

ANTIPASTI

Cipollini Onions balsamic glaze

Broccoli Rabe and Golden Raisins

Grilled Asparagus Spears

Caramelized Fennel

roasted with butterbean honey, anise seeds

Sicilian Eggplant Caponata

sweet and sour eggplant, capers, olives, raisins

Fire Roasted Red and Yellow Peppers sweet basil

Four Vegetable Antipasto

your choice from our antipasto bar

APPETIZERS

Arugula And Caramelized Pear Salad

Cesar Salad

Ribollita Tuscan vegetable soup

Stracciatella Soup

chicken broth, baby spinach, pecorino cheese & poached egg

Fravioli Grandi

large crispy ravioli filled with Stracchino cheese & prosciutto

Artichokes alla Giudea

HOUSE SPECIALTY

fried "Roman Jewish ghetto style" (for two)

Shrimp Cocktail Viareggio

fruit and vegetable crudités

Lobster Cocktail two sauces

Shrimp & Georges Bank Scallops citrus vinaigrette

Fried Shrimp & Calamari

cherry peppers, roasted red pepper aioli

CURED MEATS

Prosciutto di Parma (Italy)

Prosciutto la Quercia (Iowa)

Speck (Italy)

smoked prosciutto

Bresaola della Valtellina (Italy)

mountain air-dried beef

Mortadella (Italy)

smoked sausage with pistachio nuts

Sopressata (Italy)

spicy salami with hints of pepper and garlic

Salumi Misti

A platter of our most popular cured meats:
Prosciutto di Parma, Sopressata, Speck, Bresaola, Mortadella

MOZZARELLA

OUR OWN BURRATA

IMPORTED BUFFALO MOZZARELLA

HOUSEMADE MOZZARELLA

MOZZARELLA ACCOMPANIMENTS

Prosciutto, Smoked Salmon or

Choice of Any Vegetable (from our antipasti bar)

Lobster Burrata

asparagus, lemon sea salt

ENTREE SALADS

(available for lunch only)

VEGETARIAN SALAD

our own mozzarella, baby artichoke, plum tomato,
beets, orange, cremini mushroom, cucumber, iceberg lettuce

CHEF'S SALAD

roast chicken, prosciutto cotto, buffalo mozzarella,

Boucheron goat cheese, eggs, grape tomatoes,

grilled corn, baby arugula, escarole

SHRIMP AND RICOTTA SALATA

whole wheat couscous, cucumber, plum tomatoes,

baby arugula, kalamata olives

GRILLED ORGANIC SALMON CAPRESE

buffalo mozzarella, grape tomatoes,

mesclun greens, kalamata olives

TWO TUNA NICOISE SALAD

yellowfin tuna (seared rare), marinated Sicilian tuna,

egg, asparagus, baby greens, kalamata olives,

red onions, beets, potatoes

SLICED AGED SIRLOIN STEAK SALAD

our own mozzarella, grilled corn, romaine,

escarole, baby arugula, grape tomatoes

PASTA

CACIO E PEPE

whole grain Kamut spaghetti, aged Pecorino Romano,
black and red pepper

ORECCHIETTE PUGLIESE

hand made "little ears" pasta, broccoli rabe,
aged Pecorino Romana, herbed bread crumbs

EGGPLANT PAPPARDELLE

ricotta salata, oven roasted tomatoes

TAGLIATELLE BOLOGNESE

handmade ribbon pasta,
three meat & Sangiovese wine ragu

CAFE FIORELLO'S LASAGNA

(open face) with a meat ragu, mozzarella,
Parmigiano Reggiano & meatballs

SPAGHETTI WITH CLAM SAUCE

zucchini julienne, red or white sauce

LINGUINE PESCATORE

shrimp, baby clams, mussels, light tomato sauce

RISOTTO DEL GIORNO

MEAT

PRIME RIBEYE STEAK FIORENTINA (20 oz.)

bone-in 28 day dry-aged, rosemary roasted potatoes

AGED NEW YORK STRIP

brased cannellini beans, escarole

FILET MIGNON OF BEEF

abalone mushrooms & buffalo mozzarella

(8 oz) (12 oz)

VEAL CHOP PARMIGIANA

our own mozzarella and plum tomato

VEAL STEAK MILANESE

arugula & fennel salad

VEAL STEAK MARSALA

abalone and maitake mushrooms, italian corn pudding

LAMB OSSO BUCO

slow braised with italian corn pudding

MAMA PERLA'S ORGANIC LEMON CHICKEN

pan fried zucchini

CAFE FIORELLO'S BURGER

(available for lunch only)

burrata, roasted tomato with rosemary shoestring potatoes

FISH

SEAFOOD BROCHETTE

(Tuna, Salmon, Shrimp & Calamari)

skewered & grilled with zucchini, fregola salad

SCOTTISH KING SALMON STEAK

seared with braised leeks

SHRIMP SCAMPI

pancetta, cannellini beans, grape tomatoes & baby arugul

BALSAMIC GLAZED YELLOWFIN TUNA

with vegetable caponata

ALL FISH ARE AVAILABLE SIMPLY GRILLED

THIN CRUST PIZZA

pizzas are available with 100% whole grain Kamut flour

MARGHERITA

buffalo mozzarella, cherry and plum tomatoes, basil

MARGHERITA WITH SPECK

buffalo mozzarella, cherry & plum tomatoes, basil

MARGHERITA WITH PROSCIUTTO

buffalo mozzarella, cherry & plum tomatoes, basil

QUATTRO STAGIONI

our own mozzarella, maitake mushroom, peppers, artichoke, cauliflower, olives, radicchio

