

SELECTED AS ONE OF THE  
**100 BEST  
BRUNCH**  
RESTAURANTS IN AMERICA



*A  
Lincoln  
Center  
Institution*

**DINNER**

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

Direttore Generale: Michael Vitanza Culinary Director: Brando DeOliveira

• GLUTEN FREE

# café FIORELLO

A Lincoln Center Institution, est. 1974

DINNER

## HOUSE FOCACCIA BREAD SERVED ON REQUEST

WE LOVE VEGETARIANS!

## VEGETABLE ANTIPASTO BAR

three vegetables 19.75 | five vegetables 25.75  
two vegetables & one seafood 22.50

cauliflower milanese

• sicilian eggplant caponata

• asparagus

parmesan cream, toasted hazelnuts

puff pastry vegetable tart

seasonal market vegetables

• roasted mushroom

garlic and herbs

• sautéed broccolini

• heirloom carrots

herbed yogurt, seeds

zucchini parmesan

• fava beans & ricotta salata

• string bean & sugar snap pea amandine

eggplant rollatini

• sausage & peppers

ADDITIONAL MARKET VEGETABLES AVAILABLE DAILY

## • SEAFOOD ANTIPASTO

shrimp & beans\* 17.00

octopus salad\* 17.00

shrimp cocktail\* 5.50 ea

ADDITIONAL MARKET SEAFOOD AVAILABLE DAILY

### chef's antipasto plate

selection of antipasto, salumi, italian cheeses

38.00

## APPETIZERS

• chef's daily chilled soup 12.00

specialità! italian wedding soup 13.50

• marilena salad 14.50

arugula, truffle pecorino, red grapes, walnut

• little gem caesar\* 14.50

frico

• artichoke & quinoa salad 10.95

avocado, zucchini, roasted peppers

• lucky's tomato & housemade burrata cheese salad 14.50

• prosciutto di parma & housemade burrata cheese 14.75

clams oreganata\*

half dozen

14.50

baker's dozen (13)

24.50

fried calamari

17.50

hot cherry pepper

eastern nova smoked salmon toast 14.50

coriander yogurt, ezeziel whole grain bread

short rib meatballs\*

two

8.50

four

15.50

• fried artichokes alla giudea 17.50

lemon aioli

## FISH

fish available simply grilled

• salmon (true north)\* 27.95

lentils, avocado & mint purée

• branzino al forno 33.50

(served whole or butterflied)

charred peppers & onions

• seared tuna\* 35.75

cannellini beans, salsa verde

• petit dover sole 28.75

lemon beurre blanc, asparagus

• large dover sole 48.75

lemon beurre blanc, asparagus

• grilled seafood platter\* (for 2) 55.95

dover sole, shrimp, scallops,

calamari, grilled vegetables

• codfish livornese 29.50

tomatoes, olives, capers

• jumbo lump crab & avocado salad\* 30.50

fennel, orange

• yellowfin tuna niçoise\* 27.50

hardboiled egg, roasted pepper, cucumber,

heirloom potato

## MEATS

add spaghetti pomodoro 7.50

chicken pepperoni parmigiana 29.75

housemade burrata mozzarella,

guanciale breadcrumbs

chicken parmigiana alla vodka 28.95

housemade burrata mozzarella,

guanciale breadcrumbs

chicken milanese 27.50

mixed greens & citrus salad

chicken piccata milanese 27.75

braised artichoke, lemon beurre blanc

• roasted organic chicken 29.75

artichokes, broccolini, heirloom potatoes

• filet mignon\* 44.75

pecorino polenta, peppers & onions

## OUR FAMOUS VEAL CUTLETS & CHOPS

cutlet | chop

veal parmigiana 32.50 | 46.50

burrata mozzarella

veal pepperoni parmigiana 34.50 | 48.50

housemade burrata mozzarella

veal milanese 31.50 | 45.50

mixed greens & citrus salad

## AFTER 8 PM

## SANDWICHES & EGGS

sandwiches served with cacio e pepe fries  
or arugula salad

artichoke high omelet\* 19.95

parmigiano, pecorino, crispy shallot

• sturgeon & scrambled eggs\* 21.50

caramelized onion

chicken burger BLT 19.50

calabrese aioli

fiorello's cheesy burger\* 18.50

codfish sandwich 22.95

tartar sauce, pickled onion, lettuce, tomato

salmon burger\* 21.50

avocado, lettuce, calabrese aioli

## JOIN US FOR BREAKFAST

MON - FRI 8AM · SAT - SUN 9:00AM

BAGELS & SMOKED FISH BOARD

TONY BENNET'S FRENCH TOAST

BUTTERMILK PANCAKES

## PASTA & RISOTTO

rigatoni alla vodka 21.50

guanciale breadcrumbs

ravioli burrata, pomodoro 25.50

spaghetti & short rib meatballs 24.50

specialità! café fiorello lasagna 31.50

short rib meatball, braised short rib

specialità! tordelli bolognese 27.50

wild boar ragu, porcini mushroom

spaghetti carbonara\* 23.75

egg, guanciale bacon

fettuccine pesto 19.50

basil, almonds, pine nuts, ricotta salata

fettuccine bolognese 23.50

wild boar ragu

pappardelle with lamb ragu 25.75

penne lobster & red shrimp diavolo\* 32.50

'nduja sausage

spaghetti & white clam sauce\* 24.50

middleneck clams

• seafood risotto\* 29.75

scallops, shrimp, calamari

(100% WHOLE GRAIN KAMUT PASTA  
OR GLUTEN-FREE PASTA AVAILABLE)

## PIZZA

gluten-free pizza crust 5.00

pizza margherita 22.95

burrata mozzarella, pomodoro, basil

pizza pepperoni & arugula 24.75

burrata mozzarella cheese

pizza with nova smoked salmon 29.95

crème fraiche, avocado, red onion

pizza four seasons 26.50

mushroom, artichoke,

roasted pepper, pesto

pizza prosciutto di parma 24.95

arugula, fennel, parmesan,

burrata mozzarella cheese

pizza with fresh black truffle 29.50

parmigiano reggiano

pizza cacio e pepe 24.95

smoked provolone, parmesan cream,

black pepper

pizza with sweet fennel sausage & roasted peppers 24.50

burrata mozzarella

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@CafeFiorelloNYC

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