

FRESH BAKED WHOLE ITALIAN LOAF 3.50

ITALIAN LOAF WITH GARLIC SPREAD 10

we love vegetarians

VEGETABLE ANTIPASTO BAR

selection changes seasonally

PICK 3 VEGETABLES 25 | PICK 5 VEGETABLES 35

Our Selection Changes Daily

- Sicilian Eggplant Caponata
tomato, capers, olives, raisins
- Sausage & Peppers
- Ricotta Cheese Balls *tomato sauce*
- Puff Pastry Vegetable Tart
seasonal veggies and ricotta cheese
- Caramelized Fennel
- Truffle Potato Pie
- Cous Cous artichoke bell pepper pea salad
- Broccoli Rabe Aglio e Oilio
- Roasted Brussels Sprouts
shredded parmigiano
- Stuffed Peppers *capers olives and Tuscan bread*
- Mushroom Trifolati
oyster, portobello, crimini garlic
- Fire Roasted Red & Yellow Peppers
basil garlic and olive oil
- Escarole and Beans
- Roasted Heirloom Carrots
- Grilled Asparagus
- Marinated Olives & Shaved Parmigiano
- Butternut Squash Lasagna

APPETIZERS

- Italian Wedding Soup 17.00
meatballs, chicken, farro
- Italian Sausage & Roasted Peppers 16.00
- Tomato-Goat Cheese Bruschetta 17.00
- Short Rib Meatballs Two 11.00 | Four 18.00
- Prosciutto with Burrata 24.00

SALADS

- Add:** Chicken Breast 15 | Grilled Shrimp 16
- Marilena Salad 18.00
truffle cheese, grapes, walnuts, arugula, romaine, radicchio
 - v Little Gem Caesar Salad *brioche croutons* 18.00
 - Quinoa & Avocado Salad 18.00
orange, cucumber, dried currants, almonds
 - Caprese Salad 18.00
burrata mozzarella, avocado and tomatoes

PASTA

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

- v Rigatoni Alla Vodka 25.00
guanciale bacon, breadcrumbs
- Fettuccine Bolognese *meat ragu* 27.00
- Spaghetti & Short Rib Meatballs 29.00
- v Five Pomodoro Spaghetti 26.00
- Housemade Ravioli with Burrata Mozzarella 28.00
- Café Fiorello Lasagna 42.00
meatballs, burrata

ENTREES

- Dover Sole Petit 37.00 | Regular 55.00
lemon beurre blanc, asparagus
- (Organic) Lemon Roasted Chicken 35.00
roasted potato, artichoke, beurre blanc
- Osso Bucco (Off The Bone) 38.00
polenta gratinata
- Eggplant Parmigiana 29.00

Our Signature

THIN CRUST PIZZA

"Best Pizza in Town"
- NEW YORK MAGAZINE

- gluten-free pizza crust 6.00*
- Margherita 27.00
burrata mozzarella, pomodoro, basil
 - Prosciutto Di Parma 29.00
arugula, parmesan, burrata mozzarella
 - Cacio e Pepe with Guanciale Bacon & Egg 32.00
 - A lot of Pepperoni 29.00
'nduja sausage, spicy honey
 - Sweet Fennel Sausage & Roasted Peppers 27.50
burrata mozzarella
 - New Black Truffle with Fontina Cheese 41.00
 - Four Seasons 28.00
mushroom, artichoke, roasted pepper, pesto