

COME VISIT US FOR OUR FAMOUS BRUNCH, EVERY SATURDAY & SUNDAY

ALL DAY MENU

• GLUTEN FREE

FRESH BAKED WHOLE ITALIAN LOAF

Plain Loaf 6 Garlic Spread 10 Gorgonzola Spread 11

CHARCUTERIE BOARD 42

for the table

Prosciutto Di Parma, Mortadella, Hot Sopressata, Salami Finocchiona, Housemade Burrata Mozzarella, Parmigiano Reggiano, Grissini

we love vegetarians

VEGETABLE ANTIPASTO BAR

our selection changes daily

PICK 3 VEGETABLES 28 | PICK 5 VEGETABLES 38

BURRATA GOES WITH EVERYTHING! ADD ONE TO ANY ANTIPASTO VEG. | 10

Cauliflower Milanese herb breaded cauliflower

- Sicilian Eggplant Caponata tomato, capers, olives, raisins

Puff Pastry Vegetable Tart seasonal veggies, ricotta cheese

- Roasted Brussels Sprouts parmigiano cheese

Stuffed Peppers capers, olives, tuscan bread

- Fava Bean Salad shaved pecorino

- Sausage & Peppers

- Grilled Zucchini and Peppers Medley

- Broccoli Rabe Aglio e Oilio

- 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

- Lentils and Sweet Corn aged balsamic, fresh tomato

- Grilled Asparagus extra virgin olive oil, sea salt

Butternut Squash Lasagna bechamel, parmigiano cheese

SHARABLE APPETIZERS

Tomato-Goat Cheese Bruschetta 18.⁰⁰

Italian Wedding Soup chicken sausage meatball 18.⁰⁰

Italian Sausage & Roasted Peppers 17.⁰⁰

Short Rib Meatballs Two 12.⁰⁰ | Four 20.⁰⁰

Fried Calamari hot cherry pepper 20.⁰⁰

Crab Cakes lemon aioli 20.⁰⁰

Roman Fried Artichokes Alla Giudia 26.⁰⁰

- Prosciutto with Housemade Burrata 25.⁰⁰

SALADS

- Marilena Salad 19.⁵⁰ truffle cheese, grapes, walnuts, arugula, romaine, radicchio

Little Gem Caesar Salad brioche croutons 19.⁵⁰

Caprese Salad 19.⁰⁰ burrata mozzarella, tomatoes, basil, pesto

Quinoa & Avocado Salad 19.⁰⁰ orange, cucumber, dried currants, almonds

- Chicken Cobb Salad 34.⁰⁰ avocado, bacon blue cheese, tomato, egg

- Jumbo Lump Crab & Avocado Salad 39.⁰⁰ fennel, orange

Add: • Chicken Paillard 15

Grilled Salmon 19

Grilled Shrimp 16

PASTA

- 100% WHOLE WHEAT OR GLUTEN-FREE PASTA AVAILABLE -

Rigatoni Alla Vodka 28.⁰⁰ guanciale bacon, breadcrumbs

Spaghetti Cacio e Pepe with Fried Artichoke 30.⁰⁰

Cavatelli with Sausage Ragu and Spring Peas 27.⁰⁰

Fettuccine Bolognese pork ragu 28.⁰⁰

Housemade Ravioli with Burrata Mozzarella 28.⁰⁰

Spaghetti & Short Rib Meatballs 30.⁰⁰

Penne Red Shrimp Fra Diavolo 'nduja sausage 31.⁰⁰

Seafood Risotto scallops, calamari, shrimp 36.⁰⁰

New Fiorello Lasagna 38.⁰⁰ short rib beef, meatball, burrata

Linguini with Clams 33.⁰⁰ spinach linguini, roasted grape tomato, garlic, breadcrumb

Strozzapreti al Pesto basil pesto, pine nuts 28.⁰⁰

SEA

True North Canadian Salmon 39.⁰⁰ sicilian ratatouille crust, spinach

Mediterranean Branzino Al Forno 41.⁰⁰ charred peppers, onions , olives

- Dover Sole Petit 39.⁰⁰ | Regular 57.⁰⁰ lemon beurre blanc, asparagus

Jumbo Lump Crab & Avocado Salad 39.⁰⁰ fennel, orange

Shrimp Scampi 37.⁰⁰ tuscan beans, arugula, bacon

LAND

ADD A HALF ORDER OF SPAGHETTI POMODORO TO YOUR ENTRÉE | 13

Classic Chicken Parmigiana burrata mozzarella 38.⁰⁰

Chicken Pepperoni Parmigiana burrata mozzarella 39.⁰⁰

Chicken Parmigiana Alla Vodka burrata mozzarella 39.⁰⁰

Lemon Chicken Picatta 31.⁰⁰ artichoke, capers, beurre blanc

Chicken Scaloppine Marsala porcini mushroom 33.⁰⁰

Eggplant Parmigiana 30.⁰⁰

Veal Cutlet Parmigiana burrata mozzarella 41.⁰⁰

Veal Cutlet Pepperoni Parmigiana 42.⁰⁰ burrata mozzarella

Veal Cutlet Milanese tomatoes, basil, arugula 40.⁰⁰

Cafe Fiorello Prime Black Label Cheeseburger 28.⁰⁰ tillamook cheddar cheese, cacio e pepe fries

Filet Mignon pecorino polenta, peppers & onions 55.⁰⁰

Our Famous VEAL CHOPS

Veal Chop Parmigiana 62.⁰⁰ burrata mozzarella

Veal Chop Pepperoni Parmigiana 63.⁰⁰ burrata mozzarella

Veal Chop Milanese 62.⁰⁰ tomatoes, basil, arugula

Grilled Center Cut Veal Chop Barolo Sauce 63.⁰⁰ mushrooms

Our Signature

gluten-free pizza crust 6.00

THIN CRUST PIZZA

"Best Pizza in Town"
- NEW YORK MAGAZINE

Margherita 28.⁰⁰ burrata mozzarella, pomodoro, basil

A lot of Pepperoni 30.⁰⁰ 'nduja sausage, spicy honey

Four Seasons 30.⁰⁰ mushroom, artichoke, roasted pepper, pesto

Prosciutto Di Parma 30.⁰⁰ arugula, parmesan, burrata mozzarella

Sweet Fennel Sausage & Roasted Peppers 29.⁰⁰ burrata mozzarella

Diavola  31.⁰⁰ hot sopressatta, calabrese chili peppers, burrata, arugula

09/03/25

Direttore Generale: Michael Vitanza Culinary Director: Brando DeOliveira Head Chef: Daniele Turchetti

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