

cafe

FIORIELLO

A Lincoln Center Institution, est. 1974

• GLUTEN FREE



EGGS & OMELETS*

roasted potato hash
egg whites available upon request
at no extra charge

- **scrambled eggs** 10.⁵⁰
 - bacon 15.⁹⁵
 - prosciutto 15.⁵⁰
 - italian ham 15.⁵⁰
 - housemade italian sausage 15.⁹⁵
 - housemade chicken sausage 15.⁵⁰
 - eastern nova smoked salmon 19.⁹⁵
- **gooey cheese omelet** 15.⁵⁰
cheddar, parmesan, mozzarella
- specialità!** artichoke frittata omelet 16.⁹⁵
crispy shallot, parmigiano, pecorino
- **sausage & broccolini omelet** 16.⁵⁰
provolone cheese
- **egg white primavera omelet** 16.⁵⁰
mushrooms, tomato, spinach, burrata & pecorino cheese
- bella benedict**, prosciutto cotto ham, burrata mozzarella, parmesan hollandaise 19.⁷⁵
- smoked salmon eggs benedict** 19.⁹⁵
- florentine eggs benedict** 19.⁹⁵
spinach, tomato, parmesan hollandaise

avocado toast & poached eggs 16.⁹⁵
seeded sourdough, pumpkin seeds, house salad

add eastern nova smoked salmon 9.⁵⁰
add prosciutto 5.⁵⁰

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 bagell

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



PANCAKES & FRENCH TOAST

- tony bennett's french toast** 16.⁹⁵
chocolate, pecans & all-natural maple syrup
- classic buttermilk fresh strawberry pancakes** 15.⁵⁰
all-natural maple syrup
- blueberry buttermilk pancakes** 16.⁵⁰
blueberry compote, all-natural maple syrup
- toasted hazelnut maple pancakes** 16.⁵⁰
mascarpone cream, hazelnut sauce

FRESHLY SQUEEZED ORANGE JUICE

4.95

CEREAL & FRUIT

- **fage greek yogurt** 9.⁵⁰
with blueberries & stawberries
- organic granola** with fage greek yogurt, blueberries & stawberries 10.⁵⁰

SIDES

- **applewood smoked bacon** 5.⁹⁵
- **italian ham** 5.⁵⁰
- **homemade chicken sausage** 5.⁹⁵
- **roasted potato hash** 5.⁵⁰
roasted peppers, caramelized onions, sicilian oregano
- 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** 3.⁵⁰
bagel, english muffin or challah bread

COFFEE

- drip coffee
- espresso
- double espresso
- espresso macchiato
- cappuccino
- cafe latte

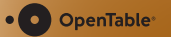
TEAS

- rishi tea
- matcha super green
- peppermint
- chamomile medley
- earl gray
- english breakfast
- dandelion detox

Relax... You're in the hands of the Fireman Hospitality Group
please inform us about any allergies before ordering

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

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



*A
Lincoln
Center
Institution*

BREAKFAST

Relax... You're in the hands of the Fireman Hospitality Group
Direttore Generale: Michael Vitanza Culinary Director: Brando DeOliveira
Executive Chef: Matteo Limoli