

cafe

# FIORELLO

A Lincoln Center Institution, est. 1974



## 6-COURSE NEW YEAR'S EVE MENU

### ANTIPASTI

SELECTION OF VEGETABLE ANTIPASTI FOR THE TABLE

### APPETIZERS

CHOOSE ONE

ROMAN FRIED ARTICHOKES ALLA GIUDEA

BOWL OF MEATBALLS

BRAISED OCTOPUS

*pomodoro, capers, black olives*

### MAIN COURSES

CHOOSE ONE

WHOLE LOBSTER AND SHRIMP FRA DIAVOLO

*house-made fettuccine*

DOVER SOLE

*brown butter, asparagus*

MEDITERRANEAN BRANZINO AL FORNO

*charred pepper, onion, lemon*

ROASTED ORGANIC CHICKEN

*artichokes, broccolini, sausage, heirloom potatoes*

SEAFOOD RISOTTO

*scallops, shrimp, calamari*

VEAL CHOP

*(parmigiana or milanese)*

FILET MIGNON MAREMMA

*pecorino polenta, peppers & onions, brunello sauce*

### DESSERTS

CHOOSE ONE

VANILLA MERINGUE CAKE

NEW YORK CHEESECAKE

*fresh strawberries, whipped cream*

VALRHONA BITTERSWEET CHOCOLATE MOUSSE

### CHAMPAGNE TOAST AT MIDNIGHT

*chocolate covered strawberries*

### LENTIL & COTECHINO SAUSAGE

*A traditional Italian dish enjoyed at New Year's Eve.*

*The lentils represent coins to befall all who consume the dish within an hour of midnight.*

**\$110**

PER PERSON

*plus tax & gratuity*

*items subject to change*

*for guests with allergies, please feel free to make special requests*



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