

## antipasti

### CALAMARI FRITTI

Tender calamari & cherry peppers flash-fried to perfection & served with Fiorella's signature marinara sauce 9

### CAPRESE

Thick slices of vine-ripe tomatoes topped with fresh mozzarella cheese & basil, drizzled with an Italian vinaigrette dressing & a balsamic vinegar glaze 9

### TOASTED RAVIOLI

A delicious blend of cheese-filled ravioli, fried until crisp & served with Fiorella's signature marinara sauce 8

### ARANCINI

A large crisp risotto ball stuffed with mozzarella cheese & served with Fiorella's signature marinara sauce 7

### MEATBALLS

Our delicious homemade meatballs with our signature marinara sauce 6

### STUFFED PEPPERS PARMIGIANA

Red peppers stuffed with DePasquale's hot Italian sausage, pepperoni, risotto, a blend of ricotta, parmesan & pecorino romano cheese, topped with marinara sauce & melted mozzarella 8

### SIGNATURE GARLIC BREAD STICKS

Our delicious garlic bread sticks with a side of our signature marinara sauce 4

## insalata e zuppa

### CAESAR

Our homemade Caesar dressing, tossed with fresh romaine lettuce, croutons & pecorino romano cheese SMALL \$4, LARGE \$7, ADD ANCHOVIES \$2, ADD CHICKEN \$4

### GOAT CHEESE & GLAZED WALNUT

Mixed greens tossed in a citrus lemonette dressing topped with mild goat cheese, dried cranberries & glazed walnuts SMALL 5, LARGE 9

### CHICKEN NIÇOISE

Sautéed chicken, roasted red peppers, green beans, grape tomatoes, avocado, kalamata olives, goat cheese & a hardboiled egg, served over mixed field greens with a side of our citrus lemonette dressing 13

### ZUPPA DEL GIORNO

Chef's daily special homemade soup CUP 3, BOWL 5

## speciale del chef

### SHORT RIBS MILANESE

Boneless short ribs braised slowly to perfection with pearl onions, carrots & celery, served with mashed potatoes & seasonal vegetables 23

### SCALLOPS LEMONCELLO

Pan seared sea scallops with capers, vine-ripe tomatoes, leeks, shallots & asparagus prepared in our unique lemoncello liqueur reduction with a hint of spice, served over risotto 23

### VEAL SALTIMBOCCA

Tender veal sautéed with sage & mushrooms in a marsala wine reduction, topped with imported prosciutto & provolone cheese, served with mashed potatoes & mixed vegetables 22

### PESCE AMATRICIANA

Shrimp, scallops, haddock & baby clams prepared with pancetta & onions in a spicy marinara sauce tossed with fettuccine & pecorino romano cheese 27

### CHICKEN GNOCCHI FRA DIAVOLO

Chicken simmered in a delicious & spicy marinara sauce, tossed with potato gnocchi 18

## al forno

Specialties from our wood burning brick oven

### CHICKEN PARMIGIANA

Homemade chicken cutlets covered with Fiorella's signature marinara sauce & mozzarella cheese, served with linguini 15

### BAKED GNOCCHI

Potato dumplings prepared in a tomato-basil sauce & baked with fresh mozzarella cheese 15

### LASAGNA

Four layers of fresh pasta, delicious bolognese & a mix of ricotta, mozzarella & pecorino romano cheese baked to perfection & topped with Fiorella's signature marinara sauce 15

### EGGPLANT PARMIGIANA

Eggplant cutlets topped with Fiorella's signature marinara sauce & mozzarella cheese, served with linguini 14

### BAKED HADDOCK

Haddock filet baked in our wood burning brick pizza oven with seasoned sherry cracker-crumbs, served with rice pilaf & roasted vegetables 17

### VEAL PARMIGIANA

Tender homemade veal cutlet lightly fried & then baked with Fiorella's signature marinara sauce & mozzarella cheese, served with linguini 19

### SALMON ROMANO

Fresh salmon filet crusted with pecorino romano cheese & topped with a fresh pesto sauce, served over steamed asparagus with mashed potatoes 21

## piatti di Fiorella's

### SHRIMP SCAMPI

Succulent shrimp sautéed with diced vine-ripe tomatoes, leeks & fresh garlic in our unique lemon-wine sauce, tossed with linguini & pecorino romano cheese 19

