

• GLUTEN FREE  
V VEGETARIAN

# cafe FIORELLO

A Lincoln Center Institution, est. 1974

DINNER

## Specialty Appetizers

- Toasted Garlic Loaf 7.50
- Toasted Gorgonzola Loaf 8.00
- Italian Wedding Soup 13.50
- Short Rib Meatballs two 8.50 | four 15.50

## Specialità!

- Fried Artichokes alla Giudia 22.00

## VEGETABLE ANTIPASTO BAR

three vegetables 23.75 | five vegetables 27.75

- Cauliflower Milanese
- Sicilian Eggplant Caponata
- Puff Pastry Vegetable Tart
- String Bean Salad
- Five-Bean Salad
- Broccoli Rabe Aglio e Olio
- Mushroom Trifolati
- Roasted Heirloom Carrots
- Sausage & Peppers
- Marinated Olives & Shaved Parmigiano

## VEGETABLE PARMESANS

- Zucchini Parmesan
- Asparagus parmesan cream, toasted hazelnuts
- Brussels Sprouts cacio e pepe
- Roasted Eggplant Parmesan

## SEAFOOD ANTIPASTO

Mediterranean Style

- Mussels Marinara 18.00
- Fried Calamari 18.00 hot cherry pepper
- Fried Shrimp 17.00 garlic tartar sauce
- Clams Oreganata 26.00 baker's dozen (13)

## SALUMI BOARD

for the table

prosciutto di parma, mortadella, salami cacciatorini, salami finocchiona, short rib meatball, housemade burrata mozzarella, truffle pecorino cheese, grissini 30.00

Individual Plate of

- Prosciutto, Mortadella or Salami 12.00

## SALADS

- Marilena Salad 16.50 truffle pecorino cheese, red grapes, walnut, arugula
- Little Gem Caesar 16.00 brioche croutons
- Quinoa & Avocado Salad 15.00 orange, cucumber, dried currants, almonds
- Caprese Salad with Housemade Burrata Mozzarella 15.00 avocado, tomato, basil
- Caprese Americano 18.00 smoked salmon, housemade burrata mozzarella, tomato, capers
- Herbed Chicken Paillard & Caesar or Marilena Salad 27.95

## PASTA

- whole wheat or gluten-free pasta available -

- Rigatoni Alla Vodka 23.50 guanciale bacon, breadcrumbs
- Housemade Ravioli Stuffed with Burrata 26.50 pomodoro, basil
- Spaghetti & Broccoli Rabe Pesto 24.50 pecorino cheese
- Fettuccine Bolognese 24.50 meat ragu
- Specialità! Café Fiorello Lasagna 32.50
- Spaghetti & Short Rib Meatballs 25.50
- Spaghetti Carbonara 23.75 guanciale bacon, egg
- Penne Red Shrimp Fra Diavolo\* 'nduja sausage 27.50

## SEA

- all fish available simply grilled -

- Salmon (True North) 33.95 sicilian ratatouille crust, spring peas, spinach
- Branzino al Forno 33.00 charred peppers & onions
- Dover Sole 32.50 | 48.75 lemon beurre blanc, asparagus
- New! Jumbo Lump Crab & Shrimp Stuffed Eggplant 36.00
- Shrimp & Scallops Salad 32.00 mango, tomato, boston lettuce
- Jumbo Lump Crab & Avocado Salad 36.75 fennel, orange
- Whole Lobster Caprese Salad 46.00 housemade burrata mozzarella, tomato trio, frisée
- Whole Lobster Spaghetti Fra Diavolo 49.00 housemade burrata mozzarella, lobster reduction

## LAND

- add spaghetti pomodoro 7.50 -



Specialità! Chicken Cacciatore fennel sausage, beef short rib, mushrooms, roasted peppers, pecorino polenta

- Chicken Pepperoni Parmigiana 31.75 housemade burrata mozzarella, guanciale breadcrumbs
- Chicken Parmigiana Alla Vodka 30.95 housemade burrata mozzarella, guanciale breadcrumbs
- Filet Mignon 50.00 pecorino polenta, peppers & onions
- Veal Cutlet Parmigiana 35.95 housemade burrata mozzarella
- Veal Cutlet Pepperoni Parmigiana 36.95 housemade burrata mozzarella
- Veal Cutlet Milanese (Schnitzel) 35.95 tomatoes, basil

## Our Famous

## VEAL CHOPS

- Veal Chop Parmigiana 47.95 housemade burrata mozzarella
- Veal Chop Pepperoni Parmigiana 49.95 housemade burrata mozzarella
- Veal Chop Milanese (Schnitzel) 47.95 tomatoes, basil
- Grilled Veal Chop 49.75 heirloom potato, mushroom, cherry pepper, barolo sauce

gluten-free pizza crust 5.00

## PIZZA

- Margherita 23.95 burrata mozzarella, pomodoro, basil
- A lot of Pepperoni 25.75 'nduja sausage, spicy honey
- Four Seasons 25.50 mushroom, artichoke, roasted pepper, pesto
- Prosciutto Di Parma 25.96 arugula, fennel, parmesan, burrata mozzarella
- Sweet Fennel Sausage & Roasted Peppers 25.50 burrata mozzarella
- Short Rib Meatballs 27.00 aged provolone, burrata mozzarella
- Meat Lovers 29.50 prosciutto di parma, mortadella, salami cacciatorini, salami finocchiona, short rib meatball, fennel sausage, mixed greens
- New! Smoked Salmon 34.00 black caviar, crème fraîche, red onion
- New! White Clams 29.00 zucchini, pecorino romano, garlic, oregano
- Specialità! Whole Lobster 44.00 peppers, zucchini, burrata mozzarella

## BURGER & EGGS

- Double Patty Cheeseburger 19.00 tillamook cheddar cheese, cacio e pepe fries
- Artichoke Frittata 19.00 crispy shallot, arugula salad
- Avocado Toast and Poached Eggs 19.00 challah bread, topped with pumpkin seeds (ezeikel bread available upon request)
- add eastern nova salmon 9.50

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

please inform us about any allergies

\*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness

@CafeFiorelloNYC

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