

# FIORELLA

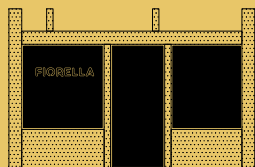
# NEIGHBORHOOD ITALIAN

## PAÑE E DOLCE

- RICOTTA TARTINA** 10  
House-Made Milk Bread,  
Strawberry Jam & Pistachio (vg)
- FRENCH TOAST STICKS** 10  
Cinnamon Sugar & Maple Syrup  
(vg)
- BUTTERMILK PANCAKES** 16  
Huckleberry Compote, Whipped  
Ricotta & Vermont 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)
- ASPARAGUS WITH  
GRIBICHE** 15  
Eggs, Mustard, Pickles, Lemon, &  
Radish Sprouts (vg) (gf)
- FARRO PRIMAVERA** 12  
English Peas, Asparagus, Snap  
Peas, Almonds, Spring Onion  
Vinaigrette & Herbs (vg)
- CECI E CALAMARI** 18  
Braised Squid, Chickpeas,  
Fregola, Sundried Tomato, Olives,  
Gremolata Breadcrumb, Italian  
Vinaigrette & Herbs
- LITTLE GEMS &  
TUNA CONSERVA SALAD** 22  
Tonnato Dressing, Yukon Golds,  
Haricot Verts, Croutons & Olivata
- 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  
Mozarella (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** 14  
Vodka, Tomato, Horseradish,  
Man's Ruin Hot Sauce, Chilis,  
Spicy Salt rim
- ESPRESSO MARTINI** 15  
Vodka, Cold Brew, Fiorella  
Espresso liqueur, Up
- MIMOSA** 14  
Choice of Orange Juice or  
Grapefruit Juice, Prosecco
- 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 LUMACHE PASTA** 17  
Herbed Cream Sauce, Fontina,  
Pecorino & Breadcrumbs (vg)
- Add Wood Roasted Mushrooms 4  
Add Fennel Sausage 3
- BAKED LUMACHE** 18  
**ALLA VODKA PASTA**  
Nduja, Pomodoro, Cream, Fior di  
Latte, Chili, Basil & Parmigiano

## SIDES

- FRIED FINGERLING POTATOES** 7  
**MAKE IT GONZO STYLE** +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