

**FRESH BAKED WHOLE ITALIAN LOAF 10**

Garlic Spread

**CHARCUTERIE BOARD 38**

*for the table*

Prosciutto Di Parma, Mortadella, Salami Cacciatolini, 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

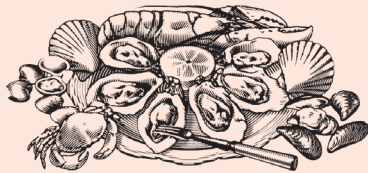
LEMON SPINACH  
Roasted Garlic and Lemon Confit

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 DAY . . . . .16
- WOODFIRE ITALIAN SAUSAGE & ROASTED PEPPERS . . . . .17  
*House-Made Fennel Sausage, Basil*
- SHORT RIB MEATBALLS (3) . . . . .18  
*Nonna's sauce, Parmesan* additional meatballs. . . .6
- (V) ROMAN FRIED ARTICHOKE ALLA GIUDIA *Lemon Aioli* . . . . .24
- CRAB CAKE *Homemade Pickle Remoulade Sauce, Sorrels* . . . . .20
- FRIED CALAMARI *Hot Cherry Pepper, Pomodoro* . . . . .22
- TOMATO-GOAT CHEESE BRUSCHETTA *Evoo, Basil* . . . . .19
- PROSCIUTTO & BURRATA *Prosciutto Di Parma* . . . . .26

**SALADS**

- LITTLE GEM CAESAR SALAD *Parmesan Frico* . . . . .19
- (V) CAPRESE SALAD *Burrata Mozzarella, Heirloom Tomatoes* . . . . .19
- (V) INSALATA DI CASA . . . . .18  
*Lacinato Kale, Radicchio, Fennel, White Wine Vinaigrette*
- QUINOA & AVOCADO SALAD . . . . .19  
*Orange, Cucumber, Dried Currants, Almonds*
- CAFÉ FIORELLO COBB *Avocado, Egg, Tomato, Prosciutto, Gorgonzola* . . . . .21

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

*"Best Pizza in Town"* - NEW YORK MAGAZINE

**PIZZA**

- (V) MARGHERITA . . . . .22  
*Burrata Mozzarella, Pomodoro, Basil*
- (V) FOUR SEASONS PIZZA . . . . .24  
*Mushroom, Artichoke, Broccoli, Roasted Pepper, Burrata Mozzarella*
- A LOT OF PEPPERONI . . . . .23  
*'Nduja Sausage, Spicy Honey*
- PROSCIUTTO DI PARMA & ARUGULA . . . . .26  
*Burrata Mozzarella, Arugula & Fennel Salad*
- SWEET FENNEL SAUSAGE & PEPPERS . . . . .26  
*Burrata Mozzarella*
- SUPREME . . . . .29  
*Sausage, Pepperoni, Prosciutto, Pancetta, Olives, Peppers*
- VODKA PIZZA . . . . .24  
*Vodka Sauce, Fiore di Latte, Pancetta*

GLUTEN FREE PIZZA CRUST 6

**SPECIALTY PASTAS**

- GLUTEN-FREE PASTA AVAILABLE UPON REQUEST -

- (V) SPAGHETTI POMODORO . . . . . 24  
*Basil, EVOO*
- RIGATONI ALLA VODKA . . . . . 27  
*Guanciale Bacon, Pecorino Cheese*
- (V) BURRATA RAVIOLI . . . . . 28  
*Burrata Mozzarella*
- SPAGHETTI CARBONARA . . . . . 30  
*Guanciale, Pecorino, Black Pepper, Egg*
- LOBSTER SPAGHETTI CARBONARA . . . . . 42  
*Guanciale, Pecorino, Black Pepper, Poached Egg*
- TAGLIATELLE BOLOGNESE . . . . . 30  
*Three Meat Ragu*
- SPAGHETTI & MEATBALLS . . . . . 29  
*Pomodoro, House-Made Short Rib Meatballs*
- LINGUINE & CLAMS\* . . . . . 32  
*White Wine, Garlic, Manilla & Little Neck*
- CAFÉ FIORELLO LASAGNA . . . . . 34  
*Three Meat Ragu, Ricotta, Pecorino Romano*

**ENTREES**

all our chicken is organic

- CLASSIC CHICKEN PARMIGIANA . . . . . 36  
*Burrata Mozzarella* add Pepperoni 38
- NORTH ATLANTIC SALMON . . . . . 36  
*Sicilian Ratatouille Crust, Lemon Spinach*
- VEAL MARSALA . . . . . 40  
*Mushrooms, Crispy Potato*
- LAMB OSSO BUCO . . . . . 47  
*Whipped Mashed Potato, Asparagus, Au Jus*
- JUMBO LUMP CRAB CAKE & GRILLED SHRIMP . . . . . 46  
*U10 Tiger Prawns, Lemon*
- U10 DIVER SCALLOPS . . . . . 48  
*Mushroom Risotto, Anchovy Chimichurri*

