

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
Executive Chef: Matteo Limoli

• GLUTEN FREE

ALL DAY BREAKFAST & LUNCH / BRUNCH



IRISH COFFEE \$13
BLOODY MARY \$13

MIMOSA \$13
BELLINI \$13

EGGS & OMELETS

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

- scrambled eggs* 12.50
 - bacon 17.95
 - prosciutto 17.95
 - italian ham 17.95
 - housemade italian sausage 17.95
 - housemade chicken sausage 17.95
 - eastern nova smoked salmon 19.95
- goey cheese omelet* 17.95
cheddar, parmesan, mozzarella
- specialità!** artichoke high omelet* 18.95
crispy shallots, parmigiano, pecorino
- sausage & broccolini omelet* 17.95
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*** 18.95
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** 17.95
strawberries, pecans & all-natural maple syrup
- classic buttermilk pancakes** 16.50
strawberry compote, all-natural maple syrup
- blueberry buttermilk pancakes** 17.95
blueberry compote, all-natural maple syrup
- toasted hazelnut maple pancakes** 17.95
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 21.75 | five vegetables 27.75

- cauliflower milanese
- sautéed broccolini
- sicilian eggplant caponata
- heirloom carrots herbed yogurt
- roasted brussels sprouts
- zucchini parmesan
- asparagus
- truffled potato gratin
- parmesan cream, toasted hazelnuts
- grain salad
- puff pastry vegetable tart**
- seasonal market vegetables
- eggplant rollatini
- roasted mushroom
- garlic and herbs
- sausage & peppers

ADDITIONAL MARKET VEGETABLES AVAILABLE DAILY

HOUSE SALAD & SOUP

- italian wedding soup 13.50
- burrata mozzarella & tomato caprese salad 13.75
- little gem caesar* 14.00
parmesan frico
- marilena salad 14.50
arugula, truffle pecorino cheese, red grapes, walnut

SHAREABLE STARTERS

- short rib meatballs two 8.50 | four 15.50
- fried artichokes alla giudea, lemon aioli 17.50
- fried calamari, hot cherry pepper 16.75
- paradise U12 shrimp cocktail* 5.50 ea
- prosciutto di parma & burrata mozzarella 16.75

ENTRÉE SALADS

- italian american cobb* 23.75
roasted chicken, ricotta salata cheese, avocado, bacon, hardboiled egg, olives, roasted pepper
- true north salmon & quinoa* 28.00
artichoke, roasted zucchini, avocado
- jumbo lump crab & avocado*, fennel, orange 30.50
- whole lobster caprese salad* 46.00
housemade burrata mozzarella, tomato trio, frisée

PIZZA

gluten free pizza crust 5.00

- a lot of burrata margherita** 27.00
stracietti, pomodoro, basil
- margherita** 23.95
burrata mozzarella cheese, pomodoro, basil
- a lot of pepperoni** 25.75
'nduja sausage, spicy honey
- four seasons** 24.75
mushroom, artichoke, roasted peppers, pesto
- prosciutto di parma** 25.95
arugula, fennel, parmesan, burrata mozzarella cheese
- fresh black truffle pizza** 31.00
parmigiano reggiano
- cacio e pepe** 25.95
smoked provolone, parmesan cream, black pepper
- sweet fennel sausage & roasted pepper** 25.50
burrata mozzarella

PASTA & RISOTTO

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

WHOLE WHEAT PASTA 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

02/07/20