### LINGUINI & MEATBALLS

Delicious homemade meatballs & Fiorella's signature marinara sauce, served over linguini 13

### FUSILLI BOLOGNESE

Our beef, veal & pork bolognese braised & simmered with diced carrots, onions, celery & tomatoes in a red wine tomato sauce, tossed with fresh fusilli pasta 15

### CHICKEN MARSALA

Chicken sautéed with mushrooms & onions in a marsala wine reduction, tossed with penne pasta 17

### LEMON CHICKEN

Chicken sautéed with artichoke hearts & kalamata olives in our unique lemon-wine sauce, tossed with penne pasta & pecorino romano cheese 17

### BABY CLAMS

Whole baby clams simmered in a light & delicious garlic-white wine sauce, served over linguini 15

### CHICKEN BROCCOLI ALFREDO

Chicken & fresh broccoli florets prepared in a light, creamy alfredo sauce, tossed with fresh fettuccine 18

### CHICKEN LAZARIO

Chicken sautéed with DePasquale's sweet Italian sausage, chopped plum tomatoes & broccoli florets in a garlic-wine reduction tossed with penne pasta, pecorino romano cheese & a touch of pesto 18

### FETTUCCHINE FIORE

Broccoli florets & cauliflower lightly dusted with a blend of spices, sautéed with capers, garlic, asparagus, chopped tomatoes, spinach, mushrooms & finished with a vegetable-herb butter reduction, tossed with fettuccine & pecorino romano 15

## pizza

Our thin Neopolitan style pizza crust cooked in a 700°F wood burning brick pizza oven, topped with our pizza sauce & mozzarella cheese SMALL 10 INCHES, 4 SLICES. LARGE 14 INCHES, 8 SLICES

### THREE CHEESE SMALL 8, LARGE 13

Mozzarella, provolone & pecorino romano cheese over our delicious pizza sauce

### FIGORELLA SMALL 8, LARGE 15

Imported prosciutto & fresh mushrooms over our pizza sauce & mozzarella

### SUPREME SMALL 9, LARGE 17

Pepperoni, imported prosciutto, green peppers, mushrooms & onions over our pizza sauce & mozzarella cheese

### BIANCA SMALL 7, LARGE 13

Sliced tomatoes, garlic & olive-oil topped with mozzarella cheese

### MARGHERITA SMALL 11, LARGE 17

Fresh basil over a tomato-basil sauce & mozzarella cheese

### SPINCOTTA & PROSCIUTTO SMALL 8, LARGE 15

Spinach, imported prosciutto, ricotta & mozzarella cheese over our pizza sauce

### CARNE TRIO SMALL 9, LARGE 18

Pepperoni, imported prosciutto & sausage over pizza sauce & mozzarella cheese

### SAUSAGE & RICOTTA SMALL 8, LARGE 17

De Pasquale's sweet Italian sausage, ricotta & cherry peppers over our pizza sauce & mozzarella cheese

### MELANZANE SMALL 8, LARGE 16

Eggplant, artichoke hearts & roasted red peppers over our pizza sauce & mozzarella cheese

### CREATE YOUR OWN PIZZA

Choose from toppings & specialty toppings below SMALL 6, LARGE 11

### TOPPINGS: FOR EACH TOPPING ADD: SMALL \$1, LARGE \$2

pepperoni, sausage, green peppers, roasted red peppers, broccoli, spinach, fresh basil, eggplant, onions, caramelized onions, kalamata olives, mushrooms, mozzarella, provolone, ricotta, pecorino romano cheese

### SPECIALTY TOPPINGS: FOR EACH SPECIALTY TOPPING ADD: SMALL \$2, LARGE \$3

roasted chicken, imported prosciutto, homemade meatballs, artichoke hearts

## calzone

### SPINACH

A fresh & tasty filling of spinach, onions, ricotta cheese & mozzarella cheese 10

### ITALIANO

An all-Italiano filling of imported prosciutto, mortadella, spicy capicola, genoa salami, provolone, mozzarella & our pizza sauce 12

### MEATBALL

A hearty filling of our delicious homemade meatballs, mozzarella cheese & our pizza sauce 11

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked shellfish, poultry or meat may increase the risk of foodborne illness.

