

FRESH BAKED WHOLE ITALIAN LOAF 10

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

Antipasto Bar

selection changes seasonally

PICK 3 VEGETABLES 26 | PICK 5 VEGETABLES 34 | SERVED WARM

CAULIFLOWER MILANESE
Cauliflower Coulis, Parmesan Reggiano

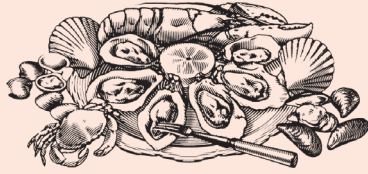
LEMON SPINACH
Roasted Garlic and Lemon Confit

SAUTÉED BROCCOLINI
Pine Nuts, Raisins and Calabrian Pepper

SICILIAN EGGPLANT CAPONATA
Taggiasca Olives and Golden Raisins

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

GRILLED ASPARAGUS
Parmesan Panna



Oysters

Choice of East Coast or West Coast
Served with mignonette, cocktail sauce

SIX for 24
A DOZEN for 46

SHRIMP COCKTAIL 24
4 Pieces, Paradise U10 Shrimp,
6 each additional

APPETIZERS

- SOUP OF THE DAY16**
- WOODFIRE ITALIAN SAUSAGE & ROASTED PEPPERS17**
House-Made Fennel Sausage, Basil
- SHORT RIB MEATBALLS (3)18**
Nonna's sauce, Parmesan additional meatballs.6
- (V) ROMAN FRIED ARTICHOKE ALLA GIUDIA Lemon Aioli24**
- CRAB CAKE Homemade Pickle Remoulade Sauce, Sorrels20**
- FRIED CALAMARI Hot Cherry Pepper, Pomodoro22**
- TOMATO-GOAT CHEESE BRUSCHETTA Evoo, Basil.19**
- PROSCIUTTO & BURRATA Prosciutto Di Parma26**

SALADS

- LITTLE GEM CAESAR SALAD Parmesan Frico19**
- (V) CAPRESE SALAD Burrata Mozzarella, Heirloom Tomatoes.19**
- (V) INSALATA DI CASA18**
Lacinato Kale, Radicchio, Fennel, White Wine Vinaigrette
- QUINOA & AVOCADO SALAD19**
Orange, Cucumber, Dried Currants, Almonds
- CAFÉ FIORELLO COBB Avocado, Egg, Tomato, Prosciutto, Gorgonzola21**

Add:
Chicken Paillard 16 • Grilled Shrimp 17 • Grilled Salmon 19
Petite Filet 22

Brunch Entrées

- FRITTATA FLORENTINE24**
Spinach, Artichoke, Parmesan Cream, Roasted Tomato, Crispy Prosciutto Di Parma
- THE AMERICAN24**
2 Eggs, Applewood Smoked Bacon Crispy Potato, Ciabatta Toast (Add Pinwheel Sausage \$6)
- GOOEY CHEESE OMELET*21**
Cheddar, Parmesan, Mozzarella
- PETIT FILET & UOVA29**
2 Eggs, 4oz Filet, Crispy Potato, Black Garlic
- SUNRISE BOWL17**
House-Made Granola, Greek Yogurt, Strawberries, Blueberries, Banana and Honey
- CLASSIC BUTTERMILK PANCAKES19**
Blueberry Compote, All-Natural Maple Syrup
- AVOCADO TOAST & POACHED EGGS.23**
Challah Bread, Pumpkin Seeds, Salad
add Eastern Nova Smoked Salmon 12 add Prosciutto 9
- SMOKED SALMON BAGEL BOARD.24**
Everything Bagel Served With Cream Cheese, Bibb Lettuce, Cucumber, Tomato, Onion and Capers
- CARBONARA PIZZA.24**
Guanciale, Course Black Pepper, Egg

PIZZA

- (V) MARGHERITA22**
Burrata Mozzarella, Pomodoro, Basil
- (V) FOUR SEASONS PIZZA24**
Mushroom, Artichoke, Broccoli, Roasted Pepper, Burrata Mozzarella
- A LOT OF PEPPERONI23**
Nduja Sausage, Spicy Honey
- PROSCIUTTO DI PARMA & ARUGULA26**
Burrata Mozzarella, Arugula & Fennel Salad
- SWEET FENNEL SAUSAGE & PEPPERS26**
Burrata Mozzarella
- SUPREME29**
Sausage, Pepperoni, Prosciutto, Pancetta, Olives, Peppers
- VODKA PIZZA24**
Vodka Sauce, Fiore di Latte, Pancetta

