

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
- brussels sprouts cacio e pepe

- 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\* 2.75 ea

## APPETIZERS

- chilled spring pea 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 chilled spring pea 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

## 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

## 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<br>burrata mozzarella                     | 32.50   46.50 |
| • veal pepperoni parmigiana<br>housemade burrata mozzarella | 34.50   48.50 |
| • veal milanese<br>mixed greens & citrus salad              | 31.50   45.50 |

## 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