

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

WE GLADLY SERVE BREAD UPON REQUEST

cafe FIORELLO

A Lincoln Center Institution, est. 1974

LUNCH

SOUP & SALAD

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

STARTERS

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

ENTRÉE SALADS

- italian american great cobb salad** 24
chicken, humboldt fog cheese, avocado, bacon, hardboiled egg, olives, tomato, roasted pepper
- ora king salmon, avocado & quinoa** 25
watermelon radish, black currant, marcona almond, avocado-citrus dressing
- yellowfin tuna niçoise*** 26
dijon potato, tomato, roasted beet, hardboiled egg, roasted pepper, cucumber
- smoked fish salad** 20
endive, little gem lettuce, pear, walnut, asparagus

MENU PRIX FIXE

23.95 for 2 courses
26.95 for 3 courses
Available from 11:30am - 4pm Monday to Friday

APPETIZER

- italian wedding soup
- nonna's short rib meatballs
- little gem caesar salad*
parmesan frico
- warm shrimp & scallop salad
-\$6 supplement -

ENTRÉE

- rigatoni alla vodka
guanciale breadcrumbs
- eggplant parmigiana
mixed greens
- margherita pizza
- chicken paillard with marilena salad
arugula, berries, pecorino, pear, walnut
- salmon burger
avocado, lettuce, calabrese aioli, cacio e pepe fries
- 4 vegetable antipasto

- mediterranean branzino al forno
charred pepper, onion, lemon
- \$7 supplement -

DESSERT

- chocolate mousse
- bread pudding
- sorbet

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

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

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 19
- ravioli burrata, pomodoro 22

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

- spaghetti & short rib meatballs 22
- spaghetti carbonara*, guanciale bacon, egg 20
- specialità!** café fiorello lasagna, short rib meatball, braised short rib 27
- tordelli bolognese, wild boar ragu, porcini mushroom 25
- spaghettini, flaked dover sole, broccolini, calabrese, breadcrumbs 25
- seafood risotto, scallops, shrimp, calamari 29

ENTRÉE

- seared tuna, cannellini beans, olives, salsa verde 32
- ora king salmon, lentils, avocado & mint purée 26
- chicken pepperoni parmigiana, burrata mozzarella 24
- roasted organic chicken 26
artichokes, roasted tomatoes, broccolini, sausage, heirloom potatoes
- filet mignon 6 oz, pecorino polenta, peppers & onions, brunello sauce 34
- artichoke frittata*, crispy shallots, parmigiano, pecorino 18
- veal parmigiana, burrata mozzarella 29
- veal milanese, black truffle aioli, fried egg 29

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

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

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

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

PIZZA

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

SANDWICHES

served with cacio e pepe fries or arugula salad

- chicken club, bacon, avocado, lettuce, tomato 17
- classic cheeseburger, tillamook cheddar, brioche bun 17
- meatball parmesan, provolone cheese, brioche bun 17