

• GLUTEN FREE  
✓ VEGETARIAN

# cafe FIORELLO

A Lincoln Center Institution, est. 1974

DINNER

## Specialty Appetizers

Toasted Garlic Loaf 7.50

Toasted Gorgonzola Loaf 8.00

*New!* Tomato-Goat Cheese Bruschetta 13.75

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
- Stuffed Peppers
- Escarole & Beans
- Caramelized Fennel

- Butternut Squash Lasagna
- 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 -

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

## SEA

- all fish available simply grilled -

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|---|--|
| • Salmon (True North) 33.95<br>sicilian ratatouille crust, spinach                      | • Shrimp & Scallops Salad 32.00<br>mango, tomato, boston lettuce                             |
| • Branzino al Forno 33.00<br>charred peppers & onions                                   | • Jumbo Lump Crab & Avocado Salad 36.75<br>fennel, orange                                    |
| • Dover Sole <i>Petit</i> 32.50   <i>Regular</i> 48.75<br>lemon beurre blanc, asparagus | • Whole Lobster Caprese Salad 46.00<br>housemade burrata mozzarella, tomato trio, frisée     |
| • Balsamic-Glazed Tuna & Warm Lentil Salad 39.00  | Whole Lobster Spaghetti Fra Diavolo 49.00<br>housemade burrata mozzarella, lobster reduction |

## LAND

- add spaghetti pomodoro 7.50 -



*Specialità!* Chicken Cacciatore 31.00  
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

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

gluten-free pizza crust 5.50

## PIZZA

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

Instagram, Twitter, Facebook icons @CafeFiorelloNYC

10/19/21