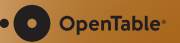


SELECTED AS ONE OF THE  
**100 BEST  
BRUNCH**  
RESTAURANTS IN AMERICA



*A  
Lincoln  
Center  
Institution*

**DINNER**

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

**Direttore Generale:** Michael Vitanza   **Culinary Director:** Brando DeOliveira  
**Executive Chef:** Matteo Limoli

HOUSE FOCACCIA BREAD  
SERVED ON REQUEST

WE LOVE VEGETARIANS  
**VEGETABLE  
ANTIPASTO BAR**

three vegetables 21.75 | five vegetables 27.75

Join us for breakfast

MON - FRI 8AM · SAT - SUN 9:00AM

MAGELS & SMOKED FISH BOARD  
BUTTERMILK PANCAKES

Cauliflower Milanese

- Sicilian Eggplant Caponata
- Roasted Brussels Sprouts
- Asparagus  
parmesan cream, toasted hazelnuts
- Sautéed Broccoli

- Roasted Mushroom  
garlic and herbs
- Heirloom Carrots  
herbed yogurt
- Zucchini Parmesan

Grain Salad

- Truffled Potato Gratin
- Eggplant Rollatini
- Sausage & Peppers

Puff Pastry Vegetable Tart  
seasonal market vegetables

ADDITIONAL MARKET VEGETABLES AVAILABLE DAILY

**APPETIZERS**

<p><i>Specialità!</i> Italian Wedding Soup 13.50</p> <ul style="list-style-type: none"> <li>• Marilena Salad 14.50 arugula, truffle pecorino cheese, red grapes, walnut</li> <li>• Little Gem Caesar* 14.00 parmesan frico</li> <li>• Artichoke &amp; Quinoa Salad 10.95 avocado, zucchini, roasted peppers</li> </ul>	<ul style="list-style-type: none"> <li>• Burrata Mozzarella &amp; Tomato Caprese Salad 14.50</li> <li>• Prosciutto Di Parma &amp; Burrata Mozzarella 16.75</li> <li>Clams Oreganata* half dozen 14.50 baker's dozen (13) 24.50</li> </ul>	<ul style="list-style-type: none"> <li>Fried Calamari 17.50 hot cherry pepper</li> <li>• Paradise U12 Shrimp Cocktail* 5.50 ea</li> <li>Short Rib Meatballs* two 8.50 four 15.50</li> <li>• Fried Artichokes Alla Giudea 17.50 lemon aioli</li> </ul>
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**PASTA & RISOTTO**