**THE WOOD-FIRE GRILL**

- BRANZINO AL FORNO . . . . . 44  
*Roasted Peppers And Onions, Olives*
- SHRIMP SCAMPI . . . . . 38  
*U10 Tiger Prawns, Fregola, Tomato, White Wine*
- LEMON ROASTED CHICKEN . . . . . 36  
*Peppers, Crispy Potato, Lemon Butter*
- PRIME FILET MIGNON . . . . . 62  
*Sautéed Broccoli Rabe*
- PRIME BLACK LABEL CHEESEBURGER . . . . . 29  
*Gorgonzola, Grilled Red Onion, Candy Bacon, Baby Lettuce  
Homemade Pickle Remoulade Sauce*
- (V) EGGPLANT PARMESAN AL FORNO . . . . . 28  
*Eggplant, Pomodoro, Parmesan Reggiano*

SIDE ORDER OF SPAGHETTI POMODORO 12

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES 10



## Negroni Bar

### COUNT NEGRONI 17

London Dry Gin, Cherry Sweet Vermouth, Campari,  
Served with Olives and Orange

### MEZCAL NEGRONI 19

Salmiana Mezcal, Sweet Vermouth, Campari,

### BANANAS NEGRONI 16

Bourbon Reserve, Campari, Sweet Vermouth,  
Crème de Banane

### GOLDEN NEGRONI 17

Nolet's Silver Gin, Suze, White Vermouth

## Spritz Bar

### CAFÉ FIORELLO GRAND SPRITZ 17

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

### CLASSIC APEROL SPRITZ 17

Aperol, Prosecco, Club Soda

### ELDERFLOWER SPRITZ 16

Gin, Elderflower, Yuzu Juice, Prosecco

## Craft Cocktails

### ESPRESSO MARTINI ▶ 18

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

### SPICY MARGARITA 17

Jalapeno Infused Tequila, Agave Nectar, Fresh Lime, Salt

### ALL CHIPS ARE DOWN 18

Bourbon Reserve, Bergamot Syrup,  
Chocolate & Smoke Bitters, Caramel Popcorn

### A COSMO OF BEAUTY 17

Botanical Vodka, Rose & Hibiscus Syrup,  
Cranberry, Amarant Flowers

### TROUBLE MAKING MOJITO 17

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

### THE WORLD CUP 17

Strawberry Infused Gin, Fresh Lemonade, Cucumber, Mint

### TEQUILA JUNGLE BIRD 19

Pineapple infused Tequila, Aperol,  
Fresh Lime, Passion Fruit



## Mocktails & O Proof

### ORCHARD BLOSSOMS 10

Hibiscus and Rose Syrup, Yuzu Juice, Cranberry, Seltzer

### LAPO'S NEGRONI ♦ 12

Juniper, Citrus, Beets

### MORNING MOJITO 12

Organic Agave Nectar, Caramelized Pineapple,  
Lime, Fresh Mint

### CHERRY BOMB 12

Amerena Cherry Syrup, Fresh Lemonade, Mint

### AMALFI SPRITZ 12

Orange, Elderflower, Rhubarb, Seltzer

### ICED TEA 6.5

Classic Black or Decaf served with complimentary re-fill

### CUCUMBER LEMONADE 8

Fresh Pressed Cucumber Juice, Lemonade, Simple Syrup

### GINGER BEER 6.5

### KOMBUCHA 6.75

- ▶ Contains nuts
- ♦ 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

## Vini Frizzanti



100 PROSECCO EXTRA DRY, NV Marsuret (Veneto, Italy)	15   55
102 FRANCIACORTA ROSE, NV C. Castaldi (Lombardia, Italy)	19   75
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   55
201 PINOT GRIGIO, '24 Tieffenbrunner (Alto Adige, Italy)	16   61
202 CHARDONNAY, '23 Castello Della Sala (Umbria, Italy)	17   65
203 CHARDONNAY, '23 Failla (California, US)	23   85
204 SAUVIGNON BLANC, '24 Tramin (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 Cialla (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 Vieris (Friuli, Italy)	110

## Vini Rosati

400 CALAFURIA, '23 (Puglia, Italy)	17   65
401 BERTANI, '23 (Veneto, Italy)	15   55

## 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 Textbook (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 Hofsttter (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	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

