

**TRY OUR SIGNATURE
HERBED FLATBREAD CRISP**
sheep's milk ricotta, olives
\$4

WE GLADLY SERVE BREAD UPON REQUEST

SOUP & SALAD

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

STARTERS

roasted fennel sausage & peppers	12
burrata caprese	15
burrata & prosciutto, fabbri cherry	16
salami & humboldt fog toasted bread, olives, marcona almonds	18
tuscan chicken liver paté toasted filone bread	15
nonna's short rib meatballs two 9 four	17
fried artichokes alla giudea lemon aioli	16
fried calamari, hot cherry pepper	16
baked clams oreganata guanciale breadcrumbs	18

ANTIPASTO BAR

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

VEGETABLE

cauliflower milanese
sicilian eggplant caponata
asparagus parmesan cream, toasted hazelnuts
vegetable tart seasonal market vegetables
mushroom trifolati garlic and herbs
charred broccolini roasted cauliflower purée, crispy rice
heirloom carrots herbed yogurt, seeds
zucchini parmesan
lentil salad

WARM SEAFOOD

shrimp & scallop octopus salad

ADDITIONAL DAILY MARKET
VEGETABLES & SEAFOOD AVAILABLE

**WE LOVE
VEGETARIANS!**

**JOIN US FOR BREAKFAST
7 DAYS A WEEK**

"WE DON'T HAVE PANCAKES,
WE HAVE THE **BEST** PANCAKES!"
- MICHAEL VITANZA, GENERAL MANAGER

BAGELS & SMOKED FISH

PIZZA

margherita, burrata mozzarella, pomodoro, basil	22
pepperoni & arugula burrata mozzarella	24
four seasons prosciutto cotto, seasonal mushroom, artichoke, olive	26
prosciutto di parma arugula, burrata mozzarella, parmesan	24
short rib & meatballs	25
fennel sausage & caramelized onion	23

MARKET FISH

seared tuna, cannellini beans, olives, salsa verde	35
salmon, lentils, avocado & mint purée	30
branzino al forno, charred pepper, onion, lemon	32
warm seafood salad, shrimp, scallop, octopus	22

ITALIAN CLASSICS

chicken pepperoni parmigiana, burrata mozzarella	29
roasted organic chicken artichokes, roasted tomatoes, broccolini, sausage, heirloom potatoes	29
grilled chicken paillard, marilena salad, berries, walnut	26
veal osso bucco slow braised, pecorino polenta	42
filet mignon 6 oz, pecorino polenta, peppers & onions, brunello sauce	35
colorado lamb chop, pecorino polenta, peppers & onions	36
veal parmigiana, burrata mozzarella	31
veal milanese, black truffle aioli, fried egg	30
veal pepperoni parmigiana, burrata mozzarella	33

OUR FAMOUS VEAL CHOPS ARE ALWAYS AVAILABLE
~ \$15 supplement ~

PASTA & RISOTTO

FIRST TIME IN AMERICA!

"I still can't get over the Testaroli! It is an exquisite dish!"

🐦 BEN GROSSMAN

testaroli with pesto	26
rigatoni alla vodka, guanciale breadcrumbs	20
ravioli burrata, pomodoro	24
spaghetti & short rib meatballs	23
specialità! café fiorello lasagna short rib meatball, braised short rib	29
spaghetti carbonara*, guanciale bacon, egg	20
tordelli bolognese, wild boar ragu, porcini mushroom	25
spaghettoni, flaked dover sole, broccolini, calabrese, breadcrumbs	27
seafood risotto, scallops, shrimp, calamari	29

(gluten-free or 100 % organic, whole-grain kamut pasta available upon request)

LATE NIGHT

available after 9pm

sandwiches and eggs served with cacio e pepe fries or arugula salad	
chicken club, bacon, avocado, lettuce, tomato	17
salmon burger, avocado, calabrese aioli, brioche bun	19
classic cheeseburger, tillamook cheddar, brioche bun	18
meatball parmesan, provolone cheese, brioche bun	17
artichoke frittata*, crispy shallots, parmigiano, pecorino	18
italian american great cobb salad chicken, humboldt fog cheese, avocado, bacon, hardboiled egg, olives, tomato, roasted pepper	24

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

@CafeFiorelloNYC

Relax... You're in the hands of the Fireman Hospitality Group

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