

FRESH BAKED WHOLE ITALIAN LOAF 8

Garlic Spread

CHARCUTERIE BOARD 38

for the table

Prosciutto Di Parma, Mortadella, Salami Cacciatorini,
Salami Finocchiona, Housemade Burrata Mozzarella,
Pecorino Toscana, Grissini

we love vegetarians

Vegetable Antipasto Bar

selection changes seasonally

PICK 3 VEGETABLES 24 | PICK 5 VEGETABLES 34 | 🔥 SERVED WARM

🔥 CAULIFLOWER MILANESE
Cauliflower Coulis, Parmesan Reggiano

🔥 LEMON SPINACH
Roasted Garlic and Lemon Confit

FIRE ROASTED RED & YELLOW PEPPERS
Basil Garlic and Olive Oil

SICILIAN EGGPLANT CAPONATA
Taggiasca Olives and Golden Raisins

🔥 BROCCOLI ROMANESCO
Pancetta Lardon, Romanesco Puree

🔥 SAUTÉED BROCCOLINI
Pine Nuts, Raisins and Calabrian Pepper

FINOCCHIO
Fennel Crema, Orange, Balsamic

🔥 HERB ROASTED MUSHROOMS
Hen Of The Woods, Champignon, Shiitake
and Oyster Mushrooms

🔥 GRILLED ASPARAGUS
Parmesan Panna

APPETIZERS

SOUP OF THE DAY	15
WOODFIRE ITALIAN SAUSAGE & ROASTED PEPPERS	16
House-Made Fennel Sausage, Basil	
SHORT RIB MEATBALLS	Two 12 Four 20
Nonna's sauce, Parmesan	
(V) ROMAN FRIED ARTICHOKEs ALLA GIUDIA	Lemon Aioli.....24
CRAB CAKE	Lemon Aioli, Sorrels19
FRIED CALAMARI	Hot Cherry Pepper, Pomodoro19
TOMATO-GOAT CHEESE BRUSCHETTA	Evoo, Basil.....18
PROSCIUTTO & BURRATA	Prosciutto Di Parma.....24

SALADS

LITTLE GEM CAESAR SALAD	Parmesan Frico17
(V) CAPRESE SALAD	Burrata Mozzarella, Heirloom Tomatoes.....18
(V) INSALATA DI CASA	18
Lacinato Kale, Radicchio, Fennel, White Wine Vinaigrette	
QUINOA & AVOCADO SALAD	18
Orange, Cucumber, Dried Currants, Almonds	
CAFÉ FIORELLO COBB	Avocado, Egg, Tomato, Prosciutto, Gorgonzola...19

Add:
Chicken Paillard 15 • Grilled Shrimp 16 • Grilled Salmon 19
Petite Filet 21

PIZZA

“Best Pizza in Town”- NEW YORK MAGAZINE

(V) MARGHERITA18	(V) FOUR SEASONS PIZZA22	SWEET FENNEL SAUSAGE & PEPPERS ..24
<i>Burrata Mozzarella, Pomodoro, Basil</i>	<i>Mushroom, Artichoke, Broccolini, Roasted Pepper, Burrata Mozzarella</i>	<i>Burrata Mozzarella</i>
A LOT OF PEPPERONI19	PROSCIUTTO DI PARMA & ARUGULA ...24	SUPREME27
<i>Nduja Sausage, Spicy Honey</i>	<i>Burrata Mozzarella, Arugula & Fennel Salad</i>	<i>Sausage, Pepperoni, Prosciutto, Pancetta, Olives, Peppers</i>
GLUTEN FREE PIZZA CRUST 6		

SPECIALTY PASTAS

- GLUTEN-FREE PASTA AVAILABLE UPON REQUEST -

(V) SPAGHETTI POMODORO	 21
Basil, EVOO	
RIGATONI ALLA VODKA	 23
Guanciale Bacon, Pecorino Cheese	
(V) BURRATA RAVIOLI	 25
Burrata Mozzarella	

SPAGHETTI CARBONARA	 26
Pancetta, Pecorino, Black Pepper, Egg Yolk	
LOBSTER SPAGHETTI CARBONARA	.. 38
Lobster, Guanciale, Pecorino Romano	
TAGLIATELLE BOLOGNESE	 28
Three Meat Ragu	

SPAGHETTI & MEATBALLS	 28
Pomodoro, House-Made Short Rib Meatballs	
LINGUINE & CLAMS*	 32
White Wine Clam Sauce	
CAFÉ FIORELLO LASAGNA	 26
Three Meat Ragu, Ricotta, Pecorino Romano	

ENTREES

all our chicken is organic

CLASSIC CHICKEN PARMIGIANA 34	VEAL SCALLOPINE MARSALA 36	RED SNAPPER LIVORNESE 38
<i>Burrata Mozzarella</i>	<i>Mushrooms, Pecorino Polenta</i>	<i>Pomodoro, Olives, Capers, Breadcrumbs</i>
<i>add Pepperoni</i> 36		
NORTH ATLANTIC SALMON. 34	OSSO BUCO 41	JUMBO LUMP CRAB CAKE 39
<i>Sicilian Ratatouille Crust, Lemon Spinach</i>	<i>Pecorino Polenta</i>	& GRILLED SHRIMP
		<i>U10 Tiger Prawns, Lemon</i>

THE WOOD-FIRE GRILL

BRANZINO AL FORNO	 44	PRIME FILET MIGNON	 55	PRIME BLACK LABEL CHEESEBURGER	..28
Roasted Peppers And Onions, Olives		Sautéed Broccoli Rabe		Tillamook Cheddar Cheese, Cacio E Pepe Fries	
SHRIMP SCAMPI	 36	GRILLED CENTER CUT VEAL CHOP	 63	EGGPLANT PARMESAN AL FORNO	 24
U10 Tiger Prawns, Fregola, Tomato, White Wine		Crispy Potato, Mushroom Marsala		Eggplant, Pomodoro, Parmesan Reggiano	
LEMON ROASTED CHICKEN	 32	DRY AGED PRIME RIBEYE STEAK	 74		
Peppers, Crispy Potato, Lemon Butter		Roasted Potatoes, Tuscan Ristretto			

SIDE ORDER OF SPAGHETTI POMODORO 10

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES 10

Specialty Veal Chops

VEAL CHOP PARMIGIANA
Burrata Mozzarella
62

VEAL CHOP PEPPERONI PARMIGIANA
Burrata Mozzarella
63

VEAL CHOP MILANESE
Arugula, Tomato & Fennel Salad
62