado toast & poached eggs	17
bella benedict* prosciutto cotto ham, burrata mozzarella, parmesan hollandaise	19
smoked salmon eggs benedict, tomatoes, hollandaise	19
florentine eggs benedict* spinach, tomato, parmesan hollandaise	19
egg whites available upon request at no extra charge	

## SMOKED FISH BAGEL SANDWICHES

~ OPEN FACED BOARDS ~

served with cream cheese, bibb lettuce, cucumber, tomato, onion, capers and a plain or everything bagel

eastern nova smoked salmon	19
sturgeon	23
smoked fish salad	17
the platter — to be shared, eastern nova smoked salmon, sturgeon, smoked fish salad & the works	46

## PANCAKES



classic buttermilk pancakes fresh strawberries, all-natural maple syrup	15
blueberry buttermilk pancakes blueberry compote, all-natural maple syrup	17
toasted hazelnut maple pancakes mascarpone cream, chocolate drippings	18
cannoli kreme pancakes, chocolate sauce	18

### FRENCH TOAST

tony bennett's thick-cut cinnamon-raisin & pecans  
chocolate, strawberries & all-natural maple syrup  
17

## SIDES

applewood smoked bacon	6
roasted pepper potato hash, caramelized onions, sicilian oregano	5
toast choice of bagel, ezeikel whole grain bread, english muffin or gluten free bread	3

We take pride in sourcing local vegetables, antibiotic-free meats, organic chicken, and sustainable seafood whenever possible.

## LUNCH / BRUNCH

available after 11AM

### ANTIPASTO BAR

three vegetables 19 | five vegetables 25  
two vegetables & one seafood 22 | three vegetable & 2 seafood 28  
add bocconcini mozzarella 3

### VEGETABLE

heirloom carrots, herbed yogurt, seeds  
asparagus, parmesan cream, toasted hazelnuts  
mushroom trifolati, garlic and herbs  
sicilian eggplant caponata  
charred broccolini, roasted cauliflower purée, crispy rice  
roasted portobello tart, ricotta cheese  
zucchini parmigiana · cauliflower milanese  
lentil salad

### WARM SEAFOOD

shrimp & scallop · warm octopus salad

ADDITIONAL DAILY MARKET VEGETABLES & SEAFOOD AVAILABLE

## SOUP & SALAD

italian wedding soup "Brilliant." - Gael Greene	13
little gem caesar*, parmesan frico	14
marilena, arugula, pecorino, berries, pear, walnut	14
avocado & quinoa, watermelon radish, black currant, marcona almond, avocado-citrus dressing	14

## STARTERS

burrata caprese	15
burrata & prosciutto, fabbri cherry	16
nonna's short rib meatballs	two 9   four 17
fried artichokes alla giudea, lemon aioli	16
roasted fennel sausage & peppers	12
fried calamari, hot cherry pepper	16

## ENTRÉE SALADS

marilena with chicken paillard arugula, berries, pecorino, pear, walnut	23
ora king salmon, avocado & quinoa watermelon radish, black currant, marcona almond, avocado-citrus dressing	25

## PIZZA

add two eggs to any pizza \$6

margherita, burrata mozzarella, pomodoro, basil	20
pepperoni & arugula, burrata mozzarella	22
four seasons prosciutto cotto, seasonal mushroom, artichoke, olive	25
prosciutto di parma, arugula, burrata mozzarella, parmesan	22

## PASTA

"I still can't get over the Testaroli! It is an exquisite dish!" BEN GROSSMAN  
first time in america! testaroli with pesto 26

spaghetti carbonara*, guanciale bacon, egg	20
burrata ravioli, pomodoro	20
rigatoni alla vodka, guanciale breadcrumbs	21
specialità! café fiorello lasagna, short rib meatball, braised short rib	27
tordelli bolognese, wild boar ragu, porcini mushroom	21
(gluten-free or 100 % organic, whole-grain kamut pasta available upon request)	

## ENTRÉE

chicken pepperoni parmigiana, burrata	24
ora king salmon, lentils, avocado & mint purée	26
classic cheeseburger, tillamook cheddar, brioche bun	17

OUR FAMOUS OSSO BUCCO & VEAL CHOPS  
ARE ALWAYS AVAILABLE

please inform us about any allergies before ordering

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

@CafeFiorelloNYC