

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



*A
Lincoln
Center
Institution*

BRUNCH

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

• GLUTEN FREE

ALL DAY BREAKFAST & LUNCH / BRUNCH



IRISH COFFEE \$10
BLOODY MARY \$10

MIMOSA \$10
BELLINI \$10

EGGS & OMELETS

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

- scrambled eggs* 10.50
 - bacon 16.95
 - prosciutto 16.50
 - italian ham 16.50
 - housemade italian sausage 16.95
 - housemade chicken sausage 16.50
 - eastern nova smoked salmon 19.95
 - sturgeon 21.50
- goopy cheese omelet* 15.50
cheddar, parmesan, mozzarella
- specialità!** artichoke high omelet* 16.95
crispy shallots, parmigiano, pecorino
- sausage & broccolini omelet* 16.50
provolone cheese
- bella benedict*** 19.75
prosciutto cotto ham, burrata mozzarella, parmesan hollandaise
- smoked salmon eggs benedict*** 19.95
hollandaise
- florentine eggs benedict*** 19.95
spinach, parmesan hollandaise
- avocado toast & poached eggs*** 16.95
seeded sourdough, pumpkin seeds, salad
add eastern nova smoked salmon 9.50
add prosciutto 5

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

PANCAKES & FRENCH TOAST

- tony bennett's french toast** 16.95
strawberries, 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

SIDES

- housemade chicken sausage 6.50
- applewood smoke bacon 6.95
- italian ham 6.50
- roasted potato hash 6.50
roasted peppers, caramelized onions, sicilian oregano
- bagel & cream cheese** 9.50
bibb lettuce, cucumber, tomato, onion, capers - choice of plain or everything bagel
- ezeiel 4:9 sprouted whole grain toast 3.50
- gluten free toast 3.50
- additional toast, bagel, english muffin or challah bread 3.50



AVAILABLE AFTER 11 AM

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

SEAFOOD ANTIPASTO

shrimp & beans* 17.00 | octopus salad* 17.00 | shrimp cocktail* 5.50 ea

ADDITIONAL MARKET VEGETABLES & SEAFOOD AVAILABLE DAILY

HOUSE SALAD & SOUP

- chef's daily chilled soup 12.00
- italian wedding soup 13.50
- lucky's tomato & housemade burrata cheese salad 13.75
- little gem caesar* 14.50
parmesan frico
- marilena salad 14.50
arugula, truffle pecorino, red grapes, walnut

SHAREABLE STARTERS

- short rib meatballs two 8.50 | four 15.50
- fried artichokes alla giudea, lemon aioli 16.50
- fried calamari, hot cherry pepper 16.75
- prosciutto di parma & housemade burrata cheese 14.75

ENTRÉE SALADS

- italian american cobb* 23.75
roasted chicken, ricotta salata cheese, avocado, bacon, hardboiled egg, olives, roasted pepper
- yellowfin tuna niçoise* 26.50
hardboiled egg, roasted pepper, cucumber, heirloom potato
- true north salmon & quinoa* 25.50
artichoke, roasted zucchini, avocado
- jumbo lump crab & avocado* 29.50
fennel, orange

PIZZA

gluten free pizza crust 5.00

- margherita** 22.95
burrata mozzarella cheese, pomodoro, basil
- pepperoni & arugula** 24.75
burrata mozzarella cheese
- nova smoked salmon** 29.95
crème fraiche, avocado, red onion
- four seasons** 26.50
mushroom, artichoke, roasted peppers, pesto
- prosciutto di parma** 24.95
arugula, fennel, parmesan, burrata mozzarella cheese
- fresh black truffle** 29.50
parmigiano reggiano
- cacio e pepe** 24.95
smoked provolone, parmesan cream, black pepper
- sweet fennel sausage & roasted pepper** 24.95
burrata mozzarella

PASTA & RISOTTO

- spaghetti carbonara*, guanciale bacon, egg 21.50
- ravioli burrata, pomodoro 22.50
- rigatoni alla vodka, guanciale breadcrumbs 19.50
- specialità!** café fiorello lasagna 30.75
short rib meatball, braised short rib
- fettuccine bolognese, wild boar ragu 22.50
- seafood risotto*, scallops, shrimp, calamari 29.75

100% WHOLE GRAIN KAMUT OR GLUTEN FREE PASTA AVAILABLE

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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