whole wheat or gluten-free pasta available

**SEA**

all fish available simply grilled

**LAND**

<ul style="list-style-type: none"> <li>Rigatoni Alla Vodka 21.50 guanciale breadcrumbs</li> <li>Ravioli Burrata, pomodoro, basil 25.50</li> <li>Spaghetti &amp; Short Rib Meatballs 24.50</li> <li><i>Specialità!</i> Café Fiorello Lasagna 31.50 short rib meatball, braised short rib</li> <li><i>Specialità!</i> Tordelli Bolognese 27.50 meat ragu, porcini mushroom</li> <li>Spaghetti Carbonara* 23.75 egg, guanciale bacon</li> <li>Trofie Pasta Pesto 23.50 short thin twisted pasta, haricot vert, parmigiano reggiano, toasted pine nuts</li> <li>Fettuccine Bolognese 23.50 meat ragu</li> <li>Pappardelle with Black Truffle 32.75</li> <li>Pappardelle with Lamb Ragu 25.75</li> <li>Penne Red Shrimp Diavolo* 26.50 'nduja sausage</li> <li>Spaghetti &amp; White Clam Sauce* 24.50 middleneck clams</li> <li>• Seafood Risotto* 29.75 scallops, shrimp, calamari</li> </ul>	<ul style="list-style-type: none"> <li>• Salmon (True North)* 32.50 lentils, avocado &amp; mint purée</li> <li>• Branzino Al Forno 33.50 (served whole or butterflied) charred peppers &amp; onions [this fish is served whole and may contain bones]</li> <li>• Seared Tuna* 35.75 cannellini beans, salsa verde</li> <li>• <i>Petit</i> Dover Sole 32.50 lemon beurre blanc, asparagus</li> <li>• <i>Large</i> Dover Sole 48.75 lemon beurre blanc, asparagus</li> <li>• Red Snapper Livornese 38.00 tomatoes, olives, capers, potatoes</li> <li>• Jumbo Lump Crab &amp; Avocado Salad* 30.50 fennel, orange</li> </ul> <p><b>LOBSTER <i>Italian Style</i></b></p> <ul style="list-style-type: none"> <li>• Whole Lobster Caprese Salad* 46.00 housemade burrata mozzarella, tomato trio, frisée</li> <li>• Whole Lobster Pizza* 44.00 pepper, zucchini, housemade burrata mozzarella</li> <li>• Whole Lobster Fettucine* 48.00 housemade burrata mozzarella, spicy lobster reduction</li> <li>• Lobster Surf &amp; Turf* 48.50 half lobster &amp; petit filet mignon, mixed greens</li> </ul>	<p><i>Our Famous</i></p> <p><b>VEAL CUTLETS &amp; CHOPS</b></p> <p>cutlet   chop</p> <ul style="list-style-type: none"> <li>Veal Parmigiana 34.95   46.95 burrata mozzarella</li> <li>Veal Pepperoni Parmigiana 35.95   48.95 housemade burrata mozzarella</li> <li>Veal Milanese 34.95   46.95 mixed green</li> </ul> <hr/> <ul style="list-style-type: none"> <li>Chicken Pepperoni Parmigiana 29.75 housemade burrata mozzarella, guanciale breadcrumbs</li> <li>Chicken Parmigiana Alla Vodka 28.95 housemade burrata mozzarella, guanciale breadcrumbs</li> <li>Chicken Piccata Milanese 28.95 braised artichoke, lemon beurre blanc</li> <li>• Roasted Organic Chicken 29.75 artichokes, broccolini, heirloom potatoes</li> <li>• Filet Mignon* 48.00 pecorino polenta, peppers &amp; onions</li> <li>• Prime NY-Strip Steak Frites (6 oz)* 37.00 28-day dry-aged, chianti bordelaise sauce, cacio e pepe fries</li> <li>• Prime NY-Strip Steak (12 oz)* 49.50 28-day dry-aged, chianti bordelaise sauce, cacio e pepe fries</li> </ul>
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**PIZZA**

gluten-free pizza crust 5.00

<ul style="list-style-type: none"> <li>A lot of Burrata Margherita 27.00 stracietti, pomodoro, basil</li> <li>Pizza Margherita 23.95 burrata mozzarella, pomodoro, basil</li> <li>Pizza with a lot of Pepperoni 25.75 'nduja sausage, spicy honey</li> <li>Pizza Four Seasons (Vegetarian) 24.75 mushroom, artichoke, roasted pepper, pesto</li> <li>Pizza Prosciutto Di Parma 25.95 arugula, fennel, parmesan, burrata mozzarella cheese</li> <li>Pizza with Fresh Black Truffle 31.00 parmigiano reggiano</li> </ul>	<ul style="list-style-type: none"> <li>Pizza Cacio e Pepe 25.95 smoked provolone, parmesan cream, black pepper</li> <li>Pizza with Sweet Fennel Sausage &amp; Roasted Peppers 25.50 burrata mozzarella</li> </ul> <p><i>Seafood Pizza</i></p> <ul style="list-style-type: none"> <li>Pizza with Nova Smoked Salmon 29.95 crème fraiche, avocado, red onion, everything bagel seasoning</li> <li><i>New!</i> Pizza Yellowfin Tuna Steak* 38.00 thin slices of medium-rare tuna, braised artichokes, roasted pepper, olives, capers</li> <li>• Whole Lobster Pizza* 44.00 peppers, zucchini, burrata mozzarella</li> </ul>	<p><b>AFTER 8 PM SANDWICHES &amp; EGGS</b></p> <p>sandwiches served with cacio e pepe fries or arugula salad</p> <ul style="list-style-type: none"> <li>Fiorello's Cheesy Burger* 18.50</li> <li>Artichoke High Omelet* 19.95 parmigiano, pecorino, crispy shallot</li> <li>Salmon Burger* 21.50 avocado, lettuce, calabrese aioli</li> </ul>
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