

TAKE-OUT CATERING

half tray serves 8-10 | full tray serves 15-20

ANTIPASTI half tray full tray

Arancini3565
Calamari4585
Calzone platter – Italian or spinach2035
Fiorella’s signature garlic bread sticks1525
Toasted ravioli3565
Caprese4075

INSALATA half tray full tray

House salad2545
Caesar salad2545
Goat cheese and glazed walnut salad3565
Add chicken to any salad1530

ENTRÉES half tray full tray

Chicken parmigiana4075
Penne bolognese4075
Shrimp scampi with linguini65	1.25
Baked haddock60	1.20
Meat lasagna4075
Eggplant parmigiana3055
Chicken gnocchi fra diavolo60	1.15
Meatballs simmered in marinara sauce3565
Sausage with peppers and onions4075
Chicken broccoli garlic-wine with penne pasta5095
Chicken marsala with penne pasta5599
Chicken basilico with penne pasta5095
Lemon chicken with penne pasta5599
Penne marinara3055
Cheese ravioli4075
Baked gnocchi4585

SIDES half tray full tray

Roasted vegetables3055
Oven roasted potatoes3055

DOLCI half tray full tray

Cannoli or tiramisu4075
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ADDITIONAL

Fiorella’s signature marinara sauce	per pint 5 per quart 8
Salad dressing	per pint 5 per quart 7
<i>House, Caesar or lemonette</i>	
Pecorino romano cheese	per pint 7
Plates and utensils	per person 0.25
<i>One set includes a paper plate, fork, knife and napkin</i>	

DINE-IN CATERING

ENTRÉES

Chicken parmigiana with linguini	24
Linguini with meatballs	24
Eggplant parmigiana with linguini	23
Baked gnocchi	25
Baked haddock with roasted potatoes and vegetables	28
Salmon romano with mashed potatoes and asparagus	30
Lemon chicken with penne pasta	25
Chicken marsala with penne pasta	24
Veal parmigiana with linguini	28
Chicken gnocchi fra diavlo	26
Scallops lemoncello	33
Beef short ribs with mashed potatoes and vegetables	32
Fusilli bolognese	25
Shrimp scampi	26

ALL DINE-IN CATERING ENTRÉES INCLUDE:

- 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.

BOOK YOUR EVENT

Fiorella’s will tailor the perfect menu to meet your needs. For details about our dine-in catering services, please call us at 617.969.9990.

To reserve a private dining room we request a \$200 non-refundable deposit, which will be applied to your total bill. Prices are subject to change based on market value.

We look forward to making your next event a memorable occasion!

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.



*Inspiration from Italy.
Hospitality from the heart.*

NEWTON LOCATION

*187 North Street, Newton
617.969.9990*

CONCORD LOCATION

*24 Walden Street, Concord
978.341.9999*

OPEN DAILY

*Monday – Saturday 11:30AM – 10:00PM
Sunday 4:00PM – 9:00PM*

fiorellascucina.com

ANTIPASTI

Calamari Fritti

Tender calamari and 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 and basil, drizzled with an Italian vinaigrette dressing and a balsamic vinegar glaze on a bed of mixed greens 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 and served with Fiorella’s signature marinara sauce 8

Signature Meatballs

Our delicious homemade meatballs with Fiorella’s signature marinara sauce 8

Stuffed Peppers Parmigiana

Red peppers stuffed with DePasquale’s hot Italian sausage, pepperoni, risotto, a blend of ricotta, parmesan and pecorino romano cheese, topped with marinara sauce and melted mozzarella 9

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INSALATA E ZUPPA

Caesar Salad

Our Caesar dressing, made without eggs, tossed with fresh romaine lettuce, croutons and pecorino romano cheese SMALL 5 | REGULAR 9 | ADD ANCHOVIES 2

Goat Cheese & Glazed Walnut

Mesclun greens tossed in our citrus lemonette dressing, topped with mild goat cheese, dried cranberries and glazed walnuts SMALL 6 | REGULAR 10

Italian Wedding Soup

A marriage of tiny meatballs and spinach in a chicken broth with noodles CUP 4 | BOWL 6

SPECIALE DEL CHEF

Short Ribs Milanese

Boneless short ribs braised slowly to perfection with pearl onions, carrots and celery, served with mashed potatoes and seasonal vegetables 25

