

{ • GLUTEN FREE }

BRUNCH

BRUNCH SPECIALS

egg whites available upon request
at no extra charge



• SCRAMBLED EGGS* <i>breakfast potatoes & challah toast</i> <i>add</i> <i>applewood smoked bacon</i> 7 <i>prosciutto di parma</i> 7 <i>italian sausage</i> 7 <i>eastern nova smoked salmon</i> 12 <i>skirt steak</i> 8.oz 33	19
• GOOEY CHEESE OMELET* <i>breakfast potatoes</i>	25
MIXED MARRIAGE <i>brioche french toast, sweet italian sausage, peppers and pomodoro, sunnyside egg</i>	29
AVOCADO TOAST & POACHED EGG* <i>add eastern nova smoked salmon</i> 11	26
ITALIAN HAM & CHEESE CROISSANT SANDWICH	17

CARAMEL-BANANA FRENCH TOAST <i>brioche bread, toasted pecans</i>	23
CLASSIC BUTTERMILK PANCAKES <i>fresh strawberries, all-natural maple syrup</i>	23
BLUEBERRY BUTTERMILK PANCAKES <i>blueberry compote, all-natural maple syrup</i>	23.95

BRUNCH SIDES

• APPLEWOOD SMOKED BACON	11
• PROSCIUTTO DI PARMA	11
• BREAKFAST POTATOES <i>roasted peppers, caramelized onions, sicilian oregano</i>	8

BENEDICTS

BELLA EGGS BENEDICT* <i>italian ham, burrata mozzarella, parmesan hollandaise, breakfast potatoes</i>	24
CHICKEN & WAFFLES BENEDICT <i>hollandaise, challah bread, roasted pepper potato hash</i>	25
SMOKED SALMON EGGS BENEDICT* <i>hollandaise, challah bread, roasted pepper potato hash</i>	27
LOBSTER EGGS BENEDICT* <i>hollandaise, challah bread, roasted pepper potato hash</i>	39

Bruschetta

GOAT CHEESE & TOMATO	18
PROSCIUTTO & BURRATA	20

Specialty Appetizers

ITALIAN WEDDING SOUP <i>meatball, chicken, sausage, farro, escarole</i>	18
SHORT RIB MEATBALLS TWO FOUR	12 22
GOAT CHEESE AND TOMATO BRUSCHETTA	18
12" FRIED MOZZARELLA STICK	19
FRIED CALAMARI <i>vinegar peppers</i>	20
• GRILLED OCTOPUS <i>sicilian hummus</i>	24
FRIED ARTICHOKEs ALLA GIUDIA	26
• U12 SHRIMP COCKTAIL	4 FOR 28

PICK ONE VEGETABLES 13 | PICK THREE VEGETABLES 28 | PICK FIVE VEGETABLES 37

• CAULIFLOWER MILANESE	• BRUSSELS SPROUTS CACIO E PEPPE
• ROASTED HEIRLOOM CARROTS	• GRILLED RED & YELLOW PEPPERS
• PUFF PASTRY VEGETABLE TART	• MUSHROOM TRIFOLATI
• SUMMER CORN SALAD	FARRO SALAD
• SAUTÉED SPINACH	• GRILLED ASPARAGUS
• BROCCOLI RABE AGLIO E OLIO	• BEET SALAD
• THREE BEAN SALAD	

SALADS

LITTLE GEM CAESAR* <i>brioche croutons</i>	19
• MARILENA SALAD* <i>arugula, truffle pecorino cheese, grapes, walnuts</i>	19
• AVOCADO & QUINOA SALAD <i>orange, cucumber, dried currants, almonds</i>	22
ADD: CHICKEN PAILLARD	16
GRILLED SALMON	19
GRILLED SHRIMP	16

we love Burrata

BURRATA CAPRESE SALAD* <i>housemade burrata mozzarella, heirloom tomato, balsamic</i>	20
PROSCIUTTO & BURRATA	22

