

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 DAY17

WOODFIRE ITALIAN SAUSAGE & ROASTED PEPPERS16

House-Made Fennel Sausage, Basil

SHORT RIB MEATBALLSTwo 12 | Four 20

Nonna's sauce, Parmesan

(V) ROMAN FRIED ARTICHOKE ALLA GIUDIA Lemon Aioli24

CRAB CAKES Lemon Aioli, Sorrels19

FRIED CALAMARI Hot Cherry Pepper, Pomodoro19

TOMATO-GOAT CHEESE BRUSCHETTA Evoo, Basil.18

PROSCIUTTO & BURRATA Prosciutto Di Parma24

SALADS

LITTLE GEM CAESAR SALAD17

Parmesan Frico

(V) CAPRESE SALAD.....18

Burrata Mozzarella, Heirloom Tomatoes

(V) INSALATA DI CASA.....18

Lacinato Kale, Radicchio, Fennel, White Wine Vinaigrette

QUINOA & AVOCADO SALAD18

Orange, Cucumber, Dried Currants, Almonds

Add:

Chicken Paillard 15 • Grilled Shrimp 16 • Grilled Salmon 19

Brunch Entrées

FRITTATA FLORENTINE22

Spinach, Artichoke, Parmesan Cream, Roasted Tomato,
Crispy Prosciutto Di Parma

THE AMERICAN22

2 Eggs, Applewood Smoked Bacon Crispy Potato,
Ciabatta Toast (Add Pinwheel Sausage \$6)

GOOEY CHEESE OMELET*.....19

Cheddar, Parmesan, Mozzarella

PETIT FILET & UOVA26

2 Eggs, 4oz Filet, Crispy Potato, Black Garlic

SUNRISE BOWL17

House-Made Granola, Greek Yogurt, Strawberries, Blue-
berries, Banana and Honey

CLASSIC BUTTERMILK PANCAKES19

Blueberry Compote, All-Natural Maple Syrup

AVOCADO TOAST & POACHED EGGS.....21

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.....19

Patata, Guanciale, Course Black Pepper, Egg

PIZZA

“Best Pizza in Town” - NEW YORK MAGAZINE

(V) MARGHERITA18

Burrata Mozzarella, Pomodoro, Basil

A LOT OF PEPPERONI19

Nduja Sausage, Spicy Honey

(V) FOUR SEASONS PIZZA22

Mushroom, Artichoke, Broccolini,
Roasted Pepper, Burrata Mozzarella

PROSCIUTTO DI PARMA & ARUGULA24

Burrata Mozzarella, Arugula & Fennel Salad

SWEET FENNEL SAUSAGE & PEPPERS .. .24

Burrata Mozzarella

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 TORDELLI..... 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

ENTRÉES

all our chicken is organic

CLASSIC CHICKEN PARMIGIANA 34

Burrata Mozzarella

add Pepperoni 36

NORTH ATLANTIC SALMON.....34

Sicilian Ratatouille Crust, Lemon Spinach

VEAL SCALLOPINE MARSALA36

Mushrooms, Pecorino Polenta

JUMBO LUMP CRAB CAKE.....39

& GRILLED SHRIMP

U10 Tiger Prawns, Lobster Sugo

THE WOOD-FIRE GRILL

BRANZINO AL FORNO 44

Roasted Peppers And Onions, Olives

SHRIMP SCAMPI 36

U10 Tiger Prawns, Fregola, Tomato, White Wine

LEMON ROASTED CHICKEN 32

Peppers, Crispy Potato, Lemon Butter

PRIME BLACK LABEL CHEESEBURGER .. 28

Tillamook Cheddar Cheese, Cacio E Pepe Fries

EGGPLANT PARMESAN AL FORNO..... 24

Eggplant, Pomodoro, Parmesan Reggiano

SIDE ORDER OF SPAGHETTI POMODORO 10

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES 10



COCKTAILS



BELLINI 15

MIMOSA 15

BLOODY MARY 15

FROZEN PEACH BELLINI 15

White Peach, Raspberry, Lychee, Prosecco

CAMPARI ORANGE 16

Campari & Freshly Squeezed Frothed Orange Juice

NEGRONI SBAGLIATO 16

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

ESPRESSO MARTINI ► 16

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

Spritz Bar

CAFÉ FIORELLO GRAND SPRITZ 17

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

CLASSIC APEROL SPRITZ 15

Aperol, Prosecco, Club Soda

SPRING SPRITZ 15

Gin, Elderflower, Yuzu Juice, Prosecco, Thai Basil



Mocktails & 0 Proof

ORCHARD BLOSSOMS 9

Hibiscus and Rose Syrup, Yuzu Juice, Cranberry, Seltzer

MORNING MOJITO 10

Organic Agave Nectar, Caramelized Pineapple,
Lime, Fresh Mint

AMALFI SPRITZ 9

Orange, Elderflower, Rhubarb, Seltzer

WATERMELON SLUSHIE 10

Watermelon, Lime, Mint, Ginger Beer

ORANGE SODA 6

GRAPEFRUIT SODA 6

MINT LEMONADE 5.5

KOMBUCHA 6.75



BIRRA

Draft (16 oz)

