

FIORELLA NEIGHBORHOOD ITALIAN

FRITTI

- ARANCINI AL PARMIGIANO** 14
Warm Mozzarella Center, Rich Pomodoro Sauce, Parmigiano Reggiano (vg)
- HERBED CHICKEN WINGS** 16
Garlic, Lemon & Fiorella Ranch

ANTIPASTI

- MARINATED ITALIAN OLIVES** 8
Rosemary, Coriander & Orange (gf) (v)
- BUTTER BEAN CROSTINO** 11
Rosemary, Sage & Garlic Confit, Bean Puree & Pickled Shallots (v)
- OG BABY LETTUCE SALAD** 16
Little Gems, Red & Green Leaf Lettuces, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante w/ Creamy Avocado Italian Dressing (vg) (gf)
- WILD ARUGULA AND PEAR SALAD** 16
Straciatella, Prosciutto San Daniele, Hazelnuts & Tonda EVOO (gf)
- ROASTED BEET AND WINTER CITRUS SALAD** 16
Marinated Farro, Charred Scallion Yogurt, Radicchio & Pepitas (vg)
- NONNA'S MEATBALLS** 18
Marinara, Parmigiano & Parsley

PIZZA

- NEAPOLITAN PIE** 18
Tomato, Garlic, Chilies, Oregano, Sal Secco Olives, Capers, Frantoia (v)
- MARGHERITA PIE** 20
Tomato, Basil & Fior di Latte (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 & Chili (vg)
- LATE AUTUMN PIE** 22
Tuscan Kale, Anchovy, Potato Garlic Cream, Chili, Fontina & Parmigiano
- ZUCKERMAN FARMS' ASPARAGUS PIE** 22
Green Garlic-Potatoe Cream, Chili Flake, Fontina, Montasio & Pickled Spring Onions (vg)

PASTA

- CHITARRA ALLA CACIO E PEPE** 22
Black Pepper, Pecorino & Butter (vg)
- LUMACHE FRA DIAVOLO** 20
Tomato, Garlic, Calabrian Chili, Herbs & Pecorino (vg)
- RICOTTA CAVATELLI CON SALSICCIA** 23
Broccolii Rabe, Fennel Sausage & Parmigiano Reggiano
- RIGATONCINI AL BOLOGNESE CLASSICO** 24
Pork & Beef Bolognese with Tomato, Parmigiano, Pecorino, Sage & Rosemary
- PASTA SUBSTITUTIONS**
Egg free pasta 0
House made gluten free pasta 0

- THE GOOD NEIGHBOR PIE** 24
Spicy Salami, Meatball, Fennel Sausage, Tomato, Garlic, Pecorino, Provolone Picante, Oregano & Marinated Red Onions
**15% of all proceeds from this pie will go to Argonne Elementary School Music & Arts Programs*
- NYC STYLE PEPPERONI PIE** 24
Ezzo Pepperoni, 'NYC Slice Style Sauce, Mozzarella & Grana Padano
- SALSICCIA PIE** 24
House-Made Sausage, Ricotta, Mozzarella di Bufala, Garlic & Calabrian Chili Salsa Verde



PIE ADD ONS

- Marinated Mushrooms 4
Anchovies 3
Olives 2
Sausage 3
Side of Sauce 2
Pepperoni 3
Burrata 7
Arugula 2
Side of Ranch 1
Fior Di Latte 4

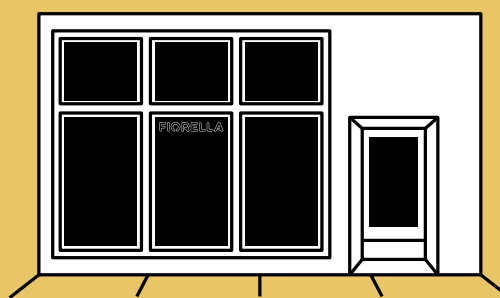
SECONDI

- CHICKEN MILANESE** 23
Escarole, Italian Parsley, Anchovy Vinaigrette & Parmigiano

WINE OF THE MONTH

2020 BARBERA D'ALBA, FONTANAFREDDA, PIEMONTE 70 14/5OZ, 23/8OZ, 70/BTL

Barbera is one of the most important red grapes from the northern Italian region of Piemonte. The Fontanafredda winery has a long and storied history, having been founded by the first king of the newly unified Italy. This wine is packed with notes of blackberries and plums, with a slight spiciness hinting at black pepper and cinnamon. Soft tannins harmoniously combine with a juicy and fresh finish. Try this with the Cacio e Pepe, the Bolognese, or the Funghi Pie!



CLEMENT STREET

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