OSTERIA FIORELLA

ANTIPASTI

Focaccia & Sourdough | 5
Served With Olive Oil & Balsamic

Fiorella Salumi Board | 26

Carpaccio* | 30
red pepper vinaigrette, mushroom sott'olio, parm

Fritto Misto | 24
calamari, shrimp, cherry tomato, lemon, basil aioli

Sal's Meatballs | 19
whipped ricotta, grilled focaccia

Caesar Salad* | 17
escarole, focaccia croutons, parm

Tricolore Salad | 18
apples, walnuts, red wine vinaigrette

Chopped Salad | 24
salumi, tomatoes, pepperoncini, mozzarella
italian herb vinaigrette

Burrata | 22
fig jam, saba, arugula, pistachio pesto

WOOD OVEN PIZZA

Classic Margherita | 18
bianco di'napoli tomatoes, basil, mozzarella

Mortadella | 22
pistachio pesto, mozzarella

Sweet Onion | 25
caramelized onions, truffle fonduta, parm

Mushroom | 22
maitake mushrooms, parm, salsa verde

Fiorella Sausage | 23
mozzarella, red pepper, parm, oregano

PASTA

Bucatini Pomodoro | 20
bianco di'napoli tomatoes, add a meatball +$7

Rigatoni | 29
fiorella sausage ragù, parm

Tonnarelli Cacio e Pepe | 25

Linguine & Clams | 30
garlic, chili flake

Ricotta Gnocchi | 28
brown butter, crispy leeks

Spaghetti alla Chitarra | 29
lemon & poppy seeds, prosciutto

Francobolli | 30
trumpet mushrooms, robiollo, thyme

Lasagna al Forno | 34
bolognese, bechamel, basil oil

Cappelletti | 28
butternut squash, brown butter, sage, oats

Short Rib Fazzoletto | 36
whipped bechamel, salsa verde, parm

JOSPER GRILLED MEAT & FISH

Dry Aged Duroc Pork Chop* | 62
grilled escarole, anchovy vinaigrette, lemon-thyme jus

Mary's Chicken | 42
cacciatore style, grilled peppers, cherry tomato

Branzino | 38
puttanesca sauce, fennel & arugula salad

Ribeye* | 69
porcini rub, charred scallion salsa verde

Bone-in Veal Parmigiana | 70
bufala mozzarella, bianco di'napoli tomatoes, basil

CONTORNI

Broccolini | 16
garlic, chili flakes, lemon

Brussels Sprouts | 13
maple glaze

Crispy Potatoes | 13
parm, parsley

Delicata Squash | 16
stracciatella, chili crunch, pepitas

*Thoroughly cooking food of animal origin, including but not limited to beef, eggs, lamb, milk, poultry, or shell stock reduces the risk of food borne illness. Young children, the elderly, and individuals with certain health conditions may be at a higher risk if these foods are consumed raw or undercooked.