

## Antipasti

- \$19 Antipasto del Contodino: prosciutto DOP, bresaola, capocollo, Grana Padano, giardiniera, olivas, e altro ancora.
- \$21 Calamari Fritti with pepperoncinis & drizzled in lemon garlic aioli.
- \$21 Lump Crab Cakes with tarragon mustard aioli on a bed of arugula tossed in lemon vinaigrette.
- \$23 Organic Heirloom Tomato & Burrata Caprese with 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 crumbs, dates, fennel, parmesan, pomegranates, green apple slices & 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

- \$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 basil pesto.*
- \$28 Tagliatelle al Ragù... *a Cipolline Classic!*
- \$24 Organic Lemon Risotto con Spinaci & Funghi *(vegan & gluten free).*
- \$24 Veggies over Polenta *(vegan & gluten free) add chicken + \$9*

## Al Forno

- \$28 Lasagna *made with many layers of pasta, cheesy mornay and ragù.*
- \$21 Parmigiana di Melanzane *layers of eggplant, mozzarella, basil and pomodoro sauce add tagliatelle with bechemel + \$8*

## 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 Veggies- 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

- \$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.*
- \$36 Shrimp Scampi con spaghetti.
- \$36 Shrimp with Dill, Fennel & Almond Pesto tossed in Tagliatelle Pasta
- \$38 Shrimp with Organic Lemon Risotto, Spinaci & Funghi
- \$46 Rib-Eye with Rosemary & Oil, *served with veggies & mashed potatoes.*
- \$46 Rib-Eye with Gorgonzola or Verde Sauce, *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.*
- \$9 Mixed Veggies

⚠️ Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. \$10 split plate charge. 🍴