

# CIPOLLINI

## ANTIPASTI

Zucchini Fritti	14.00
Tzatziki Mild Garlic, Cucumber Yogurt Dip	13.00
Grilled Vegetables	14.50
Artichoke Fritti	15.00
Clams Oreganata	16.50
Calamari alla Griglia	17.50
Fritto Misto Calamari, Shrimp, Zucchini	19.00
Mussels Amatriciana Spicy Tomato Sauce	18.00
Mussels alla Bianca Artichoke, White Wine, Toasted Bread Crumbs	18.00
Eggplant Parmigiana	19.00
Grilled Baby Octopus	24.40

## CRUDO

Beef Carpaccio Tri Colore, Parmigiano	19.50
Salmon Carpaccio Arugula, Tomatoes, Parmigiano	18.50
Tuna Tartare Avocado, Micro Cilantro	20.50

## INSALATE

Zuppa del Giorno	P/A
Tuscan Tomato Soup	9.00
Insalata Mista	12.00
Caesar Salad	15.00
Arugula, Cherry Tomato & Parmigiano	16.00
Cucumber, Tomato & Corn Salad	16.00
Insalata Greca	17.00
Hearts of Palm & Avocado Salad	18.00
Mozzarella di Bufala Fresh Tomatoes	19.00
Seafood Salad	20.00
Grilled Calamari Arugula Salad	25.00
Lobster Salad	P/A

## ANTIPASTO CLASSICO

Mozzarella di Bufala, Prosciutto di Parma,  
Roasted Peppers and Tomatoes 25.00

## SALUMI

Capicola	10.50
Sopressata	10.50
Prosciutto di Parma	16.00

## ASSORTED SALUMI

with Parmigiano Reggiano, Olives 22.00

## PIZZA

WOOD BURNING OVEN

Margherita	17.50
Veggie Rustica	19.00
Funghi	19.50
Sausage Roasted Peppers, Garlic	20.50
Meatball Jalapeño, Tomato, Fontina	20.50
Quattro Stagioni Artichoke, Olives Prosciutto, Mushrooms	21.00
Prosciutto Fontina Cheese, Arugula	22.00
Robiola Truffle Oil	24.00
Stuffed Focaccia Ricotta, Fresh Mozzarella	25.00

## PANINI

Grilled Chicken Fresh Mozzarella, Arugula, Roasted Peppers	14.50
Turkey Brie, Pancetta	14.50
Prosciutto Fresh Basil, Fresh Mozzarella, Tomato	16.50
Cipollini Burger French Fries, Onions, Tomato	19.00

## PASTA

Bucatini Pomodoro	18.00	Linguine alle Vongole	23.00
Spaghetti alla Carbonara	20.50	Lasagnette Sweet & Spicy Sausage, Peas, Creamy Light Tomato	22.50
Penne alla "Cipollini"	21.00	Pappardelle Veal Ragú	25.00
Rigatoni alla Nonna Roasted Eggplant, Ricotta, Basil, Pomodoro	22.00	Tagliolini Verde Gratinati al Prosciutto	25.00
Orecchiette Sausage, Broccoli Rabe	20.50	Capellini ai Frutti di Mare	29.00
Tagliatelle Shiitake, Asparagus, EVOO	21.00	Spaghetti del Songo Pan Sautéed Zucchini	24.00
Homemade Butternut Squash Ravioli Brown Butter Sage	22.50	Black Linguine Lobster, Arugula, Lobster Broth	P/A
Fresh Zucchini Linguine Pomodoro	24.00	Risotto del Giorno	P/A

## POLLO

Chicken Paillard	25.50
Chicken Parmigiana	28.00
Chicken al Mattone roasted under a brick	29.00
Chicken Scarpariello Sausage, Peppers, Onions	31.00

## CARNE

Veal Scaloppine Piccata, Marsala, Francese or Parmigiana	30.50
Veal Milanese	49.00
Filet Mignon	47.00
Veal Chop	48.00
Lamb Chops	46.00

## PESCE

Pan Seared Salmon Broccoli Rabe, Cannellini Beans	31.00
Tuna Steak Potatoes, Tomatoes, Capers, EVOO	34.00
Sautéed Prawns Corn, Roasted Tomatoes, Spinach	37.00
Halibut Braised Leeks	38.00

## WHOLE FISH MEDITERRANEAN-STYLE

our chefs will de-bone your fish unless otherwise instructed

Branzino	39.50
Red Snapper	P/A

## CONTORNI

Broccoli Rabe · Broccoli · Sautéed Spinach  
String Beans · Roasted Potatoes · French Fries 11.00