GLUTEN FREE PIZZA CRUST 6

SPECIALTY PASTAS

- GLUTEN-FREE PASTA AVAILABLE UPON REQUEST -

- (V) SPAGHETTI POMODORO24**
Basil, EVOO
- RIGATONI ALLA VODKA27**
Guanciale Bacon, Pecorino Cheese
- (V) BURRATA RAVIOLI28**
Burrata Mozzarella
- SPAGHETTI CARBONARA30**
Guanciale, Pecorino, Black Pepper, Egg
- LOBSTER SPAGHETTI CARBONARA.42**
Guanciale, Pecorino, Black Pepper, Egg
- TAGLIATELLE BOLOGNESE30**
Three Meat Ragu
- SPAGHETTI & MEATBALLS29**
Pomodoro, House-Made Short Rib Meatballs
- LINGUINE & CLAMS*32**
White Wine, Garlic, Manilla & Little Neck
- CAFÉ FIORELLO LASAGNA34**
Three Meat Ragu, Ricotta, Pecorino Romano

ENTREES

all our chicken is organic

- CLASSIC CHICKEN PARMIGIANA36**
Burrata Mozzarella add Pepperoni 38
- NORTH ATLANTIC SALMON.36**
Sicilian Ratatouille Crust, Lemon Spinach
- VEAL MARSALA40**
Mushrooms, Crispy Potato
- JUMBO LUMP CRAB CAKE46**
& GRILLED SHRIMP
U10 Tiger Prawns, Lemon

THE WOOD-FIRE GRILL

- BRANZINO AL FORNO44**
Roasted Peppers And Onions, Olives
- LEMON ROASTED CHICKEN36**
Peppers, Crispy Potato, Lemon Butter
- PRIME BLACK LABEL CHEESEBURGER29**
Gorgonzola, Grilled Red Onion, Candy Bacon, Baby Lettuce
Homemade Pickle Remoulade Sauce
- SHRIMP SCAMPI38**
U10 Tiger Prawns, Fregola, Tomato, White Wine
- (V) EGGPLANT PARMESAN AL FORNO28**
Eggplant, Pomodoro, Parmesan Reggiano

