

# Cipollina

*Restaurant Week – October 2017*

*Two courses (one choice from each course): 20.17*



## *First Course*

### House Salad

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

### Burrata

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

### Nonna's Polpette (Gramma's Meatballs)

Mixture of beef, veal, & pork simmered in tomato sauce (2)

### Caesar Salad

Classic style with oven-dried tomato & brioche croutons

### Stuffed Peppers

Stuffed with four-cheese blend & sweet Italian sausage

### Calamari in Sugo

Sauteed calamari in a spicy tomato sauce



## *Second Course*

### Seafood Cannelloni

Housemade crepes filled with lobster, shrimp & crab baked in a roasted garlic cream sauce

### Chicken Milanese

Focaccia breaded chicken with arugula salad

### Risotto Primavera

With spring vegetables & gulf shrimp in roasted garlic cream

### 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

### Pasta al Forno

Milk-braised pork baked with plum tomato, ricotta, fresh herbs, and topped with fresh mozzarella

### Tagliatelle Bolognese

Slow cooked meat sauce tossed with house-made pasta

*Gluten-free options available upon request.*

*We are proudly working with many local farmers to bring you the freshest ingredients possible.*

