

## 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 crudité

**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.*

LUNCH

ENTREE SALAD

**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, potatoes*

**Sliced Aged Sirloin Steak Salad** *our own mozzarella, grilled corn, romaine, escarole, baby arugula, grape tomatoes*

CLASSICS

SPECIALITÀ!

**Veal Steak Milanese** *arugula and fennel salad*

**Veal Steak Parmigiana** *buffalo mozzarella*

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

**Filet Mignon of Beef** *abalone mushrooms & buffalo mozzarella* ..... 8 oz . 12 oz.

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

**Chicken Paillard** *roasted grape tomatoes*

**Petite Filet Mignon** *portobellini, Sangiovese sauce, Italian corn pudding*

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

**Aged New York Strip Steak** *braised cannellini beans, escarole*

FISH *all fish are available simply grilled*

SPECIALITÀ!

**Maryland Jumbo Crab Steak** *What is it?*

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

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

**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.* Small 11' Large 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*

**Imported Truffle** *buffalo mozzarella, plum tomato*

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

**Quattro Stagioni** *our own mozzarella, maitake mushroom, peppers, artichoke, cauliflower, olives, radicchio*

**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: Brando DeOliveira ★ Executive Chef: Raffaele Solinas