ENTREE SALADS

• WARM CHICKEN COBB SALAD <i>avocado, blue cheese, bacon, egg, tomato</i>	30
• SHRIMP COBB SALAD <i>avocado, blue cheese, bacon, egg, tomato</i>	36
• CRAB COBB SALAD <i>avocado, blue cheese, bacon, egg, tomato</i>	36

Specialty Pastas

SPAGHETTI POMODORO	27	CHEF BRANDO'S LASAGNA <i>meatball, béchamel</i>	36	SPAGHETTI & SHORT RIB MEATBALLS	30
RIGATONI ALLA VODKA <i>guanciale bacon, bread crumbs</i>	27	LOBSTER CARBONARA	42	HOUSEMADE FETTUCCINE BOLOGNESE <i>three meat ragu</i>	30
HOUSEMADE TORDELLI STUFFED WITH BURRATA MOZZARELLA	30	SCALLOP PORCINI MUSHROOM RISOTTO	44	SPAGHETTI CARBONARA* <i>guanciale bacon, egg, pecorino</i>	29

LAND & SEA

CHICKEN PARMIGIANA <i>burrata mozzarella</i>	38	SMASH BURGER <i>dry aged burger, Bond 45 sauce, tillamook cheddar, pickles, vidalia onions, waffle chips</i>	29	• MEDITERRANEAN BRANZINO AL FORNO <i>charred peppers and onions</i>	44
CHICKEN PEPPERONI PARMIGIANA <i>burrata mozzarella</i>	39	BAKED EGGPLANT PARMIGIANA	29	• SHRIMP SCAMPI <i>pecorino polenta</i>	39
ORGANIC LEMON CHICKEN <i>roast potatoes, lemon-herb sauce, bread crumbs</i>	38	• SALMON (TRUE NORTH) <i>sicilian ratatouille crust, spring peas, spinach</i>	38	CRAB CAKE & SHRIMP <i>corn salad, shrimp reduction</i>	44
		• DOVER SOLE <i>lemon beurre blanc, asparagus</i>	petit 42 regular 58		

Specialty Steaks & Veal Chops

ALL STEAKS SERVED WITH ROASTED POTATO WEDGES & BAROLO SAUCE

PETIT PRIME FILET MIGNON	46	SKIRT STEAK FRITES <i>chimichurri salsa verde</i>	44	VEAL CHOP PARMIGIANA <i>burrata mozzarella</i>	64
CENTER CUT FILET MIGNON* <i>all natural creekstone beef</i>	58	NY STRIP 30 DAY DRY AGED PRIME	66	VEAL CHOP MILANESE <i>pearl mozzarelline, tomatoes, basil, arugula</i>	63

ALL ANTIPASTO BAR VEGETABLES AVAILABLE AS SIDES | 13 SIDE ORDER OF SPAGHETTI POMODORO | 13

PIZZA

MARGHERITA <i>burrata mozzarella, pomodoro, basil</i>	28	A LOT OF PEPPERONI <i>'nduja, spicy honey</i>	29	PROSCIUTTO DI PARMA & ARUGULA <i>parmigiano reggiano, fennel, burrata mozzarella</i>	29
FOUR SEASONS VEGETABLE <i>roasted pepper, mushrooms, eggplant, pesto, pomodoro</i>	29	SHORT RIB MEATBALLS <i>burrata mozzarella</i>	30	New! SEAFOOD PIZZA <i>lobster, shrimp & calamari</i>	38

Relax... You're in the hands of the Fireman Hospitality Group. Family owned.

ORIGINAL BRONZE SCULPTURES ON EXHIBITION BY SHELLY FIREMAN
FOR INFORMATION VISIT SHELLYFIREMAN.COM
ORIGINAL PAINTINGS BY MARK KOSTABI

July 1, 2025

*Consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness. Please inform us about any allergies before ordering.

PLANNING A PARTY?

We have private dining available for up to 400 people

CALL (212) 265-0100 - ASK FOR CARMEN OR ANDREA

SIT BACK AND WE'LL TAKE CARE OF THE REST.



Executive Chef: Pasquale Frola Culinary Director: Brando DeOliveira General Manager: Antonio Romero

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