SIDE ORDER OF SPAGHETTI POMODORO 12

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES 10



Unlimited
MIMOSA, BELLINI, & BLOODY MARY
 2 hours with an Entree \$22

Brunch Cocktails

BELLINI 15

MIMOSA 15

BLOODY MARY 15

CAMPARI ORANGE 16

Campari & Freshly Squeezed Frothed Orange Juice

NEGRONI SBAGLIATO 16

Cherry Sweet Vermouth, Campari, Prosecco
 Served with Olives and Orange

ESPRESSO MARTINI ▶ 17

Vanilla Vodka, Fresh Brewed Espresso,
 Dandelion, Chocolate, Hazelnut Dust

TROUBLE MAKING MOJITO 17

Planteray Pineapple Rum, Over Proof Rum,
 Carmelized Pineapple, Mint

Spritz Bar

CAFÉ FIORELLO GRAND SPRITZ 17

Aperol, Fresh Passion Fruit & Lime, Prosecco,
 Served with Olives and Orange

CLASSIC APEROL SPRITZ 16

Aperol, Prosecco, Club Soda

ELDERFLOWER SPRITZ 16

Gin, Elderflower, Yuzu Juice, Prosecco, Thai Basil

▶ Contains nuts



Mocktails & O Proof

ORCHARD BLOSSOMS 10

Hibiscus and Rose Syrup, Yuzu Juice, Cranberry, Seltzer

LAPO'S NEGRONI ♦ 11

Juniper, Citrus, Beets

MORNING MOJITO 10

Organic Agave Nectar, Caramelized Pineapple,
 Lime, Fresh Mint

AMALFI SPRITZ 12

Orange, Elderflower, Rhubarb, Seltzer

ORANGE SODA 6

GRAPEFRUIT SODA 6

LEMON SODA 6

MINT LEMONADE 5.5

KOMBUCHA 6.75

GREEN PRESSED JUICE \$7

Green Apple Cucumber Celery Kale Spinach

DETOX PRESSED JUICE \$7

Mango Pineapple Tumeric Lemon Honey Ginger

♦ Contains less than 0.5% ABV



BIRRA

Bottles & Cans

AMSTEL LIGHT, Netherlands 8

STELLA ARTOIS 9

PERONI 9

ANNABEL LEE WHITE 9

UPSIDE DOWN, IPA, Non-Alcoholic, New York 8.5

ANGRY ORCHARD, Hard Cider, New York . . . 10

cafe FIORELLO

Washington, DC

Vini Frizzanti



100	PROSECCO EXTRA DRY, NV Marsuret (Veneto, Italy)	15 55
102	FRANCIACORTA ROSE , NV C. Castaldi (Lombardia, Italy)	18 63
103	LAMBRUSCO DRY, NV Cleto Chiarli (Emilia Romagna, Italy)	50
104	FRANCIACORTA BRUT SATEN, '21 C. Castaldi (Lombardia, Italy)	95
105	TRENTO DOC, '10 Giulio Ferrari Riserva (Alto Adige, Italy)	450
112	CHAMPAGNE BRUT, NV L. Perrier (Reims, France) 187ml	29
106	CHAMPAGNE BRUT, NV Ayala (Cote de Blancs, France)	109
107	CHAMPAGNE BRUT, NV Veuve Cliquot (Reims, France)	180
108	CHAMPAGNE BRUT ROSE , NV L. Perrier (Reims, France)	220
109	CHAMPAGNE BRUT, '15 Bollinger La G. Anne (Reims, France)	480
110	CHAMPAGNE BRUT, '15 Dom Perignon (Reims, France)	595
111	FRANCIACORTA '24 Ca' Del Bosco Cuveé Prestige	95

Vini Bianchi

200	VERDICCHIO DI JESI, '24 Tavignano (Marche, Italy)	15 51
201	PINOT GRIGIO, '24 Tieffenbrunner (Alto Adige, Italy)	15 57
202	CHARDONNAY, '23 Castello Della Sala (Umbria, Italy)	17 65
203	CHARDONNAY, '23 Failla (California, US)	23 85
204	SAUVIGNON BLANC, '24 S. Leonardo (Alto Adige, Italy)	18 69
231	SANCERRE BLANC, '24 Pascal Jolivet (Loire, France)	28 99
205	GAVI DE GAVI, '23 La Scolca (Piemonte, Italy)	29 113
206	LUGANA, '23 Zenato (Veneto, Italy)	65
207	SOAVE CLASSICO, '22 Inama Foscari (Veneto, Italy)	85
208	FIANO DI AVELLINO '23 M. Berardino (Campania, Italy)	75
210	VERMENTINO, '24 Samas (Sardegna, Italy)	55
211	FRIULANO, '23 Livio Felluga (Friuli, Italy)	75
212	RIESLING, '22 Falkenstein (Alto Adige, Italy)	80
209	ROSCETTO, '19 Ferentano (Lazio, Italy)	60
215	ROERO ARNEIS, '22 Stefano Occhetti (Piemonte, Italy)	85
216	TREBBIANO D'ABRUZZO, '19 Emidio Pepe (Abruzzo, Italy)	220
217	CHARDONNAY, '22 Evening Land (Oregon, US)	115
218	CHARDONNAY, '22 Chateau Montelena (California, US)	165
219	CHARDONNAY, '22 Cuvée Bois (Valle D'Aosta, Italy)	120
220	CHARDONNAY, '21 Batar Querciabella (Toscana, Italy)	310
222	PINOT BIANCO BLEND, '21 Primo (Alto Adige, Italy)	550
223	GEWURTZTRAMINER, '21 Kolberhof (Alto Adige, Italy)	120
225	RIBOLLA GIALLA, '23 Ronchi di Ciolla (Friuli, Italy)	70
227	PRIE BLANC, '23 Ermete Pavese (Valle D'Aosta, Italy)	85
228	TIMORASSO, '22 La Colomba (Piemonte, Italy)	105
229	SAUVIGNON BLANC, '22 Quartz (Alto Adige, Italy)	190
230	SAUVIGNON BLANC, '22 Vie Di Romans Vieras (Friuli, Italy)	110

