

ANTIPASTO BAR-APPETIZERS

Over 30 choices of hot and cold antipasti are prepared daily.
Our salads are dressed with Italian extra virgin olive oil.

MOZZARELLA AND CHEESES

 Served WARM

Our Own Mozzarella (cow's milk)
with beefsteak tomatoes
with prosciutto di Parma

Burrata cream-filled mozzarella
with beefsteak tomatoes
with prosciutto di Parma

Imported Buffalo Mozzarella
with beefsteak tomatoes
with prosciutto di Parma

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

add three eggs scrambled with roasted potatoes to any salumi

VEGETABLE

Sicilian Eggplant Caponata

sweet and sour eggplant, capers, olives, raisins

Fire Roasted Red and Yellow Peppers sweet basil

Whole Wheat Artichoke Couscous tomatoes, peppers

Caramelized Fennel

roasted with butterbean honey, anise seeds

Roasted Portobello Mushroom crispy herbs

Cipollini Onions balsamic glaze

Broccoli Rabe and Golden Raisins

Grilled Asparagus Spears

SEAFOOD

SPECIALITÀ! Lobster Burrata asparagus, lemon sea salt

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

SOUP

Ribollita Soup

thick vegetable Tuscan style

Stracciatella Chicken Soup

poached egg, baby spinach, Pecorino Romano

PASTA

SPECIALITÀ! Cafe Fiorello's Lasagna

Cacio e Pepe whole grain kamut spaghetti, aged Pecorino Romano, fresh ricotta, garlic, black and red pepper

Eggplant Pappardelle ricotta salata, oven roasted tomatoes

Orecchiette Pugliese handmade "little ears" pasta, broccoli rabe, aged Pecorino Romano, herbed bread crumbs

Tagliatelle Bolognese handmade ribbon pasta, three meat and Sangiovese wine ragu

Spaghetti with Clam Sauce zucchini julienne, white or red sauce

Linguine Pescatore shrimp, baby clams, mussels, light tomato sauce

Risotto del Giorno

SPECIALITÀ!

 **Fravioli Grandi**

2 large fried ravioli filled with stracchino cheese and our own mozzarella, prosciutto di Parma and sopressata

 **Mozzarella Mista**

a selection of house made and imported mozzarellas with beefsteak tomato for the table

Burrata (cream-filled mozzarella)

Buffalo Mozzarella

Ricotta

Our own Fior di Latte

Stracchino

 **Our Own Fennel Sausage and Holland Peppers**

plum tomato sauce

Salumi Misti

A platter of our most popular cured meats:

Prosciutto di Parma

Sopressata

Speck

Bresaola

Mortadella

Bruschetta

baked Boucheron goat cheese & tomato on grilled Tuscan bread

 **SPECIALITÀ! Artichokes alla Giudea**

fried "Roman Jewish" style

 **Braised Stuffed Artichokes Oreganata**

 **Grilled Cauliflower Steak Amandine**

 **Fried Cauliflower Parmesan**

 **Zucchini Parmesan**

Four Vegetable Antipasto

your choice from our antipasto bar

Steamed Mussels Bianca white wine herb sauce

Steamed Mussels Ligurian tomato, pesto genovese

Steamed Manila Clams Bianca white wine herb sauce

Manila Clams Cioppino plum tomato, shellfish broth

SALAD

Baby Arugula and Caramelized Pear Salad

goat cheese fritter, black currant vinaigrette

Caesar

long leaf romaine hearts

Fiorello House Salad

endive, radicchio, baby arugula, fennel, cherry tomato, shaved parmesean, house vinaigrette

SPECIALITÀ! The result of our chefs seeking out, discovering and actually cooking in local kitchens with "Mom and Pop" in many different regions of Italy.

SUPPER

CLASSICS

SPECIALITÀ!

Veal Steak Milanese *arugula and fennel salad*

Veal Steak Valdostana *prosciutto di Parma, fontina cheese, grape tomatoes and sage*

Veal Chop Parmigiana *our own mozzarella and plum tomato*

Veal Scallopine Marsala *abalone and maitake mushrooms, Italian corn pudding (polenta)*

Lamb Osso Buco *slow braised, Italian corn pudding*

Mama Perla's Organic Lemon Chicken *pan fried zucchini*

Cafe Fiorello's Burger *burrata & roasted tomato with rosemary shoe string potatoes*

STEAK & CHOPS

SPECIALITÀ! Filet Mignon of Beef *abalone mushrooms & buffalo mozzarella* 8 oz . 12 oz.
also available simply grilled

Aged New York Strip *braised cannellini beans, escarole*

Prime Ribeye Steak Fiorentina (28 day dry-aged) *20 Oz. bone-in, rosemary roasted potatoes*

FISH *all fish are available simply grilled*

SPECIALITÀ!

Maryland Jumbo Crab Steak *What is it?*

Lobster, Shrimp and Crabmeat Pizza *our own mozzarella, roasted peppers, zucchini, plum tomato*

Seafood Brochette *tuna, salmon, shrimp, calamari skewered and grilled with zucchini, fregola salad*

Scottish King Salmon Steak *seared with braised zucchini, leeks*

Scottish King Salmon Steak Cartoccio *baked in parchment paper, clams, mussels, plum tomatoes*

Branzino *(Mediterranean sea bass) oven roasted with fresh herbs, Italian corn pudding*

Shrimp Scampi *served with pancetta, cannellini beans, grape tomatoes, baby arugula*

Yellowfin Tuna *balsamic glazed with vegetable caponata*

Lobster, Shrimp, Clams and Mussels *linguini aglio e olio*

OUR SIGNATURE THIN CRUST PIZZA *all pizzas available with 100% whole grain Kamut flour.* 11' 18'

Margherita *buffalo mozzarella, cherry and plum tomatoes, basil*

Burrata Fresca *(cream-filled mozzarella) roasted tomato, baby arugula*

Imported Pepperoni (Sopressata) *buffalo mozzarella, roasted tomato, oregano, baby arugula*

Our Own Sweet and Spicy Fennel Sausage *burrata (cream-filled mozzarella), tomato marinara, Sardinian pecorino, scallion*

Margherita with Prosciutto *buffalo mozzarella, cherry and plum tomatoes, basil*

Margherita with Speck *buffalo mozzarella, cherry and plum tomatoes, basil*

Prosciutto di Parma Balsamico *burrata (cream-filled mozzarella), baby arugula, shaved Parmigiano Reggiano*

Quattro Stagioni *our own mozzarella, hen of the woods mushroom, peppers, artichoke, cauliflower, olives, radicchio*

Imported Truffle *buffalo mozzarella, plum tomato*

Fried Calamari *our own mozzarella, sweet and spicy peppers, plum tomato*

Lobster, Shrimp and Crabmeat *our own mozzarella, roasted peppers, zucchini, plum tomato*

The Fireman Hospitality Group - Family-Owned Restaurants

*Private dining room available. For our guests with food allergies, please feel free to make special requests.
Service not included, however a standard 18% gratuity is added to parties of 6 or more.*

Direttore Generale: Carlo Fusco ★ Culinary Director: Brand DeOliveira ★ Executive Chef: Raffaele Solinas