**BEVERAGES**

**COCKTAILS**

- **FIORELLO SPRITZ**
  Aperol Liquor, Passion Fruit, Lime, Prosecco.

- **NEGRONI**
  Plymouth Gin, Campari, Carpano Antica Sweet Vermouth.

- **OLD FASHIONED**
  Woodford Reserve Bourbon, Bergamot, Chocolate Bitters.

- **WATERMELON COOLER**
  Vodka, Watermelon, Lime, Ginger Beer.

- **PINEAPPLE MOJITO**
  Pineapple Dark Rum, Pineapple, Lime, Agave, Mint.

- **MOSCOW MULE**
  Tito's Vodka, Lime, Blueberries, Fentiman's Ginger Beer.

**WINE**

- **WHITE**
  2016 Mastro Berardino (Campania) IT
  2018 Valle Isarco (Trentino) IT
  2017 Pecchenino (Veneto) IT
  2017 Sonoma-Cutrer (Sonoma) CA
  2018 Santa Margherita (Alto Adige) IT

- **RED**
  2016 Santi (Veneto) IT
  2017 Bruno Giacosa (Piemonte) IT
  2013 Tenuta di Sesta (Toscana) IT
  2015 Gaja (Piemonte) IT
  2016 Beaulieu Vineyards (Napa) USA

**HOUSE MADE SAUCES & DRESSING**

- **TOMATO SAUCE (24 oz)**
  10
- **VODKA SAUCE (24 oz)**
  10
- **FRA DIAVOLO SAUCE (24 oz)**
  10
- **BOLONESI SAUCE (24 oz)**
  15
- **SHORT RIB SAUCE (24 oz)**
  15
- **ALFREDO SAUCE (16 oz)**
  10
- **PESTO SAUCE (8 oz)**
  10
- **CAESAR SALAD DRESSING (8 oz)**
  9

**HOUSE MADE PASTAS & MORE**

- **BURRATA RAVIOLI (frozen)**
  cheese filled
- **TORDELLI RAVIOLI (frozen)**
  meat & prosciutto filled
- **CUBED RAVIOLI (frozen)**
  meat & prosciutto filled
- **CAFE FIORELLO LASAGNA**
  Italian Wedding Soup (sp)
  Short Rib Meatballs
  Burrata Mozzarella
  Cafe Fiorello Italian Spice Blend

**DRY ARTISANAL PASTAS**

- **SPAGHETTI**
  8
- **RIGATONI**
  8
- **PUGLIESI**
  8
- **GARLIC LOAF OF BREAD, TOASTED WHOLE**
  15

**DESSERT**

- **CANNOLI** (make your own)
  10
- **ICE CREAM (by the pint)**
  10
- **vanilla**
- **chocolate**
- **syrup**

**DRAFT**

- **FIREMAN CRAFT** IPA (New York)
- **PERONI NASTRO AZZURRO** Lager (Italy)
- **STELLA ARTOIS** Lager (Belgium)
- **GREENPORT HARBOR** Porter (New York)
- **AMSTEL LIGHT** (Netherlands)
- **BECK'S NON-ALCOHOLIC** (Germany)
- **DOCS HARD CIDER** (New York)

**BEER & HARD CIDER**

- **DRAFT**
  - **FIREMAN CRAFT** IPA (New York)
  - **PERONI NASTRO AZZURRO** Lager (Italy)
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- **syrup**

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

07/09/20
EGGS & OMELETS
served with cacio e pepe fries

- scrambled eggs* 12.50
  - bacon
  - prosciutto
  - Italian ham
  - housemade Italian sausage
  - eastern nova smoked salmon 19.95
- gooey cheese omelet* 17.95
  - cheddar, parmesan, mozzarella
- specialità! artichoke frittata* 18.95
  - crispy shallots, parmigiano, pecorino
- sausage & broccoli omelet* 17.95
  - provolone cheese
- avocado toast & poached eggs* 18.95
  - seeded sourdough, pumpkin seeds, salad
  - add eastern nova smoked salmon 9.50
  - add prosciutto 5.00

