

## Antipasti

- \$22 Antipasto del Contodino: prosciutto DOP, bresaola, capocollo, asiago, giardiniera, olivas, e altro ancora.
- \$21 Calamari Fritti with pepperoncini & drizzled in lemon garlic aioli.
- \$21 Lump Crab Cakes with tarragon mustard aioli on a bed of arugula tossed in lemon vinaigrette.
- \$23 Burrata Caprese with heirloom tomato, fresh basil, & balsamic glaze.
- \$16 Rosemary Focaccia bread con whipped ricotta, cipollini & tomatoes.

## Insalata add chicken + \$9 | add shrimp + \$12

- \$19 Arugula Salad tossed in lemon vinaigrette, blue cheese, dates, fennel, parmesan, pomegranates, oranges & focaccia croutons.
- \$15 Romaine Caesar Salad with anchovies, parmesan & croutons.
- \$16 Lenticchia Salad with arugula carrots, celery, onions, & cucumbers in red wine vinegar, olive oil & fresh herbs.

## Primi

- \$34 Ravioli ai Gamberetti *shrimp ravioli in shrimp reduction sauce.*
- \$24 Ravioli di Funghi con crema di Grana Padano DOP  
*crimini mushroom stuffed ravioli with a cheesy mornay sauce.*
- \$24 Tortelli di Veggies con creamy basil pesto sauce.
- \$26 Quattro Formaggi Ravioli *with creamy pesto.*
- \$28 Tagliatelle al Ragù... *a Cipolline Classic!*
- \$34 Shrimp Scampi con spaghetti.
- \$21 Lemon Risotto con Spinaci & Funghi *(vegan & gluten free).*  
add chicken + \$9 | add shrimp + \$12
- \$34 Shrimp with Fennel Almond Pesto tossed in Tagliatelle Pasta
- \$24 Veggies over Polenta *(vegan & gluten free).*  
add chicken + \$9 | add shrimp + \$12

## Pizza turn into a calzone + \$4 add tossed arugula on top + \$4

- \$19 Margherita - fior di latte mozzarella, San Marzano tomato DOP, basil, garlic & evoo.
- \$21 Romana- Olives, capers, anchovies & mozzarella.
- \$19 Veggie- roasted peppers & onions drizzled with balsamic glaze (vegan).
- \$22 Calabria e Milano - spicy salami, Gorgonzola & mozzarella.
- \$22 Toscana - pork sausage, mushrooms & mozzarella.
- \$24 4 Stagioni - ham, mushrooms, kalamata olives & artichoke hearts
- \$24 Di Carne - pepperoni, salami, sausage, prosciutto & mozzarella
- \$22 Speziata - sausage, calabrian peppers, capicola, mozzarella, & vesuvius sauce

## Secondi

- \$42 ½ Roasted Duck with agrodolce arancia sauce & veggies.
- \$32 Scaloppine di Pollo al limone con veggies & pure di patate.  
Thin sliced chicken sautéed piccata style served with veggies & mashed potatoes.
- \$32 Scaloppine di Pollo e Funghi con veggies & pure di patate.  
Thin & boneless chicken sautéed marsala style served with veggies & mashed potatoes.
- \$46 Rib-Eye with Rosemary & Oil, *served with veggies & mashed potatoes.*
- \$46 Rib-Eye with Gorgonzola, *served with veggies & mashed potatoes.*
- \$48 Pork Shank con pure di patate & veggies.
- \$52 Filet Mignon 8oz con pure di patate & veggies.

## Contorni

- \$9 Insalata Piccola *tossed in choice of bleu cheese, caesar, lemon vinaigrette, or italian dressing.*

## Al Forno

- \$28 Lasagna *made with many layers of pasta, cheesy mornay and ragù.*
- \$18 Parmigiana di Melanzane *layers of eggplant, parmesan and tomato sauce*

⚠ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. 🍴