

CIPOLLINI

ANTIPASTI

Zucchini Fritti	12.00
Tzatziki Mild Garlic, Cucumber Yogurt Dip	11.00
Grilled Vegetables	12.00
Artichoke Fritti	13.50
Clams Oreganata	14.50
Calamari alla Griglia	16.00
Fritto Misto Calamari, Shrimp, Zucchini	17.00
Mussels Amatriciana Spicy Tomato Sauce	16.50
Mussels alla Bianca Artichoke, White Wine, Toasted Bread Crumbs	16.50
Eggplant Parmigiana	17.50
Grilled Baby Octopus	23.50

CRUDO

Beef Carpaccio Tri Colore, Parmigiano	18.50
Salmon Carpaccio Arugula, Tomatoes, Parmigiano	18.00
Tuna Tartare Avocado, Micro Cilantro	18.50

INSALATE

Zuppa del Giorno	P/A
Tuscan Tomato Soup	8.00
Insalata Mista	9.50
Caesar Salad	13.50
Arugula, Cherry Tomato & Parmigiano	14.00
Cucumber, Tomato & Corn Salad	14.50
Insalata Greca	15.50
Hearts of Palm & Avocado Salad	16.50
Mozzarella di Bufala Fresh Tomatoes	17.00
Seafood Salad	18.50
Grilled Calamari Arugula Salad	22.00
Lobster Salad	P/A

ANTIPASTO CLASSICO

Mozzarella di Bufala, Prosciutto di Parma,
Roasted Peppers and Tomatoes 23.50

SALUMI

Capicola	9.50
Sopressata	9.50
Prosciutto di Parma	14.00

ASSORTED SALUMI

with Parmigiano Reggiano, Olives 20.50

PIZZA

WOOD BURNING OVEN

Margherita	16.50
Veggie Rustica	17.50
Funghi	17.50
Sausage Roasted Peppers, Garlic	18.00
Meatball Jalapeño, Tomato, Fontina	18.50
Quattro Stagioni Artichoke, Olives Prosciutto, Mushrooms	19.50
Prosciutto Fontina Cheese, Arugula	20.00
Robiola Truffle Oil	22.50
Stuffed Focaccia Ricotta, Fresh Mozzarella	22.50

PANINI

Grilled Chicken Fresh Mozzarella, Arugula, Roasted Peppers	13.50
Turkey Brie, Pancetta	13.50
Prosciutto Fresh Basil, Fresh Mozzarella, Tomato	15.50
Cipollini Burger French Fries, Onions, Tomato	17.00

PASTA

Bucatini Pomodoro	16.50	Linguine alle Vongole	21.50
Spaghetti alla Carbonara	18.50	Lasagnette Sweet & Spicy Sausage, Peas, Creamy Light Tomato	20.50
Penne alla "Cipollini"	19.00	Pappardelle Veal Ragú	22.50
Rigatoni alla Nonna Roasted Eggplant, Ricotta, Basil, Pomodoro	19.00	Tagliolini Verde Gratinati al Prosciutto	23.50
Orecchiette Sausage, Broccoli Rabe	19.00	Capellini ai Frutti di Mare	27.50
Tagliatelle Shiitake, Asparagus, EVOO	19.00	Black Linguine Lobster, Arugula, Lobster Broth	P/A
Butternut Squash Ravioli Brown Butter Sage	21.00	Risotto del Giorno	P/A
Fresh Zucchini Linguine Pomodoro	23.00		

POLLO

Chicken Paillard	23.50
Chicken Parmigiana	25.00
Chicken al Mattone roasted under a brick	26.50
Chicken Scarpariello Sausage, Peppers, Onions	28.00

CARNE

Veal Scaloppine Piccata, Marsala or Francese	27.50
Veal Milanese	46.00
Filet Mignon	42.50
Veal Chop	46.00
Lamb Chops	44.50

PESCE

Pan Seared Salmon Broccoli Rabe, Cannellini Beans	29.00
Tuna Steak Potatoes, Tomatoes, Capers, EVOO	32.00
Sautéed Prawns Corn, Roasted Tomatoes, Spinach	35.00
Halibut Braised Leeks	35.50

WHOLE FISH MEDITERRANEAN-STYLE

our chefs will de-bone your fish unless otherwise instructed

Branzino	36.00
Red Snapper market availability	P/A

CONTORNI

Broccoli Rabe · Broccoli · Sautéed Spinach	
String Beans · Roasted Potatoes · French Fries	9.00