PANCAKES & FRENCH TOAST

- tony bennett’s french toast 17.95
  - strawberries, pecans & all-natural maple syrup
- classic buttermilk pancakes 16.50
  - strawberry compota, all-natural maple syrup
- blueberry buttermilk pancakes 17.95
  - blueberry compota, all-natural maple syrup
- toasted hazelnut maple pancakes 17.95
  - mascarpone cream, hazelnut sauce

SMOKED FISH BAGEL SANDWICHES

- eastern nova smoked salmon 19.95
  - served with cream cheese, bibb lettuce, cucumber, tomato, onion, capers, and a plain or everything bagel
- pastrami smoked salmon 19.95
  - served with cream cheese, bibb lettuce, cucumber, tomato, onion, capers and a plain or everything bagel
- combo platter — to be shared 30.50
  - eastern nova smoked salmon & pastrami smoked salmon
  - served with cream cheese, bibb lettuce, cucumber, tomato, onion, capers and a plain or everything bagel

SIDES

- applewood smoked bacon 6.95
- Italian ham 6.50
- bagel & cream cheese 9.50
  - bibb lettuce, cucumber, tomato, onion, capers, choice of plain or everything bagel
- ezekiel 4/9 sprouted whole grain toast 3.50
- gluten free toast 3.50
- additional toast or bagel 3.50

TO VIEW THIS MENU ON YOUR PHONE, SCAN THE CODE TO THE RIGHT

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Welcome Back, We’ve Missed You!

IRISH COFFEE $13 MIMOSA $13 BLOODY MARY $13 BELLINI $13

ALL DAY BREAKFAST & LUNCH / BRUNCH

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VEGETABLE ANTIPASTO BAR

available after 12 PM

three vegetables 21.75 five vegetables 27.75

farro & spring pea salad
  - radish, tomato, endive, mint
  - spring tart
  - zucchini, artichoke, peas, fava beans
  - fava & artichoke salad
  - fava beans, roasted pepper, avocado purée
  - 'creamed corn crème brûlée'
  - fava bean & pecorino artichoke, mint

SAUTÉED BROCCOLI RABE
  - garlic chips, peperoncini
  - garbanzo beans & sicilian hummus
  - mushroom trifolati
garlic and herbs
  - eggplant caponata
  - sweet & sour eggplant from sicily

ADDITONAL MARKET VEGETABLES AVAILABLE DAILY

STARTERS

28.00

- toasted whole garlic loaf (to share)
  - specialità! Italian wedding soup
  - specialità! specialità! onion soup
  - like you’ve never had before!
  - burrata mozzarella & heirloom tomato caprese salad
  - little gem caesar*
    - parmesan frico
  - marlina salad
    - arugula, truffle pecorino cheese, red grapes, walnut
  - short rib meatballs
    - hot cherry pepper

ENTRÉES

30.50

- true north salmon & quinoa salad*
  - artichoke, avocado
  - jumbo lump crab & avocado salad*
    - fennel, orange
  - double patty cheeseburger*
    - tillamook cheddar, garlic aioli, cacio e pepe fries
  - chicken parmigiana
    - housemade burrata mozzarella, guanciale bread crumbs

PIZZA

23.46

margherita
  - fried egg, pine nuts, pickled shallots
  - a lot of pepperoni
    - nduja sausage, spicy honey
  - four seasons
    - mushroom, artichoke, roasted peppers, pesto
  - prosciutto di parma
    - arugula, fennel, parmesan, burrata mozzarella cheese
  - nova smoked salmon & avocado
    - crème fraîche, red onion, everything bagel seasoning
  - sweet fennel sausage & roasted pepper
    - burrata mozzarella cheese
  - short rib meatball
    - burrata mozzarella cheese

PASTA

21.50

spaghetti carbonara*
  - guanciale bacon, egg
  - new house specialità! trofe pasta pesto
    - short thin twisted pasta, farro, roasted tomatoes, toasted pine nuts
  - ravioli burrata
    - pomodoro, basil
  - rigatoni alla vodka
    - guanciale breadcrumbs
  - specialità! café fiorello lasagna
    - short rib meatball, braised short rib
  - fettuccine bolognese
    - meat ragu

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Relax... You’re in the hands of the Fireman Hospitality Group
please inform us about any allergies
*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

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