Scallops Lemoncello

Pan seared sea scallops with capers, diced vine ripe tomatoes, leeks, shallots and asparagus, prepared in our unique lemoncello liqueur reduction with a hint of spice, served over risotto 26

Lemon Chicken

Chicken sautéed with artichoke hearts and kalamata olives in our unique lemon-wine sauce, tossed with penne pasta and pecorino romano cheese 18

Frutti di Mare

Shrimp, scallops, haddock and baby clams in a spicy plump marinara sauce served over linguine 29

Chicken Gnocchi Fra Diavolo

Chicken simmered in a spicy marinara sauce, tossed with potato gnocchi and pecorino romano cheese 19

PIATTI DI FIORELLA’S

Baby Clams

Whole baby clams simmered in a light garlic-wine sauce with pecorino romano cheese, tossed with linguini 19

Chicken Lazario

Chicken sautéed with DePasquale’s sweet Italian sausage, chopped plum tomatoes and broccoli florets in a garlic-wine reduction, tossed with penne pasta, pecorino romano cheese and a touch of pesto 19

Veal Saltimbocca

Tender veal sautéed with sage and mushrooms in a marsala wine reduction, topped with imported prosciutto and provolone cheese, served with mashed potatoes and seasonal vegetables 25

Salmon Romano

Fresh salmon filet crusted with pecorino romano cheese and topped with a fresh pesto sauce, served over steamed asparagus and mashed potatoes 23

AL FORNO

SPECIALTIES FROM OUR WOOD BURNING BRICK OVEN

Chicken Parmigiana

Chicken cutlet topped with Fiorella’s signature marinara sauce and mozzarella cheese, served with linguini 17

Baked Gnocchi

Potato dumplings in a tomato-basil sauce baked with fresh mozzarella cheese 18

Lasagna

Four layers of fresh pasta, bolognese and a mix of ricotta, mozzarella and pecorino romano cheese baked to perfection and topped with Fiorella’s signature marinara sauce 16

CLASSICO

Shrimp Scampi

Succulent shrimp sautéed with fresh garlic and tomatoes in our unique lemon-wine sauce, tossed with linguini and pecorino romano cheese 21

Linguini & Meatballs

Our delicious homemade meatballs and Fiorella’s signature marinara sauce, served over linguini 17

Chicken Marsala

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

Fusilli Bolognese

Our beef, veal and pork bolognese braised and simmered with diced carrots, onions, celery and crushed tomatoes in a red wine tomato sauce, tossed with fresh fusilli pasta 18

Chicken Broccoli Alfredo

Chicken and fresh broccoli florets prepared in a light, creamy alfredo sauce and tossed with fresh fettuccine 19

PIZZA

THIN NEAPOLITAN-STYLE PIZZA CRUST COOKED IN A 700°F WOOD BURNING BRICK PIZZA OVEN, TOPPED WITH OUR PIZZA SAUCE AND MOZZARELLA CHEESE

Small pizza is 10 inches, 6 slices. Large pizza is 14 inches, 8 slices.

Three Cheese

Mozzarella, provolone and pecorino romano cheese over our pizza sauce SMALL 9 | LARGE 17

Fiorella

Imported prosciutto and fresh mushrooms over our pizza sauce and mozzarella cheese SMALL 11 | LARGE 18

Margherita

Fresh mozzarella cheese and basil, with a plump tomato-basil sauce and pecorino romano cheese SMALL 12 | LARGE 19

Arugula

Garlic, olive-oil, caramelized onions and mozzarella cheese, topped with fresh arugula and diced tomatoes, tossed in a lemon vinaigrette dressing and pecorino romano cheese SMALL 11 | LARGE 19

CALZONE

SERVED WITH A SIDE OF FIORELLA’S SIGNATURE MARINARA SAUCE

Spinach

A fresh filling of spinach, onions, ricotta cheese and mozzarella cheese 10

Italiano

Imported prosciutto, mortadella, spicy capicola, genoa salami, provolone cheese, mozzarella cheese and our pizza sauce 12

Meatball

Our delicious homemade meatballs, mozzarella cheese and our pizza sauce 12

GLUTEN FREE PASTA AVAILABLE UPON REQUEST

Please be advised that all our food is prepared in a shared kitchen. We cannot guarantee that food will not come in contact with items that may be sensitive to those with Celiac Disease.