

SBAGLIATO SPRITZ \$15.50
campari, sweet vermouth, prosecco, orange

MIMOSA \$15

BLOODY MARY \$15

BELLINI \$15

BRUNCH

• GLUTEN FREE

EGGS & OMELETS

cacio e pepe french fries
egg whites available upon request at no extra charge

- **scrambled eggs** 20.00
applewood smoked bacon 23.00
housemade italian sausage 22.00
eastern nova smoked salmon 25.00
- **gooey cheese omelet*** 22.00
cheddar, parmesan, mozzarella
- **sausage & broccolini omelet** 23.00
mozzarella
- avocado toast & poached eggs** 26.00
challah bread, pumpkin seeds, salad
add eastern nova smoked salmon 12.00
add prosciutto 9.00

additional croissant, everything bagel or gluten free toast +5.00

Breakfast Specialties

- **whole artichoke frittata omelet*** 28.00
crispy shallots, parmigiano, pecorino
- **smoked salmon omelet** 30.00
everything bagel served with cream cheese, caramelized onions
- **eastern nova smoked salmon bagel board** 24.00
everything bagel served with cream cheese, bibb lettuce, cucumber, tomato, onion and capers

Home Run Breakfast 30.00

one classic buttermilk pancake, scrambled eggs, italian sausage, applewood smoked bacon, cacio e pepe fries

FRENCH TOAST & PANCAKES

- **Tony Bennett's french toast** 24.00
strawberries, pecans & all-natural maple syrup
- **classic buttermilk pancakes** 24.00
strawberry compote, all-natural maple syrup
- **blueberry buttermilk pancakes** 24.95
blueberry compote, all-natural maple syrup
- **toasted hazelnut maple pancakes** 24.95
mascarpone cream, hazelnut sauce
- **banana-pecan pancakes** 25.95



ENERGY BOWLS

- **greek yogurt bowl** 15.00
blueberries, strawberry
- **greek yogurt & granola bowl** 17.00
blueberries, strawberry

SIDES

- **applewood smoked bacon** 11.00
- **mortadella** 10.00
- **housemade italian sausage** 11.00
- **eastern nova smoked salmon** 14.00
- **cacio e pepe french fries** 13.00
- **everything bagel & cream cheese** 15.00
bibb lettuce, cucumber, tomato, onion, capers
- **additional bread** 5.00
croissant, everything bagel or gluten free toast



AVAILABLE AFTER 12 PM

VEGETABLE ANTIPASTO BAR

three vegetables 28 | five vegetables 38

Whole Loaf Bread

- Plain Loaf 6.00
- Garlic Spread 10.00
- Truffle Spread 12.00

Bruschetta

- tomato-goat cheese bruschetta 18.00

- **Cauliflower Milanese** herb breaded cauliflower
- **Sicilian Eggplant Caponata** tomato, capers, olives, raisins
- **Puff Pastry Vegetable Tart** seasonal veggies and ricotta cheese
- **Roasted Brussels Sprouts** parmigiano cheese
- **Stuffed Peppers** capers olives and Tuscan bread
- **Fava Bean Salad** shaved pecorino
- **Sausage & Peppers**
- **Grilled Zucchini and Peppers Medley**
- **Broccoli Rabe Aglio e Olio**

- **Mushroom Trifolati** oyster, portobello, crimini garlic
- **Roasted Heirloom Carrots**
- **Marinated Olives & Shaved Parmigiano**
- **Ricotta Cheese Balls** pomodoro sauce
- **Truffle Potato Pie** mushroom cream
- **Stuffed Artichoke** herbed breadcrumb
- **Arancini** risotto, parmigiano, and mushroom
- **Grilled Asparagus** extra virgin olive oil, sea salt
- **Butternut Squash Lasagna** bechamel, parmigiano cheese

Specialty APPETIZERS

- **Italian Wedding Soup** 18.00
chicken sausage meatball
- **short rib meatballs** two 12.00 | four 22.00
- **sausage & peppers** 17.00
- **fried artichokes alla giudia** 26.00
- **fried calamari** 20.00
hot cherry pepper
- **crab cakes** 20.00
lemon aioli

SALADS & SPECIALTY SALADS

- **caprese salad** 19.00
burrata mozzarella, tomatoes, basil, pesto
- **quinoa & avocado salad** 19.00
orange, cucumber, dried currants, almonds
- **little gem caesar*** brioche croutons 19.50
- **marilena salad** 19.50
truffle cheese, grapes, walnut, arugula, romaine, radicchio
- **prosciutto san daniele** with burrata 25.00
- **chicken cobb salad** avocado, bacon blue cheese, tomato, egg 34.00
- **beet salad** frisee, arrugula, goat cheese roasted pistacchio 19.00

add: • chicken paillard 15 • grilled salmon 19 • grilled shrimp 16

PASTA

- **orecchiette with sausage and broccoli rabe** 29.00
- **rigatoni alla vodka** pancetta, breadcrumbs 29.00
- **fettuccine bolognese** meat ragu, pomodoro 29.00
- **spaghetti & short rib meatballs** 30.00
- **housemade ravioli stuffed with burrata mozzarella** 28.00
- **linguini pescatore** 44.00
mussels, clams, shrimp, scallops, calamari, lobster tomato broth
- **New! fiorello lasagna** 39.00
short rib beef, meatball, burrata
- **strozzapreti al pesto** basil pesto, pine nuts 28.00

- whole wheat pasta or gluten free pasta available -

ENTRÉES

- **faroe island salmon** 39.00
sicilian ratatouille crust, spinach
- **petit dover sole** 39.00
lemon beurre blanc, asparagus
- **shrimp scampi** 37.00
tuscan beans, arugula, bacon
- **cafe fiorello prime black label cheeseburger** 28.00
tillamook cheddar cheese, cacio e pepe fries
- **chicken pepperoni parmigiana** 38.00
burrata mozzarella
- **veal cutlet parmigiana** burrata mozzarella 41.00

Our Signature THIN CRUST PIZZA

- **margherita** burrata mozzarella, pomodoro, basil 28.00
- **a lot of pepperoni** arugula, burrata 30.00
- **alla vodka** vodka sauce, fiore di latte 30.00
- **four seasons** mushroom, artichoke, roasted peppers, pesto 30.00
- **prosciutto di parma** arugula, parmesan, burrata mozzarella 30.00
- **sweet fennel sausage & roasted pepper** burrata mozzarella 30.00
- **diavola** hot sopressatta, calabrese chili peppers, burrata, arugula 31.00

- gluten free pizza crust 6.00-

@CafeFiorelloNYC

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

SELECTED AS ONE OF THE
**100 BEST
BRUNCH**
RESTAURANTS IN AMERICA



*A
Lincoln
Center
Institution*

BRUNCH

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Direttore Generale: **Michael Vitanza** Executive chef: **Daniele Turchetti**

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