

FIORELLA NEIGHBORHOOD ITALIAN

PANE E DOLCE

- RICOTTA TARTINA** 10
House-Made Milk Bread,
Strawberry Jam & Pistachio (vg)
- FRENCH TOAST STICKS** 10
Cinnamon Sugar & Maple Syrup
(vg)
- BUTTERMILK PANCAKES** 16
Huckleberry Compote, Whipped
Ricotta & Vermont Maple Syrup (vg)

ANTIPASTI

- ARANCINI AL PARMIGIANO** 14
Warm Mozzarella Center, Rich
Pomodoro Sauce & Parmigiano
Reggiano (vg)
- HERBED CHICKEN WINGS** 16
Garlic, Lemon & Fiorella Ranch
- OG BABY LETTUCE SALAD** 16
Red & Green Leaf Lettuce,
Cucumbers, Fennel, Radishes,
Flowers, Everything Seeded-Nut
Crocante w/Creamy Avocado
Italian Dressing (vg) (gf)
- CHERRIES, STONE FRUIT &
STRACCIATELLA** 17
Peaches, Nectarines, Warm Spices
& Hazelnuts (vg) (gf)
- FARRO PRIMAVERA** 12
English Peas, Asparagus, Snap
Peas, Almonds, Spring Onion
Vinaigrette & Herbs (vg)
- CECI E CALAMARI** 18
Braised Squid, Chickpeas,
Fregola, Sundried Tomato, Olives,
Gremolata Breadcrumb, Italian
Vinaigrette & Herbs
- LITTLE GEMS &
TUNA CONSERVA SALAD** 22
Tonnato Dressing, Yukon Golds,
Haricot Verts, Croutons & Olivata
- NONNA'S MEATBALLS** 18
Marinara, Parmigiano & Parsley

PIZZA

- CARBONARA PIE** 19
Pecorino Romano, Guanciale,
Green Onion, Black Pepper,
Egg
- MARGHERITA PIE** 20
Tomato, Basil & Fior di Latte
Mozarella (vg)
- BURRATA PIE** 24
D.O.P. Cherry Tomato, Fresh
Basil & A Whole Ball of
Angelo & Franco Burrata (vg)
- FUNGHI PIE** 22
Oyster & Cremini Mushrooms,
Rosemary, Garlic, Crescenza &
Fontina (vg)
- NYC STYLE PEPPERONI PIE** 24
Ezzo Pepperoni, 'NYC Slice'
Style Sauce, Mozzarella &
Grana Padano
- SALSICCIA PIE** 24
House-Made Sausage, Whipped
Ricotta, Fior di Latte, Garlic &
Calabrian Chili Salsa Verde
- PIE ADD ONS**
- | | |
|------------------------|---|
| Wood Roasted Mushrooms | 4 |
| Anchovies | 3 |
| Olives | 2 |
| Sausage | 3 |
| Side of Sauce | 2 |
| Pepperoni | 3 |
| Burrata | 9 |
| Arugula | 2 |
| Side of Ranch | 1 |
| Egg | 3 |



(vg) Vegetarian (v) Vegan (gf) Gluten Free

SECONDI

- THE BREAKFAST SANDWICH** 13
House-Made Poppy Seed Bun,
Custardy Egg, American Cheese,
Calabrian Aioli & choice of Bacon
or Fiorella Breakfast Sausage
- CROQUE MADAME** 18
Fried Egg, Mortadella & Herbed
Cheese Sauce on Fiorella Toasted
Milk Bread
- TUSCAN KALE & MUSHROOM
SOFT SCRAMBLE** 20
Braised Kale & Wood Roasted
Mushrooms
Served with Fried Fingerling
Potatoes (vg) (gf)
- EGGS IN PURGATORY CON
FAGIOLI** 18
Iacopi Butter Beans, Poached
Eggs, Spicy Tomato sauce,
Pecorino Romano (vg)
- THE "DENNIS RICHMOND"** 17
Two Eggs Any Style, Crispy
Potatoes, Toast & choice of Bacon
or Fiorella Breakfast Sausage
- BAKED LUMACHE PASTA** 17
Herbed Cream Sauce, Fontina,
Pecorino & Breadcrumbs (vg)
- | | |
|----------------------------|---|
| Add Wood Roasted Mushrooms | 4 |
| Add Fennel Sausage | 3 |
- BAKED LUMACHE** 18
ALLA VODKA PASTA
Nduja, Pomodoro, Cream, Fior di
Latte, Chili, Basil & Parmigiano

SIDES

- FRIED FINGERLING POTATOES** 7
MAKE IT GONZO STYLE +3
- EGG ANY WAY** 3
- FIORELLA BREAKFAST
SAUSAGE** 6
- BACON** 6
- TOASTED MILK BREAD** 3.5

WE ARE NOT RESPONSIBLE FOR LOST ITEMS. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF
FOODBORNE ILLNESS.
DINNER HOURS: MON-THUR 5-9PM, FRI 5-9:30PM, SAT 4:30-9:30PM & SUN 4:30-9PM
BRUNCH HOURS: FRI 11AM-2:30PM, SAT & SUN 10AM-2:30PM.