OUR OWN SWEET AND SPICY FENNEL SAUSAGE

burrata (cream-filled mozzarella), tomato marinara, Sardinian pecorino, scallion

IMPORTED TRUFFLE

buffalo mozzarella, plum tomato

IMPORTED PEPPERONI (SOPRESSATA)

buffalo mozzarella, roasted tomato, oregano, baby arugula

DESSERT

TIRAMISU

STRAWBERRY BLONDE CHEESECAKE

CHOCOLATE MOUSSE

(Share Size)

CANNOLI SICILIANI

PROFITEROLES

puff-pastry shells with vanilla gelato & warm Valrhona chocolate sauce

LIMONCELLO TART

lemon curd with brulee top, graham cracker crust & whipped cream

TARTUFO

hand made chocolate & vanilla gelato rolled in chocolate chips

GELATO

vanilla, pistacchio, chocolate

SORBETTO

chocolate, lemon, raspberry

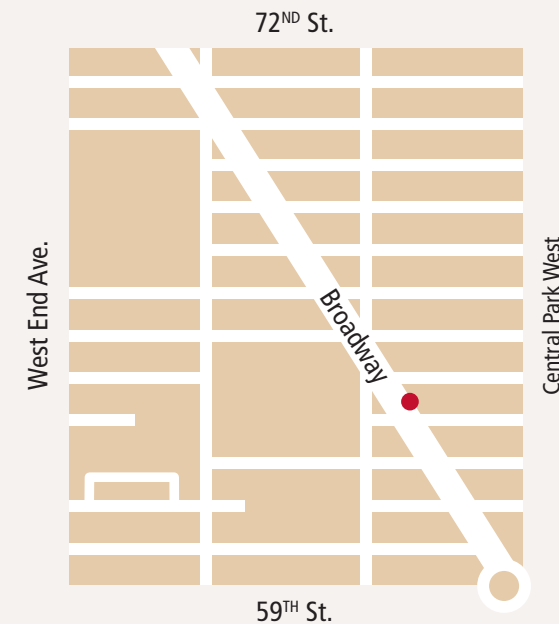
MINERAL WATER

PELLEGRINO (1 or 1/2 ltr) PANNA (1 or 1/2 ltr)

BEVERAGES

COCA-COLA DIET COKE SPRITE ICED TEA

FREE DELIVERY ZONE



WE DELIVER DAILY

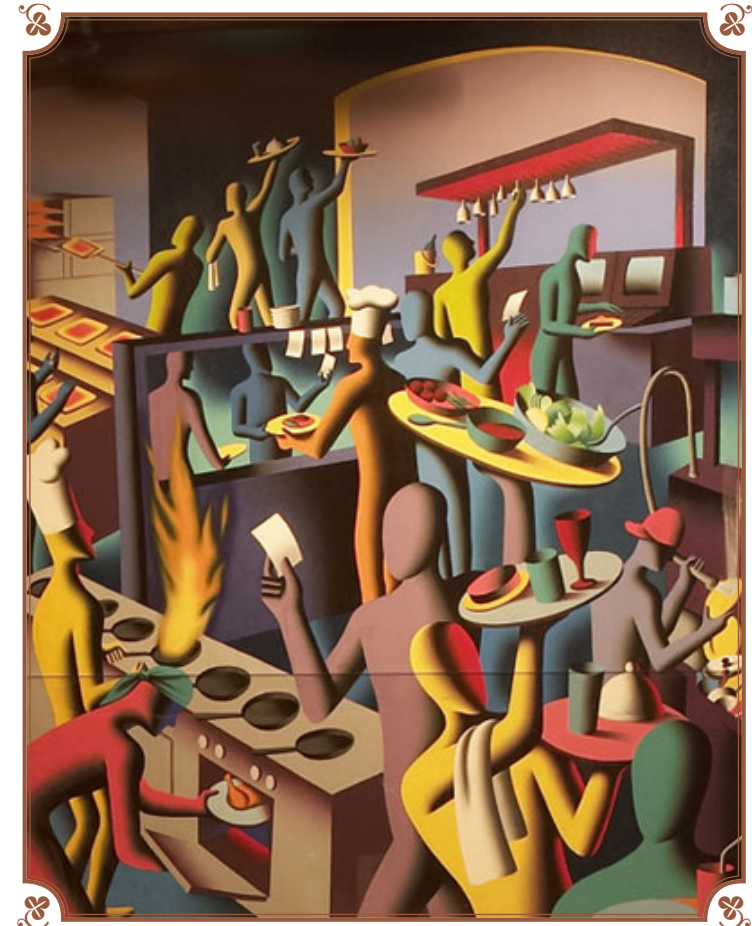
12PM - 10PM

✧ The Fireman Hospitality Group

We are trying to help in our way by asking our guests to make a small adjustment to their dining experience. Our servers have been instructed not to pour tap water or to serve bread automatically when guests are seated. Please visit our website for more detail.

Prices and items are subject to change.
\$15.00 minimum order.

cafe FIORELLO



DELIVERY MENU

BEST PIZZA IN NEW YORK

Gael Greene, New York Magazine

212 595 5330

WE DELIVER DAILY, 12PM - 10PM

1900 Broadway NY, NY 10023
(between 63RD & 64TH St.)

www.CafeFiorello.com