

# Cipollina

*Restaurant Week – April 2018*

*Two courses (one choice from each course): 20.18*



## *First Course*

### House Salad

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

### Burrata

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

### Chicken Marsala Meatballs

Braised in a marsala wine cream sauce

### Pear and Gorgonzola Salad

Sliced pear with field greens, candied walnuts, gorgonzola & onion agrodolce

### Stuffed Peppers

Stuffed with four-cheese blend & sweet Italian sausage



## *Second Course*

### Lobster Cannelloni

Housemade crepes filled with housemade ricotta, topped with wild mushroom cream sauce

### Chicken Caprese

Focaccia breaded chicken topped with oven-dried tomatoes, housemade mozzarella & fresh basil

### Four Cheese Ravioli

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

### Orecchiette Telefono

Orecchiette tossed with roasted eggplant, house mozzarella & sugo di pomodoro

### Mostaccioli Fume

Penne-style pasta, sausage, mushrooms & red onion in a tomato cream sauce.

*Gluten-free options available upon request.*

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