

# CIPOLLINI

## ANTIPASTI

Zucchini Fritti	13.00
Tzatziki Mild Garlic, Cucumber Yogurt Dip	12.00
Grilled Vegetables	13.00
Artichoke Fritti	14.00
Clams Oreganata	15.50
Calamari alla Griglia	16.50
Fritto Misto Calamari, Shrimp, Zucchini	18.00
Mussels Amatriciana Spicy Tomato Sauce	17.00
Mussels alla Bianca Artichoke, White Wine, Toasted Bread Crumbs	17.00
Eggplant Parmigiana	18.50
Grilled Baby Octopus	24.00

## CRUDO

Beef Carpaccio Tri Colore, Parmigiano	19.50
Salmon Carpaccio Arugula, Tomatoes, Parmigiano	18.00
Tuna Tartare Avocado, Micro Cilantro	19.00

## INSALATE

Zuppa del Giorno	P/A
Tuscan Tomato Soup	8.00
Insalata Mista	10.50
Caesar Salad	14.00
Arugula, Cherry Tomato & Parmigiano	15.00
Cucumber, Tomato & Corn Salad	15.00
Insalata Greca	16.00
Hearts of Palm & Avocado Salad	17.00
Mozzarella di Bufala Fresh Tomatoes	18.00
Seafood Salad	19.00
Grilled Calamari Arugula Salad	24.00
Lobster Salad	P/A

## ANTIPASTO CLASSICO

Mozzarella di Bufala, Prosciutto di Parma,  
Roasted Peppers and Tomatoes 24.00

## SALUMI

Capicola	9.50
Sopressata	9.50
Prosciutto di Parma	15.00

## ASSORTED SALUMI

with Parmigiano Reggiano, Olives 21.00

## PIZZA

WOOD BURNING OVEN

Margherita	17.00
Veggie Rustica	18.00
Funghi	18.50
Sausage Roasted Peppers, Garlic	19.50
Meatball Jalapeño, Tomato, Fontina	19.50
Quattro Stagioni Artichoke, Olives Prosciutto, Mushrooms	20.00
Prosciutto Fontina Cheese, Arugula	21.00
Robiola Truffle Oil	23.00
Stuffed Focaccia Ricotta, Fresh Mozzarella	25.00

## PANINI

Grilled Chicken Fresh Mozzarella, Arugula, Roasted Peppers	14.00
Turkey Brie, Pancetta	14.00
Prosciutto Fresh Basil, Fresh Mozzarella, Tomato	16.00
Cipollini Burger French Fries, Onions, Tomato	18.00

## PASTA

Bucatini Pomodoro	17.00	Linguine alle Vongole	22.00
Spaghetti alla Carbonara	19.50	Lasagnette Sweet & Spicy Sausage, Peas, Creamy Light Tomato	21.50
Penne alla "Cipollini"	20.00	Pappardelle Veal Ragú	24.00
Rigatoni alla Nonna Roasted Eggplant, Ricotta, Basil, Pomodoro	21.00	Tagliolini Verde Gratinati al Prosciutto	24.00
Orecchiette Sausage, Broccoli Rabe	19.50	Capellini ai Frutti di Mare	28.00
Tagliatelle Shiitake, Asparagus, EVOO	20.00	Black Linguine Lobster, Arugula, Lobster Broth	P/A
Butternut Squash Ravioli Brown Butter Sage	22.00	Risotto del Giorno	P/A
Fresh Zucchini Linguine Pomodoro	24.00		

## POLLO

Chicken Paillard	25.00
Chicken Parmigiana	27.00
Chicken al Mattone roasted under a brick	28.00
Chicken Scarpariello Sausage, Peppers, Onions	29.00

## CARNE

Veal Scaloppine Piccata, Marsala, Francese or Parmigiana	29.50
Veal Milanese	47.00
Filet Mignon	45.00
Veal Chop	47.00
Lamb Chops	45.00

## PESCE

Pan Seared Salmon Broccoli Rabe, Cannellini Beans	29.50
Tuna Steak Potatoes, Tomatoes, Capers, EVOO	33.00
Sautéed Prawns Corn, Roasted Tomatoes, Spinach	36.00
Halibut Braised Leeks	37.00

## WHOLE FISH MEDITERRANEAN-STYLE

our chefs will de-bone your fish unless otherwise instructed

Branzino	39.00
Red Snapper	45.00

## CONTORNI

Broccoli Rabe · Broccoli · Sautéed Spinach  
String Beans · Roasted Potatoes · French Fries 10.00