

BRUNCH

WATER, WATER, EVERYWHERE

ALL YOU CAN DRINK OF OUR BOTTLED TRIPLE PURIFIED STILL OR LIGHTLY CARBONATED WATER

ANTIPASTO BAR

3 VEGETABLE

2 VEGETABLE & 1 SEAFOOD

6 VEGETABLE

4 VEGETABLE & 2 SEAFOOD

VEGETABLE ANTIPASTO

ANTIPASTI OF THE DAY *EACH DAY CHEF BRANDO PREPARES 4-5-6-7 SPECIAL ANTIPASTI THAT YOU'LL LOVE.*

Served Warm 🍷

🍷 BOWL OF ASSORTED WARM OLIVES

🍷 CAULIFLOWER STEAK AMANDINE

🍷 ZUCCHINI PARMIGIANA

🍷 STUFFED ARTICHOKE OREGANATA

🍷 SCALLOPED POTATO GRATIN

BEEFSTEAK TOMATOES

SICILIAN EGGPLANT CAPONATA

ROASTED RED & YELLOW PEPPERS

CARAMELIZED FENNEL *BUTTERBEAN HONEY*

WHOLE WHEAT ARTICHOKE COUSCOUS

BROCCOLI RABE & GOLDEN RAISINS

GRILLED ASPARAGUS SPEARS

ROASTED RED BEETS

CIPOLLINI ONIONS *BALSAMIC GLAZE*

SEAFOOD ANTIPASTO

SHRIMP AND CORONA BEANS

SHRIMP & GEORGES BANK SCALLOPS

GRILLED SEPIE CALAMARI SALAD

"MOZZARELLA GOES WITH ANYTHING!"

HOUSE MADE MOZZARELLA

HOUSE MADE-CREAM FILLED MOZZARELLA (*BURRATA*)

