

FIORELLA NEIGHBORHOOD ITALIAN

PANE E DOLCE

RICOTTA TARTINA 10
House-Made Milk Bread, Hachiya Persimmon & Pistachio (vg)

FRENCH TOAST STICKS 10
Cinnamon Sugar & 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

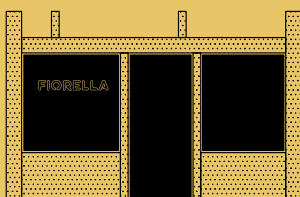
OG BABY LETTUCE SALAD 16
Red & Green Leaf Lettuce, Cucumbers, Fennel, Radishes, Flowers, Everything Seeded-Nut Crocante w/Creamy Avocado Italian Dressing (vg) (gf)

DELICATA SQUASH & STRACCIATELLA 15
Golden Raisin Agrodolce, Urfa Biber & Pepitas (vg)

ESCAROLE, APPLE & WALNUT SALAD 16
Creamy Verjus Dressing, Honeycrisp Apples, Parmigiano Reggiano (vg)

CHICORY SALAD 18
Ancovy Dressing, Herbed Breadcrumbs, Bottarga, Parmigiano Reggiano, Soft Boiled Egg

NONNA'S MEATBALLS 18
Marinara, Parmigiano & Parsley



SUNSET

PIZZA

CARBONARA PIE 19
Pecorino Romano, Guanciale, Green Onion, Black Pepper, Egg

MARGHERITA PIE 20
Tomato, Basil & Fior di Latte Mozzarella (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

BRUNCH DRINKS

BLOODY MARY or MYRIAM* 14
Vodka, Tomato, Horseradish, Man's Ruin Hot Sauce, Chilis, Spicy Salt rim, Tall
*ask for our Khren e Svekla (beet & horseradish) infused vodka!

ESPRESSO MARTINI 15
Vodka, Cold Brew, Fiorella Espresso liqueur, Up

BELLINI! 14
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, 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 PENNE PASTA 17
Herbed Cream Sauce, Fontina, Pecorino & Breadcrumbs (vg)
Add Wood Roasted Mushrooms 4
Add Fennel Sausage 3

BAKED PENNE ALLA VODKA PASTA 18
Nduja, Pomodoro, Cream, Fior di Latte, Chili, Basil & Parmigiano

SIDES

FRIED FINGERLING POTATOES MAKE IT GONZO STYLE 7 +3

EGG ANY WAY 3

FIORELLA BREAKFAST SAUSAGE 6

BACON 6

TOASTED MILK BREAD 3.5



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 5-9PM, FRI 5-10PM
SAT 11AM-2:30PM/ 4:30PM-10PM
SUN 11AM-2:30PM/ 4:30PM-9PM