

Cipollina

Restaurant Week 2017 Menu

Two courses (choice of 1st & 2nd course) & dessert: 20.17

Two courses (choice of 1st & 3rd *or* 2nd & 3rd courses) & dessert: 30.17

Two courses (choice of 1st & 3rd *or* 2nd & 3rd courses), dessert, & quartino of house wine: 40.17

First Course

Crema

Cream of tomato soup with roasted garlic

Burrata

House-made, ricotta-stuffed mozzarella with tomato jam & pistachio pesto

Kale and Beet Salad

Roasted beets tossed with kale, goat cheese, pistachios, and prosecco citrus vinaigrette

House Salad

Field greens, cherry tomato, red onion, calamata olives, shaved reggiano, and house dressing

Chicken Marsala Polpette

Chicken meatballs braised in a marsala cream sauce

Second Course

Manicotti

House-made crepes stuffed with house-made ricotta, topped with a wild mushroom cream sauce

Tagliatelle Cinghiale

Bolognese style wild boar ragu

Mostaccioli Fume

Penne-style pasta with sausage, mushroom, and red onion in a tomato cream sauce

Fettuccine Primavera

Pasta tossed with spring vegetables in a light roasted garlic cream sauce

Four Cheese Ravioli

House-made ravioli filled with ricotta, parmigiano, mozzarella and romano plus a special blend of herbs and spices, served with our house pomodoro sauce

Third Course

Chicken Milanese

Focaccia breaded chicken with arugula salad

Risotto

With shrimp in roasted garlic tomato cream

Melanzana Parmigiana

Lasagna-style classic eggplant parm

Branzino

Roasted whole Mediterranean sea bass stuffed with lemon and fennel in a roasted tomato broth

Tagliata di Manzo

Sliced filet of beef with arugula salad

Dessert

Mini Cannoli

Mini Tiramisu

Mini Cheesecake

Gelato

Gianduia Torte