BUFFALO MOZZARELLA *SOFTBALL SIZE*

BEEFSTEAK TOMATO

PROSCIUTTO DI PARMA

EGGPLANT CAPONATA

MELON

PROSCIUTTO & MEATS

PROSCIUTTO DI PARMA & MELON

HOUSE MADE SAUSAGE & PEPPERS

BOWL OF MEATBALLS

SOUPS, SALADS & APPETIZERS

21 VEGETABLE MINISTRONE

STRACCIATELLA CHICKEN SOUP

A BOWL OF CAESAR SALAD

HOUSE SALAD *SPRING LETTUCES, FAVA BEANS*

BEETS, ASPARAGUS & GORGONZOLA SALAD

SPECIALITÀ! FRIED ARTICHOKE ALLA GIUDEA

POT OF STEAMED MUSSELS & CLAMS

SHRIMP COCKTAIL VIAREGGIO

SNACKS & BURGERS

BRUSCHETTA TOAST WITH TOMATOES & STRACCETTI DI MOZZARELLA

BRUSCHETTA TOAST WITH CHICKEN LIVER & AGED BALSAMIC

FILET MIGNON SLIDERS *FRITES*

TRATTORIA BURGER *BUFFALO MOZZARELLA, BEEFSTEAK TOMATO, FRITES*

YELLOWFIN TUNA BURGER *FRITES*

PASTA-RISOTTO

whole grain farro tagliatelle or gluten free spaghetti also available

ONE HUNDRED AND ONE LAYER LASAGNA

SPAGHETTI CARBONARA *FRIED EGG, PANCETTA, PECORINO CHEESE*

TORDELLI BOLOGNESE *HANDMADE MEAT FILLED PASTA, THREE MEAT RAGU*

PAPPARDELLE WITH EGGPLANT PARMIGIANA

GRAMIGNA AND FENNEL SAUSAGE *FRESH CURLY PASTA, TOMATO & PECORINO CHEESE*

SPAGHETTI & CLAMS *WHITE OR RED SAUCE*

CORBARINO POMODORO & FARRO TAGLIATELLE *CORBARINO TOMATOES IMPORTED FROM MT. VESUVIO (NAPLES)*

LOBSTER & SEAFOOD RISOTTO *SCALLOPS, SHRIMP, MANILA CLAMS, MUSSELS, CALAMARI*

BRUNCH

EGGS

- SCRAMBLED EGGS WITH SHRIMP CARAMELIZED ONIONS & ROASTED POTATOES
- SCRAMBLED EGGS WITH ITALIAN SAUSAGE CARAMELIZED ONIONS & ROASTED POTATOES
- EGGS BENEDICT WITH PROSCIUTTO DI PARMA
- BURRATA CHEESE PANCETTA OMELETTE WITH HERBS
- OPEN FACED VEGETABLE FIOR DI LATE MOZZARELLA OMELETTE.....
WITH FRIED ZUCCHINI, HEN OF THE WOODS MUSHROOMS & PEPPERS

SEAFOOD

All fish are available simply grilled

- CATCH OF THE DAY
- YELLOWFIN TUNA NICOISE SALAD OR GRILLED SHRIMP NICOISE SALAD
- CALAMARI STEAK *CITRUS SAUCE*.....
- KING SALMON *SLOW ROASTED TOMATOES, PESTO BREAD CRUMBS*.....
- YELLOWFIN TUNA *BALSAMIC GLAZE, LENTIL SALAD*.....
- JUMBO LUMP CRAB STEAK *WHAT IS IT?*

VEAL-STEAKS-CHICKEN

Our veal chop parmigiana and prime steaks are always available

- VEAL SCALLOPINE MARSALA *HEN OF THE WOODS MUSHROOMS, PARMESAN CORN PUDDING*.....
- VEAL STEAK PARMIGIANA *BUFFALO MOZZARELLA*.....
- VEGETARIAN VEAL STEAK PARMESAN *SEITAN, GRANA PADANO*.....
- CHICKEN PEPPERONI PARMIGIANA
- CHICKEN PAILLARD *ARUGULA & GRAPE TOMATOES*.....
- FILET MIGNON *HEN OF THE WOODS MUSHROOMS, BUFFALO MOZZARELLA, BRUNELLO SAUCE*.....

OUR SIGNATURE THIN CRUST PIZZA

- MARGHERITA *BUFFALO MOZZARELLA, TOMATOES, BASIL*
- A LOT OF PEPPERONI & BABY ARUGULA
- MEATBALL PIZZA *BUFFALO MOZZARELLA*.....
- HOUSE MADE FENNEL SAUSAGE & ROASTED PEPPERS *MOZZARELLA & TOMATO*.....
- PROSCIUTTO DI PARMA & BABY ARUGULA *AGED BALSAMIC VINEGAR*.....

- SUPREME** *PROSCIUTTO DI PARMA, PEPPERONI, HOUSE MADE FENNEL SAUSAGE, PANCETTA, MOZZARELLA, HEN OF THE WOODS MUSHROOMS, ROASTED PEPPERS, BLACK OLIVES*
- SEAFOOD SUPREME** *SCALLOPS, MANILLA CLAMS, MUSSELS, SHRIMP, CALAMARI, MOZZARELLA, ARTICHOKE*.....

VEGAN PIZZA

soy mozzarella & wholewheat flour

- OLIVE PIZZA *ARUGULA, ROASTED TOMATO, BASIL (CAUTION: OLIVES MAY HAVE PITS)*.....
- CORBARINO TOMATO & ROASTED PEPPERS.....
- SEVEN VEGETABLE
- ARTICHOKE, ASPARAGUS, BROCCOLI RABE, HEN OF THE WOODS MUSHROOMS, EGGPLANT, ROASTED PEPPERS, ZUCCHINI*

MISSING SOME OF OUR ITALIAN SPECIALTIES,
OUR FULL LUNCH MENU IS ALWAYS AVAILABLE.

Private dining rooms available.

The Fireman Hospitality Group - Family-Owned Restaurants