

• GLUTEN FREE
✓ VEGETARIAN

cafe FIORELLO

A Lincoln Center Institution, est. 1974

LUNCH

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

Specialita!

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

• Italian American Cobb Salad 27.95

roasted chicken, truffle pecorino, avocado, bacon, hardboiled egg, olives, roasted peppers

Herbed Chicken Paillard & Caesar or Marilena Salad 27.95

Red Shrimp & Caesar Salad brioche croutons 29.50

PASTA

- whole wheat or gluten-free pasta available -

Rigatoni Alla Vodka 23.50

guanciale bacon, breadcrumbs

✓ Housemade Ravioli Stuffed with Burrata 26.50

pomodoro, basil

✓ Spaghetti & Broccoli Rabe Pesto pecorino cheese 24.50

Fettuccine Bolognese meat ragu 24.50

Specialita! Café Fiorello Lasagna 32.50

Spaghetti & Short Rib Meatballs 25.50

Spaghetti Carbonara guanciale bacon, egg 23.75

Penne Red Shrimp Fra Diavolo* 'nduja sausage 27.50

SEA

- all fish is available simply grilled -

• Salmon (True North) sicilian ratatouille crust, spinach 32.75

• Branzino al Forno charred peppers & onions 33.00

• Dover Sole lemon beurre blanc, asparagus *Petit* 32.50

• Balsamic-Glazed Tuna & Warm Lentil Salad 39.00

• Shrimp & Scallops Salad mango, tomato, boston lettuce 32.00

• Jumbo Lump Crab & Avocado Salad fennel, orange 36.75

• Whole Lobster Caprese Salad 46.00

housemade burrata mozzarella, tomato trio, frisée

Whole Lobster Spaghetti Fra Diavolo 49.00

housemade burrata mozzarella, lobster reduction

Eastern Nova Smoked Salmon Bagel Board 19.95

served with cream cheese, bibb lettuce, cucumber, tomato, onion, capers and everything bagel

LAND

- our famous veal chops are always available -



Specialita! 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 housemade burrata mozzarella 35.95

Veal Cutlet Pepperoni Parmigiana 36.95

housemade burrata mozzarella

Veal Cutlet Milanese (Schnitzel) tomatoes, basil 35.95

Double Patty Cheeseburger 19.00

tillamook cheddar cheese, cacio e pepe fries

✓ Artichoke Frittata 19.00

crispy shallot, arugula salad

✓ Avocado Toast & Poached Eggs 19.00

challah bread, topped with pumpkin seeds (ezekiel bread available upon request) add eastern nova salmon 9.50

PIZZA

- gluten-free pizza crust 5.50 -

✓ Margherita 23.95

burrata mozzarella, pomodoro, basil

A lot of Pepperoni 25.75

'nduja sausage, spicy honey

✓ Four Seasons 25.50

mushroom, artichoke, roasted pepper, pesto

Prosciutto Di Parma 25.96

arugula, fennel, parmesan, burrata mozzarella

Sweet Fennel Sausage & Roasted Peppers 25.50

burrata mozzarella

Short Rib Meatballs 27.00

aged provolone, burrata mozzarella

Meat Lovers 29.50

prosciutto di parma, mortadella, salami cacciatorini, salami finocchiona, short rib meatball, fennel sausage, mixed greens

New! Smoked Salmon 34.00

black caviar, crème fraîche, red onion

New! White Clam 29.00

zucchini, pecorino romano, garlic, oregano

Specialita! Whole Lobster 44.00

peppers, zucchini, burrata mozzarella

Relax... You're in the hands of the Fireman Hospitality Group

please inform us about any allergies

Instagram Twitter Facebook @CafeFiorelloNYC

*consuming raw or undercooked meats, poultry, seafood, shellfish, eggs or unpasteurized milk may increase your risk of foodborne illness