

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



*A
Lincoln
Center
Institution*

LUNCH

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

Direttore Generale: Michael Vitanza Culinary Director: Brando DeOliveira

• GLUTEN FREE

cafe FIORELLO

A Lincoln Center Institution, est. 1974

LUNCH

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

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 13.75
- prosciutto di parma & housemade burrata cheese 14.75
- clams oreganata*
half dozen 14.50
baker's dozen (13) 24.50
- fried calamari 16.75
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 16.50
lemon aioli

LUNCH PRIX-FIXE

pasta lunch 22.95 | fish lunch 27.95
please select one starter and one pasta **or** fish

STARTERS

- cup of chef's daily chilled soup
- cup of italian wedding soup
- little gem caesar salad
- lucky's tomato & housemade burrata cheese
- watermelon carpaccio
feta cheese, aged balsamic
- short rib meatballs (2 pc)

PASTA

- rigatoni alla vodka
guanciale bacon, breadcrumbs
- spaghetti cacio e pepe with fried artichoke
- spaghetti & short rib meatballs
- fettuccine pesto
basil, almonds, pine nuts, ricotta salata
- spaghetti carbonara*
egg, guanciale bacon
- fettuccine bolognese
wild boar ragu

FISH

- shrimp & calamari spiedini
mixed greens, tomato
- codfish livornese
tomatoes, olives, capers
- salmon (true north)*
lentils, avocado & mint puree (\$2 supplement)
- petit dover sole
lemon beurre blanc, asparagus (\$5 supplement)
- seared scallops*
chickpea puree, mushrooms, beurre blanc

ENTRÉES

add spaghetti pomodoro 7.50

- italian american cobb salad* 23.75
roasted chicken, ricotta salata cheese, avocado, bacon, hardboiled egg, olives, roasted pepper
- true north salmon & quinoa salad* 25.50
artichokes, roasted zucchini, avocado
- chicken paillard & marilena salad 26.50
arugula, red grapes, truffle pecorino, walnut
- yellowfin tuna niçoise* 26.50
hardboiled egg, roasted pepper, cucumber, heirloom potato
- jumbo lump crab & avocado salad* 29.50
fennel, orange
- artichoke high omelet* 18.95
parmigiano, pecorino, crispy shallots
- chicken pepperoni parmigiana 27.95
housemade burrata mozzarella, guanciale breadcrumbs
- chicken parmigiana alla vodka 26.95
housemade burrata mozzarella, guanciale breadcrumbs
- chicken piccata milanese 27.75
braised artichoke, lemon beurre blanc
- chicken milanese 27.50
mixed greens & citrus salad
- petit filet mignon* 28.75
pecorino polenta, peppers & onions

OUR FAMOUS VEAL CUTLETS & CHOPS

- | | |
|---|---------------|
| | cutlet chop |
| • veal parmigiana
burrata mozzarella | 32.50 46.50 |
| • veal pepperoni parmigiana
housemade burrata mozzarella | 34.50 48.50 |
| • veal milanese
mixed greens & citrus salad | 31.50 45.50 |

JOIN US FOR BREAKFAST

MON - FRI 8AM · SAT - SUN 9:00AM

BAGELS & SMOKED FISH BOARD
BUTTERMILK PANCAKES

PIZZA

gluten-free pizza crust 5.00

- pizza margherita 22.95
burrata mozzarella cheese, 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 peppers, 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

PASTA & RISOTTO

- ravioli burrata, pomodoro 22.50
- **specialità!** tordelli bolognese 25.75
wild boar ragu, porcini mushroom
- **specialità!** café fiorello lasagna 30.75
short rib meatball, braised short rib
- pappardelle with lamb ragu 25.75
- penne lobster & red shrimp diavolo* 32.50
'nduja sausage
- spaghetti & white clam sauce* 23.95
middleneck clams
- seafood risotto* 29.75
scallops, shrimp, calamari

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

SANDWICHES

served with cacio e pepe fries or arugula salad

- chicken burger BLT 18.50
calabrese aioli
- codfish sandwich 21.95
tartar sauce, pickled onion, lettuce, tomato
- fiorello's cheesy burger 18.50
- salmon burger* 19.50
avocado, lettuce, calabrese aioli
- avocado toast and poached eggs* 18.50
seeded sourdough, pumpkin seeds, house salad
add eastern nova salmon 9.50

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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