

HOUSE SALADS
(& SOUP)

- italian wedding soup 13
- marilena salad 14
arugula, pecorino, pomegranate, walnut
- little gem caesar*, parmesan frico 13
- caprese salad 12
housemade burrata cheese,
oven roasted tomatoes gratin, bread crumbs
- quinoa & artichoke salad 14
pine nuts, roasted zucchini, roasted peppers

SHAREABLE STARTERS

- signature herbed flatbread crisp 4
pecorino & ricotta spread, olives
- housemade burrata cheese
& prosciutto di parma 14
- nonna's short rib meatballs
two 8 | four 15
- fried artichokes alla giudea 16
house made burrata mozzarella
- fried calamari, hot cherry pepper 16
- clams oreganata
half dozen 13 | baker's dozen 23

SALADS

- roman chopped salad 17
romaine, humboldt fog goat cheese,
avocado, hardboiled egg, olives
- italian american cobb* 22
roasted chicken, humboldt fog goat cheese,
avocado, bacon, hardboiled egg, olives,
roasted pepper
- true north salmon & quinoa salad 25
pine nuts, roasted zucchini, artichokes
- yellowfin tuna niçoise* 26
hardboiled egg, roasted pepper,
cucumber, heirloom potato
- chicken marilena salad 26
arugula, pecorino, pomegranate, walnut

SANDWICHES

- chicken club 17
bacon, avocado-cilantro spread,
lettuce, tomato, cacio e pepe fries
or arugula salad
- fiorello's cheesy burger 17
cacio e pepe fries or arugula salad
- salmon burger 19
avocado, lettuce, calabrese aioli,
cacio e pepe fries or arugula salad
- black caviar, smoked salmon
& cream cheese on a bagel 36
house salad

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- avocado toast & poached eggs 18
filone bread, pumpkin seeds, house salad
 - add eastern nova smoked salmon 9
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WE LOVE VEGETARIANS!

ANTIPASTO BAR

three vegetables 19 | five vegetables 25

VEGETABLE

- cauliflower milanese
- sicilian eggplant caponata
- asparagus
parmesan cream, toasted hazelnuts
- puff pastry vegetable tart
seasonal market vegetables
- roasted mushroom
garlic and herbs
- charred broccolini
roasted cauliflower purée, crispy rice
- heirloom carrots
herbed yogurt, seeds
- zucchini parmesan
- quinoa salad
pine nuts, roasted zucchini, roasted peppers

ADDITIONAL DAILY MARKET
VEGETABLES & SEAFOOD AVAILABLE

ITALIAN CLASSICS

fish available simply grilled

- specialità! artichoke frittata omelet* 18
crispy shallots, parmigiano, pecorino
- salmon (true north), lentils, avocado & mint purée 26
- branzino al forno (served whole or butterflied) 32
charred peppers, onions, lemon

SPECIALITÀ! FIORELLO'S CHICKEN
add spaghetti pomodoro 7

- chicken pepperoni parmigiana 27
housemade burrata mozzarella, guanciale breadcrumbs
- chicken parmigiana alla vodka 26
housemade burrata mozzarella, guanciale breadcrumbs
- chicken marilena salad 26
arugula, pecorino, berries, walnut
- roasted organic chicken 27
artichokes, broccolini, sausage, heirloom potatoes

OUR FAMOUS VEAL CUTLETS & CHOPS
add spaghetti pomodoro 7

- veal parmigiana 29 | 44
housemade burrata mozzarella
- veal pepperoni parmigiana 33 | 48
housemade burrata mozzarella
- veal milanese, mixed greens & citrus salad 29 | 44
- veal picatta 29
braised artichoke, lemon beurre blanc

**VEGETABLE ANTIPASTO MAKE
GREAT SIDE DISHES!**

JOIN US FOR BREAKFAST

MON - FRI 8AM · SAT - SUN 9:30AM

BAGELS & SMOKED FISH BOARD
TONY BENNET'S FRENCH TOAST
BUTTERMILK PANCAKES

HOUSE FOCACCIA BREAD
SERVED ON REQUEST

PIZZA

add two fried egg to any pizza \$3

- pizza margherita 22
burrata mozzarella, pomodoro, basil
- gooey pizza margherita 24
stracciatella cheese, pomodoro, basil
- pizza with pepperoni & arugula 24
burrata mozzarella
- four seasons pizza 26
mushroom, artichoke, pesto,
prosciutto cotto
- prosciutto di parma pizza 24
arugula, burrata mozzarella, parmesan
- pizza bolognese 25
meatball, sausage, wild boar ragu
- roasted vegetable
& humboldt fog cheese pizza 24
asparagus, broccolini, mushrooms,
peppers, pesto

- pizza with mushroom
& truffle cream, sausage 24

PASTA

- rigatoni alla vodka 19
guanciale breadcrumbs
- ravioli burrata 22
pomodoro
- spaghetti & short rib meatballs 22
- spaghetti carbonara* 21
guanciale bacon, egg
- chicken & black truffle
fettuccini piemontese, arugula 23
- fettuccine pesto 19
basil, almonds & pine nuts
- fettuccine bolognese 22
wild boar ragu
- specialità! tordelli bolognese 25
wild boar ragu, porcini mushroom
- specialità! café fiorello lasagna 30
short rib meatball, braised short rib
- linguine & white clam sauce 23
manilla clams

(100% whole grain
kamut pasta available)

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

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