

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

cafe
FIORELLO

A Lincoln Center Institution, est. 1974

LUNCH

**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**

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

SOUP & SALAD

italian wedding soup 13
"Brilliant." - Gael Greene

marilena, arugula, pecorino, 14
berries, pear, walnut

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

burrata & 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

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

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

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

spaghettoni, flaked dover sole, broccolini, calabrese, breadcrumbs 25

seafood risotto, scallops, shrimp, calamari 29

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

ENTRÉE

seared tuna, cannellini beans, olives, salsa verde 32

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