

# FIORELLA NEIGHBORHOOD ITALIAN

## PANE E DOLCE

- ZEPPOLE** 8  
Bay Laurel Sugar w/ Meyer Lemon Curd (vg)
- WARM CINNAMON ROLL** 6.5  
Cream Cheese Frosting (vg)
- RICOTTA TARTINA** 10  
Fiorella Milk Bread & Strawberry Rhubarb Jam (vg)
- FRENCH TOAST STICKS** 10  
Cinnamon Sugar & Maple Syrup (vg)

## ANTIPASTI

- BRENTWOOD CORN ARANCINI** 12  
Sweet Corn, Mozzarella, Fontina & Meyer Lemon (vg)
- HERBED CHICKEN WINGS** 15  
Garlic, Lemon & Fiorella Ranch
- STONEFRUIT & BURRATA** 16  
Market Stonefruit, Lioni Burrata, Honey Vinaigrette, Mint, Basil & Sesame Seeds (gf)
- OG BABY LETTUCE SALAD** 16  
Red & Green Leaf Lettuce, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante w/Creamy Avocado Italian Dressing (vg)
- BUTTER LETTUCE SALAD** 15  
Butter Lettuces, Cucumbers, Sungold Tomatoes, Herbs, Honey Dijon Dressing & Toasted Sunflower Seeds (vg) (gf)
- GEORGE'S SMASHED POTATOES** 14  
Fried Yukon Gold Potatoes, Stracciatella, Cherry Bomb Salsa Verde, Roasted Onion Butter & Pecorino (vg)  
\*Add Egg 3
- NONNA'S MEATBALLS** 16  
Marinara, Parmigiano & Parsley

## PIZZA

- SPICY VODKA SAUCE PIE** 20  
Pomodoro, Cream, Ricotta, Chili, Vodka, Basil & Parmigiano (vg)
- SWEET CORN PIE** 21  
Brentwood Sweet Corn, Montasio, Mozzarella di Bufala, Parmigiano, Chili Flake, Oregano & Pickled Torpedo Onions (vg)
- MARINARA PIE** 18  
San Marzano & Bianco Napoli Tomatoes, Garlic, Sicilian Oregano & Frantoia Extra Virgin Olive Oil (v)
- BASIL & STRACCIATELLA PIE** 22  
Garlic Parmigiano Sauce, Fontina, Fior di Latte & Chili (vg)
- FUNGHI PIE** 21  
Oyster & Cremini Mushrooms, Rosemary, Garlic, Crescenza & Fontina (vg)
- NYC STYLE PEPPERONI PIE** 23  
Ezzo Pepperoni, 'NYC Slice' Style Sauce, Mozzarella & Grana Padano
- SALSICCIA PIE** 23  
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 7
  - Arugula 2
  - Side of Ranch 1
  - Egg 3

## BRUNCH DRINKS

- BLOODY MARY** 13  
Vodka, Tomato, Horseradish, Man's Ruin Hot Sauce, Chilis, Tall
- ESPRESSO MARTINI** 14  
Vodka, Espresso, House-Made Coffee Syrup, UP
- BELLINI!** 13  
Choice of White Peach or Blood Orange Puree with Prosecco, Up

## SECONDI

- THE BREAKFAST SANDWICH** 13  
House-Made Poppy Seed Bun, Custardy Egg, American Cheese & choice of Bacon or Fiorella Breakfast Sausage
- BRAISED BEEF SANDWICH** 18  
House-Made Poppy Seed Bun, House-Made Giardiniera, Provolone & Aioli  
\*Add Egg 3
- MARKET SOFT SCRAMBLE** 20  
Roasted Spring Onions & Cherry Tomatoes, Sauteed Spinach & Fried Yukon Potatoes (vg)
- PASTA AL FORNO** 18  
Housemade Rigatoncini, Oyster & Cremini Mushrooms, Rosemary, Garlic, Crescenza, Fontina Val d'Aosta & Parmigiano (vg)
- BRAISED PORK COPPA** 23  
Iacopi Butterbeans, Plum Tomatoes, Sunny Side Up Egg, Chermoula & Parmigiano
- THE "DENNIS RICHMOND"** 17  
Two Eggs Any Style, Crispy Potatoes, Toast & choice of Bacon or Fiorella Breakfast Sausage (vg) (gf)

## SIDES

- BREAKFAST POTATOES** 7
- EGG ANY WAY** 3
- FIORELLA BREAKFAST SAUSAGE** 6
- BACON** 6
- TOASTED FIORELLA MILK BREAD** 3.5

## PRE-FIXE MENU

\$25 per person

### APPETIZERS (choice of 1)

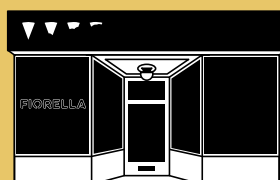
- Brentwood Corn Arancini
- Ricotta Tartina

### ENTREES (choice of 1)

- Sweet Corn Pie
- Market Soft Scramble

### ADD ON COCKTAIL

- BELLINI!** 10



POLK STREET

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

WE'RE NOT RESPONSIBLE FOR LOST ITEMS. A 6% SURCHARGE IS ADDED TO ALL FOOD & BEVERAGE SALES WHICH APPLIES TO THE COST OF SAN FRANCISCO EMPLOYER MANDATES AND ORDINANCES INCLUDING HEALTH CARE & MINIMUM WAGE. CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

HOURS: MON-THUR 5-9:30PM, FRI 5-10PM  
SAT 11AM-2:30PM/ 5PM-10PM  
SUN 11AM-2:30PM/ 5PM-9:30PM