

{ • GLUTEN FREE }

BRUNCH

egg whites available upon request
at no extra charge



BRUNCH SPECIALS

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

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

BRUNCH SIDES

- APPLEWOOD SMOKED BACON 11
- PROSCIUTTO DI PARMA 11
- BREAKFAST POTATOES 8
roasted peppers, caramelized onions,
sicilian oregano

BENEDICTS

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

Specialty Appetizers

- WINTER MINISTRONE 18
- SHORT RIB MEATBALLS TWO 12 | FOUR 22
- GOAT CHEESE AND TOMATO BRUSCHETTA 18
- 12" FRIED MOZZARELLA STICK 19
- FRIED CALAMARI vinegar peppers 20
- GRILLED OCTOPUS sicilian hummus 24
- FRIED ARTICHOKE ALLA GIUDIA 26
- U12 SHRIMP COCKTAIL 4 FOR 28

VEGETABLE ANTIPASTO BAR

Bruschetta

- GOAT CHEESE & TOMATO 18
- PROSCIUTTO & BURRATA 20

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

- CAULIFLOWER MILANESE
- ROASTED HEIRLOOM CARROTS
- PUFF PASTRY VEGETABLE TART
- CORN SALAD
- SAUTÉED SPINACH
- BROCCOLI RABE AGLIO E OLIO
- CARAMELIZED SQUASH
- BRUSSELS SPROUTS CACIO E PEPPE
- ROASTED RED & YELLOW PEPPERS
- MUSHROOM TRIFOLATI
- BRAISED PARSNIPS
- GRILLED ASPARAGUS
- BEET SALAD

SALADS

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

we love Burrata

- BURRATA CAPRESE SALAD* 20
housemade burrata mozzarella,
heirloom tomato, balsamic
- PROSCIUTTO & BURRATA 22

ENTREE SALADS

- WARM CHICKEN COBB SALAD 30
avocado, blue cheese, bacon, egg, tomato
- SHRIMP COBB SALAD 36
avocado, blue cheese, bacon, egg, tomato
- SALMON FARRO SALAD 36

- 100% whole wheat kamut pasta available -

Specialty Pastas

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

LAND & SEA

- CHICKEN PARMIGIANA burrata mozzarella 38
- CHICKEN PEPPERONI PARMIGIANA 39
burrata mozzarella
- ORGANIC LEMON CHICKEN 38
roast potatoes, lemon-herb sauce, bread crumbs
- SMASH BURGER 29
dry aged burger, Bond 45 sauce, tillamook cheddar,
pickles, vidalia onions, waffle chips
- BAKED EGGPLANT PARMIGIANA 29
- SALMON (TRUE NORTH) 38
sicilian ratatouille crust, spring peas, spinach
- DOVER SOLE petit 42 | regular 58
lemon beurre blanc, asparagus
- MEDITERRANEAN BRANZINO AL FORNO 44
charred peppers and onions

Specialty Steaks & Veal Chops

ALL STEAKS SERVED WITH ROASTED POTATO WEDGES & BAROLO SAUCE

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

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

PIZZA

- MARGHERITA 28
burrata mozzarella, pomodoro, basil
- FOUR SEASONS VEGETABLE 29
roasted pepper, mushrooms, eggplant, pesto, pomodoro
- A LOT OF PEPPERONI 29
'nduja, spicy honey
- FRIED ARTICHOKE & SPINACH 30
burrata mozzarella
- PROSCIUTTO DI PARMA & ARUGULA 29
parmigiano reggiano, fennel, burrata mozzarella

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

January 14, 2026

*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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