Vini Rosati

400	CALAFURIA, '23 (Puglia, Italy)	17 65
401	BERTANI, '23 (Veneto, Italy)	14 50



WINE LIST

Vini Rossi



300	BARBERA D'ASTI, '22 Fiulot (Piemonte, Italy)	16 57
301	CHIANTI CLASSICO, '23 Vallepiciola (Toscana, Italy)	16 61
302	PRIMITIVO, '22 Torcicoda (Puglia, Italy)	17 65
303	PINOT NOIR, '22 Failla (Oregon, US)	19 75
304	SUPER TUSCAN, '23 Grattamacco (Toscana, Italy)	23 88
305	CABERNET SAUVIGNON, '22 Montessu (Sardegna, Italy)	21 81
306	CABERNET SAUVIGNON, '22 Sequoia (California, US)	28 105
307	BRUNELLO DI MONTALCINO, '21 Camigliano (Toscana, Italy) 32 123	
325	BAROLO, '21 Prunotto Classico (Piemonte, Italy)	35 125
308	BARBERA D'ALBA, '23 Veglio (Piemonte, Italy)	55
309	LAGREIN, '22 J Hofsttner (Alto Adige, Italy)	65
310	AGLIANICO, '24 Casa Setaro Terramatta (Campania, Italy)	70
311	ROSSO DI MONTALCINO, '22 Pian Delle Vigne (Toscana, Italy)	90
342	AMARONE DELLA VALPOLICELLA, '22 Zeni (Veneto, Italy)	95
312	AMARONE DELLA VALPOLICELLA, '19 Speri (Veneto, Italy)	180
314	NEBBIOLO LANGHE, '24 GD Vajra (Piemonte, Italy)	80
343	VALPOLICELLA SUPERIORE '18 Dal Forno Romano	345
316	VALPOLICELLA RIPASSO, '22 Zeni (Veneto, Italy)	60
317	NOBILE DI MONTEPULCIANO, '21 Boscarelli (Toscana, Italy)	105
318	NERO D'AVOLA, '20 Mazzei (Sicilia, Italy)	75
319	CHIANTI CLASSICO RISERVA, '20 Volpaia (Toscana, Italy)	115
320	CHIANTI CLASSICO G. SELEZIONE, '20 Castello di Ama (Italy)	170
321	SFORZATO DI VALTELLINA, '19 Rainoldi (Lombardia, Italy)	145
323	BARBARESCO, '20 Angelo Negro (Piemonte, Italy)	95
326	BAROLO, '20 Oddero Villeri (Piemonte, Italy)	260
327	BRUNELLO DI MONTALCINO, '20 C. Colombini (Toscana, Italy)	165
328	BRUNELLO DI MONTALCINO, '18 Casanova Di Neri (Italy)	395
329	CABERNET SAUVIGNON, '22 Textbook (California, US)	95
330	CABERNET SAUVIGNON, '22 OrinSwift (California, US)	130
331	CABERNET SAUVIGNON, '22 Double Diamond (California, US)	190
332	CABERNET SAUVIGNON, '21 Shafer (California, US)	280
333	ETNA ROSSO, '22 Benanti Contrada Caldera (Sicilia, Italy)	150
334	MONTEPULCIANO D'ABRUZZO, '18 Illuminati (Abruzzo, Italy)	85
335	SAGRANTINO, '19 Paolo Bea (Umbria, Italy)	250
337	SUPER TUSCAN, '22 Magari Ca' Marcanda (Toscana, Italy)	250
338	SUPER TUSCAN, '21 Guado Al Tasso (Toscana, Italy)	350
339	SUPER TUSCAN, '20 Solaia Antinori (Toscana, Italy)	780
341	SUPER TUSCAN, '21 Tignanello (Toscana, Italy)	360

Vini Dolci

501	RECIOTO, (Veneto, Italy) (500ml)	17 78
502	PASSITO DI PANTELLERIA, '22 Ben Rye (Sicilia, Italy) (375ml) 27 95	
503	VINSANTO MONSANTO CHIMERA '07 (Toscana, Italy) (375ml)	120
504	BAROLO CHINATO, '17 Cappellano (Piemonte, Italy) (750ml)	185

Caffetteria

DRIP COFFEE	La Colombe	4.5
ESPRESSO	La Colombe	5
AMERICANO	5.75
CAPPUCCINO	6
LATTE	also available iced	5.75
	add: hazelnut, caramel, vanilla or mocha + \$0.50	
MATCHA LATTE	also available iced.	8
CHAI LATTE	also available iced	8
ICED TEA	classic black OR herbal lemon ginger mint (decaf)	5.5
COLD BREW COFFEE	La Colombe	8
HOT TEA	Plain T	5.5
	sencha green, mint, english breakfast, chamomile, earl grey, darjeeling royal, ceylon mango decaf	
PELLEGRINO SPARKLING WATER	(CAN) Limonata, Aranciata, or Pompelmo	6
STILL WATER	(BOTTLE) Acqua Panna	10.5
SPARKLING WATER	(BOTTLE) Pellegrino	10.5

