

TAKE-OUT CATERING

ANTIPASTI

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
Fiorella's signature garlic bread sticks	25	45
Toasted ravioli	40	75
Caprese	45	85
Meatballs & marinara (dozen)	30	NA
Italian calzone	30	NA
Spinach calzone	25	NA
	HALF TRAY SERVES 12-14	FULL TRAY SERVES 26-30
Chicken Fingers	50	95
Calamari	60	115

INSALATA

	HALF TRAY SERVES 12-14	FULL TRAY SERVES 26-30
House salad	30	55
Caesar salad	30	55
Goat cheese & glazed walnut salad	45	90
Add chicken to any salad	20	40

ENTRÉES

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
Chicken parmigiana with penne	50	95
Shrimp scampi with linguini	75	145
Cheese tortellini with marinara	55	105
Eggplant parmigiana with penne	35	65
Meatballs in marinara sauce with penne	60	115
Chicken broccoli garlic-wine with penne	70	135
Chicken penne fra diavolo	60	115
Lemon chicken with penne	70	135
	HALF TRAY SERVES 12-14	FULL TRAY SERVES 26-30
Meat lasagna	75	145
Penne bolognese	75	145
Penne marinara	35	65

SIDES

	HALF TRAY SERVES 8-10	FULL TRAY SERVES 18-20
Roasted vegetables	45	85
Roasted potatoes	30	55

DOLCI

	HALF TRAY SERVES 10-12	FULL TRAY SERVES 20-24
Chocolate truffle cookies	18	NA
Tiramisu	50	95

ADDITIONAL

Fiorella's signature marinara sauce	pint 6
Bolognese sauce	pint 14
House or Caesar salad dressing	pint 8
Lemonette salad dressing	pint 10
Pecorino romano cheese	pint 14
Paper plate, fork, knife and napkin	per person 0.30

DINE-IN CATERING

ENTRÉES

Chicken parmigiana with linguini	26
Linguini with meatballs	25
Eggplant parmigiana with linguini	24
Baked gnocchi	26
Baked haddock with roasted potatoes and vegetables	32
Salmon romano with mashed potatoes and asparagus	33
Lemon chicken with penne pasta	26
Chicken marsala with penne pasta	26
Veal parmigiana with linguini	30
Chicken gnocchi diavlo with penne pasta	27
Scallops lemoncello	34
Beef short ribs with mashed potatoes and vegetables	34
Fusilli bolognese	26
Shrimp scampi	30

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

BAR

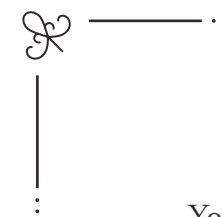
We carry a wide selection of cocktails, beers and wines. A prosecco toast is available upon request.

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.

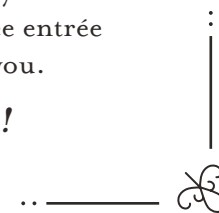
We look forward to making your next event a memorable occasion!



Join Our BIRTHDAY CLUB

You'll earn points to redeem for more of your favorite dishes. On your birthday, enjoy a free entrée of your choice — our way of celebrating you.

Register now at fiorellascucina.com!



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 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 10

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 10

Toasted Ravioli

A delicious blend of cheese-filled ravioli fried until crisp, served with Fiorella’s signature marinara sauce 9

Arancini

A large crisp risotto ball stuffed with mozzarella cheese and served with Fiorella’s signature marinara sauce 9

Signature Meatballs

Our delicious homemade meatballs with Fiorella’s signature marinara sauce 9

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 10

INSALATA

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

Arugula & White Bean Salad

Baby arugula, cherry tomatoes & white beans tossed in a lemonette dressing & topped with shaved grana padano cheese SMALL 6 | REGULAR 11

Goat Cheese & Glazed Walnut

Mesclun greens tossed in our citrus lemonette dressing, topped with mild goat cheese, dried cranberries and glazed walnuts SMALL 7 | REGULAR 12

Roasted Beet Salad

Baby arugula & roasted beets tossed with a cranberry-balsamic dressing topped with goat cheese SMALL 6 | REGULAR 11

ZUPPA

Italian Wedding Soup

A marriage of tiny meatballs and spinach in a chicken broth with noodles 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 26

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 20

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 27

Seafood Fresco

Pan seared sea scallops, shrimp and prosciutto tossed in a light lemon cream sauce with asparagus and fresh fettuccine 29

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 18

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 22

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 18

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 20

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.

gluten-free pizza crust available, add 5

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 12 | LARGE 19

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 12 | LARGE 19

Carne Trio

Pepperoni, prosciutto, sausage and mozzarella cheese over our pizza sauce SMALL 12 | LARGE 19

Spincotta & Prosciutto

Spinach, prosciutto, ricotta and mozzarella cheese over our pizza sauce SMALL 12 | LARGE 19

Sausage & Ricotta

DePasquale’s sausage, ricotta, cherry peppers and mozzarella cheese over our pizza sauce SMALL 11 | LARGE 19

SPECIALTY TOPPINGS

small pizza +2 each, large pizza +3 each

Roasted chicken, imported prosciutto, homemade meatballs, artichoke hearts

FLATBREAD

Prosciutto & Honey

Thinly shaved prosciutto, fontina cheese, caramelized onions and baby spinach, drizzled with honey 13

Cauliflower & Artichoke

Roasted cauliflower, artichoke hearts and baby spinach with mozzarella cheese, drizzled with creamy asiago dressing and pecorino romano 12

Mushroom & Truffle

Crimini mushroom blend, imported prosciutto and fontina cheese drizzled with truffle oil 14

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.

GLUTEN FREE PASTA AND PASTA AVAILABLE UPON REQUEST

Please be advised that while we offer items prepared gluten free, other items containing gluten are prepared in our kitchen.