## FIGORELLA'S TAKE-OUT CATERING MENU

Half tray serves 8-10 | Full tray serves 15-20

### antipasti

	Half tray	Full tray
ARANCINI.....	35	65
CALAMARI.....	45	85
CALZONE PLATTER — ITALIAN OR SPINACH.....	20	35
FIGORELLA'S SIGNATURE GARLIC BREAD STICKS.....	15	25
TOASTED RAVIOLI.....	35	65
CAPRESE.....	40	75

### insalata

	Half tray	Full tray
Add chicken to any salad.....	15	30
HOUSE SALAD.....	25	45
CAESAR SALAD.....	25	45
GOAT CHEESE & GLAZED WALNUT SALAD.....	35	65

### entrées

	Half tray	Full tray
CHICKEN PARMIGIANA.....	40	75
PENNE BOLOGNESE.....	40	75
SHRIMP SCAMPI WITH LINGUINI.....	65	125
BAKED HADDOCK.....	60	120
MEAT LASAGNA.....	40	75
EGGPLANT PARMIGIANA.....	30	55
CHICKEN GNOCCHI FRA DIAVOLO.....	60	115
MEATBALLS SIMMERED IN MARINARA SAUCE.....	35	65
SAUSAGE WITH PEPPERS & ONIONS.....	40	75
CHICKEN BROCCOLI GARLIC~WINE.....	50	95
CHICKEN MARSALA.....	55	99
CHICKEN BASILICO.....	50	95
LEMON CHICKEN.....	55	99
PENNE MARINARA.....	30	55
CHEESE RAVIOLI.....	40	75
BAKED GNOCCHI.....	45	85

### sides

	Half tray	Full tray
ROASTED VEGETABLES.....	30	55
OVEN ROASTED POTATOES.....	30	55

### dolci

	Half tray	Full tray
CANNOLI.....	40	75
TIRAMISU.....	40	75

A 48 hour notice is preferred for take-out catering orders.

Prices do not include tax. A 50% deposit is required on all orders over \$200. The remaining balance will be charged upon pick-up of order.

## FIGORELLA'S DINE-IN CATERING MENU

### entrées

CHICKEN PARMIGIANA WITH LINGUINI.....	22
CHICKEN BASILICO WITH PENNE PASTA.....	23
CHEESE RAVIOLI WITH FIGORELLA'S SIGNATURE MARINARA SAUCE.....	20
LINGUINI WITH MEATBALLS.....	20
EGGPLANT PARMIGIANA WITH LINGUINI.....	21
BAKED GNOCCHI.....	22
BAKED HADDOCK WITH RICE & VEGETABLES.....	24
SALMON ROMANO WITH MASHED POTATOES & ASPARAGUS.....	28
LEMON CHICKEN WITH PENNE PASTA.....	24
CHICKEN MARSALA WITH PENNE PASTA.....	24
CHICKEN PICCATA WITH PENNE PASTA.....	24
VEAL PARMIGIANA WITH LINGUINI.....	26
SHORT RIBS WITH MASHED POTATOES & VEGETABLES.....	30

ALL DINE~IN CATERING ENTRÉES INCLUDE THE FOLLOWING:

Fiorella's signature garlic bread sticks with our signature marinara sauce  
Small house salad  
Toasted Ravioli

### dolci

CANNOLI OR TIRAMISU.....	4
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### bar

We carry a wide selection of cocktails, beers and wines. A prosecco toast is available upon request.

### information

Fiorella's will customize a menu for your needs in order to make your event perfect. For further information regarding our dine-in catering services please contact us.

A \$200 non-refundable deposit is required when booking a room. This charge will be applied to your final bill. Pricing does not include tax or gratuity. All major credit cards are accepted.

Prices are subject to change based on market value. We look forward to catering your next event and making it a huge success!

Before placing your order, please inform your server if anyone in your party has a food allergy. Consuming raw or undercooked shellfish, poultry or meat may increase the risk of foodborne illness.

# Fiorella's

— INSPIRATION FROM ITALY —  
HOSPITALITY FROM THE HEART

Newton

617.969.9990

187 North Street, Newtonville | MA 02460  
fiorellasnewton.com

OPEN DAILY

Monday — Saturday 11:30am — 10pm

Sunday 4pm — 9pm

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Brighton | Belmont | Cambridge

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