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

Direttore Generale: Michael Vitanza  Culinary Director: Brando DeOliveira

A Lincoln Center Institution

LUNCH

May 2, 2019
LUNCH PRIX-FIXE

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

STARTERS

cup of italian wedding soup
little gem caesar salad
lucky’s tomato & housemade burrata cheese
beet carpaccio
feta cheese, toasted walnuts, aged balsamic
short rib meatballs (2 pc)

PASTA

rigatoni alla vodka
guanciale bacon, breadcrumb
spaghetti cacio e pepe with fried artichoke
spaghetti & short rib meatballs
fettuccine pesto
bacon, almonds, pine nuts, ricotta salata
spaghetti carbonara*
prosciutto, guanciale, pancetta
fettucine 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)
poached sole
lemon beurre blanc, asparagus ($5 supplement)
seared scallops*
chickpea puree, mushrooms, beurre blanc

ENTRÉES

italian american cobb salad*
roasted chicken, ricotta salad cheese, avocado, bacon, hardboiled egg, olives, roasted pepper
true north salmon & quinoa salad*
artichokes, roasted zucchini, avocado
chicken paillard & marlina salad
arugula, red grapes, truffle pecorino, walnut
yellowfin tuna nicoise*
hardboiled egg, roasted pepper, cucumber, heirloom potato
jumbo lump crab & avocado salad*
fennel, orange
artichoke high omelet
parmagiano, pecorino, crispy shallots
petit filet mignon*
pecomo polenta, peppers & onions
chicken pepperoni parmagiana
housemade burrata mozzarella, guanciale breadcrumbs
chicken parmagiana alla vodka
26.95
housemade burrata mozzarella, guanciale breadcrumbs
chicken piccata milanesa
braised artichoke, lemon beurre blanc
28.95
chicken milanesan
mixed greens & citrus salad
27.95

ADD SPAGHETTI POMODORO 7.00

OUR FAMOUS VEAL CUTLETS & CHOPS

cutlet | chop
veal parmagiana
burrata mozzarella
32.95 | 46.10
veal pepperoni parmagiana
housemade burrata mozzarella
34.95 | 48.10
veal milanesan
mixed greens & citrus salad
31.95 | 45.10

PIZZA

gluten-free pizza crust $4.95

pizza margherita
burrata mozzarella cheese, pomodoro, basil
22.95
pizza pepperoni & arugula
burrata mozzarella cheese
24.75
pizza with nova smoked salmon
creme fraiche, avocado, red onion
29.95
pizza four seasons
mushroom, artichoke, roasted peppers, pesto
26.90
pizza prosciutto di parma
arugula, fennel, parmesan, burrata mozzarella cheese
24.95
pizza with fresh truffle
parmigiano reggiano
29.90
pizza cacio e pepe
smoked provolone, parmesan cream, black pepper
24.95
pizza with sweet fennel sausage
& roasted peppers
burrata mozzarella
24.90

PASTA & RISOTTO

ravioli burrata, pomodoro
22.40
specialità! tordelli bolognese
wild boar ragu, porcini mushroom
25.75
specialità! cafi fiorello lasagna
short rib meatball, braised short rib
24.95
pappardelle with lamb ragu
27.95
penne lobster & red shrimp diavolo*
32.90
‘nilka sausage
spaghetti & white clam sauce*
middleneck clams
23.95
seafood risotto*
scallops, shrimp, calamari
29.75
(100% whole grain kamut pasta or gluten-free pasta available)

SANDWICHES

served with cacio e pepe fries or arugula salad

chicken burger BLT
18.10
calabrese aioli
codfish sandwich
21.95
tartar sauce, pickled onion, lettuce, tomato
fiorello’s cheesy burger
18.10
salmon burger*
avocado, lettuce, calabrese aioli
19.10
avocado toast
and poached eggs*
18.10
seeded sourdough, pumpkin seeds, house salad
add eastern nova salmon
9.10

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