

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



*A
Lincoln
Center
Institution*

LUNCH

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

Join us for breakfast

MON - FRI 8AM · SAT - SUN 9:00AM

BAGELS & SMOKED FISH BOARD
BUTTERMILK PANCAKES

WE LOVE VEGETARIANS
**VEGETABLE
ANTIPASTO BAR**

three vegetables 21.75 | five vegetables 27.75

Cauliflower Milanese

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

• 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

- Specialità!* Italian Wedding Soup 13.50
- Marilena Salad 14.50
arugula, truffle pecorino cheese, red grapes, walnut
- Little Gem Caesar* 14.00
parmesan frico
- Artichoke & Quinoa Salad 10.95
avocado, zucchini, roasted peppers
- Burrata Mozzarella & Tomato Caprese Salad 14.00
- Prosciutto Di Parma & Burrata Mozzarella 16.75
- Clams Oreganata*
half dozen 14.50
baker's dozen (13) 24.50
- Fried Calamari 17.50
hot cherry pepper
- Paradise U12 Shrimp Cocktail* 5.50 ea
- Short Rib Meatballs*
two 8.50
four 15.50
- Fried Artichokes Alla Giudea 17.50
lemon aioli

PRIX-FIXE LUNCH

pasta lunch 22.95 | fish & meat lunch 27.95
please select one starter and one entrée

STARTERS

- Cup of Italian Wedding Soup
- Beet Carpaccio
feta cheese, toasted walnuts, aged balsamic
- Little Gem Caesar Salad
- Burrata Cheese & Tomato Salad
- Short Rib Meatballs (2 pc)

PASTA

- Rigatoni Alla Vodka
guanciale bread crumbs
- Spaghetti Cacio e Pepe with Fried Artichoke
- Spaghetti & Short Rib Meatballs
- Trofie Pasta Pesto
short thin twisted pasta, haricot vert, parmigiano reggiano, toasted pine nuts
- Spaghetti Carbonara*
egg, guanciale bacon
- Fettucine Bolognese
meat ragu

FISH & MEAT

- Shrimp & Calamari Spiedini
mixed greens, tomato
- Salmon (True North)*
lentils, avocado & mint puree
- Petit Dover Sole (+8 sup)
lemon beurre blanc, asparagus
- Seared Scallops*
chickpea purée, mushrooms, beurre blanc
- Chicken Parmigiana alla Vodka
housemade burrata mozzarella, guanciale breadcrumbs
- Chicken Paillard Salad
arugula, red grapes, truffle pecorino cheese, walnut

PIZZA

gluten-free pizza crust 5.00

- A lot of Burrata Margherita 27.00
stracietti, pomodoro, basil
- Pizza Margherita 23.95
burrata mozzarella, pomodoro, basil
- Pizza with a lot of Pepperoni 25.75
'nduja sausage, spicy honey
- Pizza Four Seasons (Vegetarian) 24.75
mushroom, artichoke, roasted pepper, pesto
- Pizza Prosciutto Di Parma 25.95
arugula, fennel, parmesan, burrata mozzarella cheese
- Pizza with Fresh Black Truffle 31.00
parmigiano reggiano
- Pizza Cacio e Pepe 25.95
smoked provolone, parmesan cream, black pepper
- Pizza with Sweet Fennel Sausage & Roasted Peppers 25.50
burrata mozzarella
- *Seafood Pizza* —
- Pizza With Nova Smoked Salmon 29.95
crème fraiche, avocado, red onion, everything bagel seasoning
- New!* Pizza Yellowfin Tuna Steak* 38.00
thin slices of medium-rare tuna, braised artichokes, roasted pepper, olives, capers
- Whole Lobster Pizza* 44.00
peppers, zucchini, burrata mozzarella

PASTA & RISOTTO

whole wheat or gluten-free pasta available

- Ravioli Burrata, pomodoro, basil 22.50
- Specialità!* Tordelli Bolognese 25.75
meat ragu, porcini mushroom
- Specialità!* Café Fiorello Lasagna 30.75
short rib meatball, braised short rib
- Pappardelle with Lamb Ragu 25.75
- Penne with Red Shrimp Diavolo* 26.50
'nduja sausage
- Pappardelle with Black Truffle 32.00
- Spaghetti & White Clam Sauce* 23.95
middleneck clams
- Seafood Risotto* 29.75
scallops, shrimp, calamari

LETTUCES

- Italian American Cobb Salad* 23.75
roasted chicken, ricotta salata cheese, avocado, bacon, hardboiled egg, olives, roasted pepper
- Fried Calamari Cobb Salad* 25.75
ricotta salata cheese, avocado, bacon, hardboiled egg, olives, roasted pepper
- True North Salmon & Quinoa Salad* 28.00
artichokes, roasted zucchini, avocado
- Jumbo Lump Crab & Avocado Salad* 30.50
fennel, orange
- Whole Lobster Caprese Salad* 46.00
housemade burrata mozzarella, tomato trio, frisée

LAND & SEA

Our Famous

VEAL CUTLETS & CHOPS

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| | cutlet chop |
| Veal Parmigiana
burrata mozzarella | 34.95 46.95 |
| Veal Pepperoni Parmigiana
housemade burrata mozzarella | 35.95 48.95 |
| Veal Milanese
mixed green | 34.95 46.95 |
| • <i>Petit</i> Dover Sole
lemon beurre blanc, asparagus | 32.50 |
| • Red Snapper Livornese*
tomatoes, olives, capers, potatoes | 36.00 |
| Chicken Pepperoni Parmigiana
housemade burrata mozzarella, guanciale breadcrumbs | 27.95 |
| Chicken Parmigiana Alla Vodka
housemade burrata mozzarella, guanciale breadcrumbs | 26.95 |
| Chicken Piccata Milanese
braised artichoke, lemon beurre blanc | 28.95 |
| • Petit Filet Mignon*
pecorino polenta, peppers & onions | 28.75 |
| • Prime NY-Strip Steak Frites (6 oz)*
28-day dry-aged, chianti bordelaise sauce, cacio e pepe fries | 37.00 |

SANDWICHES & EGGS

sandwiches served with cacio e pepe fries or arugula salad

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| Chicken Burger BLT
calabrese aioli | 18.50 | Artichoke High Omelet*
parmigiano, pecorino, crispy shallots | 18.95 |
| Fiorello's Cheesy Burger | 18.50 | Avocado Toast and Poached Eggs*
seeded sourdough, pumpkin seeds, house salad | 18.95 |
| Salmon Burger*
avocado, lettuce, calabrese aioli | 19.50 | add eastern nova salmon | 9.50 |