

FRESH BAKED WHOLE ITALIAN LOAF 9

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 26 | 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

BRUSSEL SPROUTS
Pancetta Lardon, Shallots

🔥 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 DAY15
- WOODFIRE ITALIAN SAUSAGE & ROASTED PEPPERS17
House-Made Fennel Sausage, Basil
- SHORT RIB MEATBALLS (3)18
Nonna’s sauce, Parmesan
- (V) ROMAN FRIED ARTICHOKES ALLA GIUDIA Lemon Aioli24
- CRAB CAKE Lemon Aioli, Sorrels20
- FRIED CALAMARI Hot Cherry Pepper, Pomodoro20
- TOMATO-GOAT CHEESE BRUSCHETTA Evoo, Basil.19
- PROSCIUTTO & BURRATA Prosciutto Di Parma24

SALADS

- LITTLE GEM CAESAR SALAD Parmesan Frico18
- (V) CAPRESE SALAD Burrata Mozzarella, Heirloom Tomatoes.18
- (V) INSALATA DI CASA18
Lacinato Kale, Radicchio, Fennel, White Wine Vinaigrette
- QUINOA & AVOCADO SALAD18
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

“Best Pizza in Town” - NEW YORK MAGAZINE

PIZZA

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| (V) MARGHERITA19
Burrata Mozzarella, Pomodoro, Basil | A LOT OF PEPPERONI20
’Nduja Sausage, Spicy Honey | SUPREME27
Sausage, Pepperoni, Prosciutto, Pancetta, Olives, Peppers |
| (V) FOUR SEASONS PIZZA22
Mushroom, Artichoke, Broccolini,
Roasted Pepper, Burrata Mozzarella | PROSCIUTTO DI PARMA & ARUGULA . . .24
Burrata Mozzarella, Arugula & Fennel Salad | VODKA PIZZA 23
Vodka Sauce, Fiore di Latte, Pancetta |
| GLUTEN FREE PIZZA CRUST 6 | | |

SPECIALTY PASTAS

- GLUTEN-FREE PASTA AVAILABLE UPON REQUEST -

- (V) SPAGHETTI POMODORO 21
Basil, EVOO
- RIGATONI ALLA VODKA..... 24
Guanciale Bacon, Pecorino Cheese
- (V) BURRATA RAVIOLI 25
Burrata Mozzarella

- SPAGHETTI CARBONARA 27
Guanciale, Pecorino, Black Pepper, Poached Egg
- LOBSTER SPAGHETTI CARBONARA.. 39
Guanciale, Pecorino, Black Pepper, Poached Egg
- TAGLIATELLE BOLOGNESE 29
Three Meat Ragu

- SPAGHETTI & MEATBALLS 28
Pomodoro, House-Made Short Rib Meatballs
- LINGUINE & CLAMS* 32
White Wine, Garlic, Manilla & Little Neck
- CAFÉ FIORELLO LASAGNA 28
Three Meat Ragu, Ricotta, Pecorino Romano

ENTREES

all our chicken is organic

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| CLASSIC CHICKEN PARMIGIANA 34
Burrata Mozzarella | VEAL SCALLOPINE MARSALA36
Mushrooms, Pecorino Polenta | RED SNAPPER LIVORNESE38
Pomodoro, Olives, Capers, Breadcrumbs |
| add Pepperoni 36 | OSSO BUCO 41
Pecorino Polenta | JUMBO LUMP CRAB CAKE.....39
& GRILLED SHRIMP
U10 Tiger Prawns, Lemon |

THE WOOD-FIRE GRILL

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| BRANZINO AL FORNO 44
Roasted Peppers And Onions, Olives | PRIME FILET MIGNON56
Sautéed Broccoli Rabe | PRIME BLACK LABEL CHEESEBURGER ..28
Tillamook Cheddar Cheese, Cacio E Pepe Fries |
| SHRIMP SCAMPI36
U10 Tiger Prawns, Fregola, Tomato, White Wine | GRILLED CENTER CUT VEAL CHOP.....63
Crispy Potato, Mushroom Marsala | (V) EGGPLANT PARMESAN AL FORNO ..27
Eggplant, Pomodoro, Parmesan Reggiano |
| LEMON ROASTED CHICKEN 33
Peppers, Crispy Potato, Lemon Butter | DRY AGED PRIME RIBEYE STEAK74
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