

CIPOLLINI

ANTIPASTI

| | |
|---|-------|
| Zucchini Fritti | 15 |
| Tzatziki Mild Garlic, Cucumber Yogurt Dip | 14 |
| Grilled Vegetables | 15 |
| Artichoke Fritti | 16 |
| Clams Oreganata | 17 |
| Calamari alla Griglia | 18 |
| Fritto Misto Calamari, Shrimp, Zucchini | 20 |
| Mussels Amatriciana Spicy Tomato Sauce | 19 |
| Mussels alla Bianca Artichoke, White Wine, Toasted Bread Crumbs | 19 |
| Eggplant Parmigiana | 19 |
| Grilled Baby Octopus | 25.50 |

CRUDO

| | |
|---|-------|
| Beef Carpaccio Tri Colore, Parmigiano | 20.50 |
| Salmon Carpaccio Arugula, Tomatoes, Parmigiano | 19.50 |
| Tuna Tartare Avocado, Micro Cilantro | 21.50 |

INSALATE

| | |
|-------------------------------------|-------|
| Zuppa del Giorno | P/A |
| Tuscan Tomato Soup | 9 |
| Insalata Mista | 13 |
| Caesar Salad | 16 |
| Arugula, Cherry Tomato & Parmigiano | 17 |
| Cucumber, Tomato & Corn Salad | 17 |
| Insalata Greca | 17.50 |
| Hearts of Palm & Avocado Salad | 18 |
| Mozzarella di Bufala Fresh Tomatoes | 19 |
| Seafood Salad | 21 |
| Grilled Calamari Arugula Salad | 26 |
| 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 | 18 |
| Veggie Rustica | 20 |
| Funghi | 20.50 |
| Sausage Roasted Peppers, Garlic | 21.50 |
| Meatball Jalapeño, Tomato, Fontina | 21.50 |
| Quattro Stagioni Artichoke, Olives Prosciutto, Mushrooms | 22 |
| Prosciutto Fontina Cheese, Arugula | 23 |
| Robiola Truffle Oil | 25 |
| Stuffed Focaccia Ricotta, Fresh Mozzarella | 26 |

PANINI

| | |
|--|-------|
| Grilled Chicken Fresh Mozzarella, Arugula, Roasted Peppers | 15.50 |
| Turkey Brie, Pancetta | 15.50 |
| Prosciutto Fresh Basil, Fresh Mozzarella, Tomato | 17 |
| Cipollini Burger French Fries, Tomato, Onion | 21 |

PASTA

| | | | |
|---|-------|--|-------|
| Bucatini Pomodoro | 19 | Linguine alle Vongole | 24 |
| Spaghetti alla Carbonara | 21 | Lasagnette Sweet & Spicy Sausage, Peas, Creamy Light Tomato | 23.50 |
| Penne alla "Cipollini" | 22 | Pappardelle Veal Ragú | 26 |
| Rigatoni alla Nonna Roasted Eggplant, Ricotta, Basil, Pomodoro | 23 | Baked Tagliolini Verde Bechamel Sauce, Parmesan Cheese, Ham | 26 |
| Orecchiette Sausage, Broccoli Rabe | 21 | Capellini ai Frutti di Mare | 30 |
| Tagliatelle Shiitake, Asparagus, EVOO | 22 | Black Linguine Lobster, Arugula, Lobster Broth | P/A |
| Homemade Butternut Squash Ravioli Brown Butter Sage | 22.50 | Risotto del Giorno | P/A |
| Fresh Zucchini Linguine Pomodoro | 24.50 | | |

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 | 32 |
| Veal Milanese | 49 |
| Filet Mignon | 49 |
| Veal Chop | 49 |
| Lamb Chops | 47 |

PESCE

| | |
|---|----|
| Pan Seared Salmon Broccoli Rabe, Cannellini Beans | 32 |
| Tuna Steak Potatoes, Tomatoes, Capers, EVOO | 36 |
| Sautéed Prawns Corn, Roasted Tomatoes, Spinach | 39 |
| Halibut Braised Leeks | 39 |

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 12