

# ALL DAY BREAKFAST & BRUNCH

SBAGLIATO SPRITZ \$14.50  
campari, sweet vermouth, prosecco, orange

MIMOSA \$13

BLOODY MARY \$13

BELLINI \$13

## EGGS & OMELETS

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

- scrambled eggs 12.50
  - applewood smoked bacon 17.95
  - prosciutto di parma 17.95
  - italian ham 17.95
  - housemade italian sausage 17.95
  - eastern nova smoked salmon 19.95
- goopy cheese omelet\* 17.95  
cheddar, parmesan, mozzarella
- sausage & broccolini omelet 17.95  
provolone cheese
- avocado toast & poached eggs 19.00  
challah bread, pumpkin seeds, salad  
(ezeikel bread available on request)
- add eastern nova smoked salmon 9.50
- add prosciutto 5

additional ezeikel whole grain toast,  
everything bagel or gluten free toast +3.50

## Breakfast Specialties

- artichoke frittata omelet\* 18.95  
crispy shallots, parmigiano, pecorino
- eastern nova smoked salmon bagel board 19.95  
served with cream cheese, bibb lettuce, cucumber, tomato, onion,  
capers and everything bagel

## FRENCH TOAST & PANCAKE

Tony Bennett's french toast 18.95  
strawberries, pecans & all-natural maple syrup



- classic buttermilk pancakes 17.95  
strawberry compote, all-natural maple syrup
- blueberry buttermilk pancakes 18.95  
blueberry compote, all-natural maple syrup
- toasted hazelnut maple pancakes 19.95  
mascarpone cream, hazelnut sauce

## ENERGY BOWLS

- greek yogurt bowl 14.00  
blueberries, strawberry
- greek yogurt & granola bowl 16.00  
blueberries, strawberry

## SIDES



- applewood smoked bacon 6.95
- italian ham 6.95
- housemade italian sausage 6.95
- eastern nova smoked salmon 9.50
- cacio e pepe french fries 10.00
- everything bagel & cream cheese 10.50  
bibb lettuce, cucumber, tomato, onion, capers
- additional toast 3.50  
ezeikel sprouted whole grain toast, bagel, challah bread or gluten free toast

### AVAILABLE AFTER 12 PM

## VEGETABLE ANTIPASTO BAR

three vegetables 23.75 | five vegetables 27.75

- cauliflower milanese
- sicilian eggplant caponata
- puff pastry vegetable tart
- string bean salad
- stuffed peppers
- escarole & beans
- caramelized fennel
- butternut squash lasagna
- broccoli rabe aglio e oillio
- mushroom trifolati
- roasted heirloom carrots
- sausage & peppers

### VEGETABLE PARMESANS

- zucchini parmesan
- asparagus parmesan cream, toasted hazelnuts
- brussels sprouts cacio e pepe
- roasted eggplant parmesan

## STARTERS

- specialita!* italian wedding soup 13.50
- caprese salad with housemade burrata mozzarella 15.00  
avocado, tomato, basil
- caprese americano 18.00  
smoked salmon, housemade burrata mozzarella tomato, capers
- little gem caesar\* brioche croutons 16.00
- marilena salad 16.50  
truffle pecorino cheese, red grapes, walnut, arugula
- *specialita!* fried artichokes alla giudia 22.00
- short rib meatballs two 8.50 | four 15.50

## SALUMI BOARD

for the table

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

Individual Plate of Prosciutto, Mortadella or Salami 12.00

## PASTA

whole wheat pasta or gluten free pasta available

- ✓ housemade ravioli stuffed with burrata pomodoro, basil 26.50
- rigatoni alla vodka guanciale bacon, breadcrumbs 23.50
- ✓ spaghetti & broccoli rabe pesto 24.50  
pecorino cheese
- specialita!* café fiorello lasagna 32.50  
short rib meatball, braised short rib
- fettuccine bolognese meat ragu 24.50
- spaghetti carbonara guanciale bacon, egg 23.75

## SEAFOOD ANTIPASTO

- 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)

## ENTRÉES

- true north salmon & quinoa 32.75  
avocado, orange, cucumber, dried currants, almonds
- jumbo lump crab & avocado fennel, orange 36.75
- red shrimp & caesar salad brioche croutons 29.50
- whole lobster caprese salad 46.00  
housemade burrata mozzarella, tomato trio, frisée
- double patty cheeseburger 19.00  
tillamook cheddar, cacio e pepe fries
- chicken pepperoni parmigiana 31.75  
housemade burrata mozzarella, guanciale bread crumbs
- veal parmigiana housemade burrata mozzarella 35.95

## PIZZA

gluten free pizza crust 5.50

- ✓ margherita 23.95  
burrata mozzarella, pomodoro, basil
- a lot of pepperoni 'nduja sausage, spicy honey 25.75
- ✓ four seasons 25.50  
mushroom, artichoke, roasted peppers, pesto
- prosciutto di parma 25.95  
arugula, fennel, parmesan, burrata mozzarella
- sweet fennel sausage & roasted pepper 25.50  
burrata mozzarella
- short rib meatballs aged provolone, burrata mozzarella 27.00
- meat lovers 29.50  
prosciutto di parma, mortadella, salami cacciatolini, salami finocchiona,  
short rib meatball, fennel sausage, mixed greens
- new!* smoked salmon pizza 34.00  
black caviar, crème fraîche, red onion
- new!* white clams pizza 29.00  
zucchini, pecorino romano, garlic, oregano