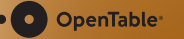


SELECTED AS ONE OF THE
**100 BEST
BRUNCH**
RESTAURANTS IN AMERICA



*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
- gooey 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
- 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

• SEAFOOD ANTIPASTO

shrimp & beans* 17.⁰⁰ | octopus salad* 17.⁰⁰ | shrimp cocktail* 2.⁷⁵ ea

HOUSE SALAD & SOUP

- chilled spring pea 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