DC BRAU, Hazy IPA, Washington DC.9.5

SILVER BRANCH, Pilsner, Maryland.9.5

STELLA ARTOIS, Lager, Belgium9.5

PERONI, Lager, Italy.9

Bottles & Cans

AMSTEL LIGHT, Netherlands8

SILVER BRANCH, Wheat, Maryland9

UPSIDE DAWN ♦, Non-Alcoholic, New York . . .8.5

ANGRY ORCHARD, Hard Cider, New York10

► Contains nuts

♦ Contains less than 0.5% ABV



Washington, DC

Vini Frizzanti



100	PROSECCO EXTRA DRY, NV Marsuret (Veneto, Italy)	15 55
102	FRANCIACORTA ROSE , NV C. Castaldi (Lombardia, Italy)	17 63
103	LAMBRUSCO DRY, NV Cleto Chiarli (Emilia Romagna, Italy)	50
104	FRANCIACORTA BRUT SATEN, NV C. Castaldi (Lombardia, Italy)	95
105	TRENTO DOC, '10 Giulio Ferrari Riserva (Alto Adige, Italy)	450
106	CHAMPAGNE BRUT, NV Ayala (Cote de Blancs, France)	28 109
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, '13 Dom Perignon (Reims, France)	595

Vini Bianchi

200	VERDICCHIO DI JESI, '23 Tavignano (Marche, Italy)	14 51
201	PINOT GRIGIO, '23 Tieffenbrunner (Alto Adige, Italy)	15 57
202	CHARDONNAY, '23 Castello Della Sala (Umbria, Italy)	17 65
203	CHARDONNAY, '22 Failla (California, US)	22 85
204	SAUVIGNON BLANC, '23 S. Leonardo (Alto Adige, Italy)	18 69
231	SANCERRE BLANC, '23 Pascal Jolivet (Loire, France)	27 99
205	GAVI DE GAVI, '23 La Scolca (Piemonte, Italy)	29 113
206	LUGANA, '22 Zenato (Veneto, Italy)	65
207	SOAVE CLASSICO, '21 Inama Foscari (Veneto, Italy)	85
208	FIANO DI AVELLINO '20 M. Berardino (Campania, Italy)	75
210	VERMENTINO, '21 Samas (Sardegna, Italy)	55
211	FRIULANO, '22 Livio Felluga (Friuli, Italy)	75
212	RIESLING, '22 Falkenstein (Alto Adige, Italy)	80
209	ROSCETTO, '22 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
220	CHARDONNAY, '20 Batar Querciabella (Toscana, Italy)	310
222	PINOT BIANCO BLEND, '21 Primo (Alto Adige, Italy)	550
223	GEWURTZTRAMINER, '21 Kolbernhof (Alto Adige, Italy)	120
225	RIBOLLA GIALLA, '23 Ronchi di Cialla (Friuli, Italy)	70
227	PRIE BLANC, '23 Ernes Pavese (Valle D'Aosta, Italy)	85
228	TIMORASSO, '22 La Colombara (Piemonte, Italy)	105
229	SAUVIGNON BLANC, '22 Quartz (Alto Adige, Italy)	190
230	SAUVIGNON BLANC, '22 Vie Di Romans Vieri (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)	15 57
301	CHIANTI CLASSICO, '20 Nozzole (Toscana, Italy)	16 61
302	PRIMITIVO, '21 Torcicoda (Puglia, Italy)	17 65
303	PINOT NOIR, '22 Failla (Oregon, US)	19 73
304	SUPER TUSCAN, '22 Il Bruciato (Toscana, Italy)	22 85
305	CABERNET SAUVIGNON, '22 Montessu (Sardegna, Italy)	21 81
306	CABERNET SAUVIGNON, '20 Sequoia (California, US)	28 105
307	BRUNELLO DI MONTALCINO, '19 Camigliano (Toscana, Italy)	32 123
308	BARBERA D'ALBA, '22 Veglio (Piemonte, Italy)	55
309	LAGREIN, '22 J Hofsttiter (Alto Adige, Italy)	65
310	AGLIANICO, '23 Casa Setaro Terramatta (Campania, Italy)	70
311	ROSSO DI MONTALCINO, '21 Pian Delle Vigne (Toscana, Italy)	90
342	AMARONE DELLA VALPOLICELLA, '19 Zeni (Veneto, Italy)	95
312	AMARONE DELLA VALPOLICELLA, "18 Speri (Veneto, Italy)	180
314	NEBBIOLO LANGHE, '23 GD Vajra (Piemonte, Italy)	80
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, '19 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
325	BAROLO, '19 Prunotto Classico (Piemonte, Italy)	125
326	BAROLO, '20 Oddero Villeri (Piemonte, Italy)	260
327	BRUNELLO DI MONTALCINO, '19 C. Colombini (Toscana, Italy)	165
328	BRUNELLO DI MONTALCINO, '19 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, '22 Shafer (California, US)	280
333	ETNA ROSSO, '21 Benanti Contrada Caldera (Sicilia, Italy)	150
334	MONTEPULCIANO D'ABRUZZO, '18 Illuminati (Abruzzo, Italy)	85
335	SAGRANTINO, '17 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, Ben Rye (Sicilia, Italy) (375ml)	27 95
504	BAROLO CHINATO, '17 Cappellano (Piemonte, Italy) (750ml)	185

Caffetteria

DRIP COFFEE	La Colombe	4.5
ESPRESSO	La Colombe	5
AMERICANO		5.75
CAPPUCCINO		5.75
LATTE		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
COLD BREW COFFEE	La Colombe	8
HOT TEA	Plain T.	5
sencha green, mint, english breakfast, chamomile, earl grey, darjeeling royal, ceylon mango decaf		
SPARKLING WATER	San Pellegrino	10
STILL WATER	Acqua Panna.	10

