

Antipasti

- \$22

Heirloom Tomatoes & Burrata *caprese*
- \$25

Antipasto del Contodino: *cured meats, cubed cheeses, pickled bits, olives, & bread*
- \$22

Calamari Fritti *with pepperoncinis, chile flakes & drizzled in lemon garlic aioli*
- \$18

Burrata Bruschetta *focaccia, heirloom cherry tomatoes, shallots, balsamic glaze*
- \$16

Ricotta al Limone *topped with blistered tomatoes, cipolline, and served with bread*
- \$14

Pane All'agio *garlic confit on thick bread sprinkled with grana padano & toasted*
- \$14

Piatto di Formaggi con miele *a cheese plate served with honey and bread*

Insalata

- \$19

Arugula tossed in lemon vinaigrette with blue cheese crumbles, Coachella dates, orange, fennel, & focaccia crumbs.
- \$16

Prosciutto con arugula e Grana Padano DOP a Microplane *bread*
- \$18

Romaine Heart Caesar *with anchovies, grana cheese & focaccia*

Pasta e Verdure

- \$22

Tortelli di Funghi con crema di Grana Padano DOP
crimini mushroom stuffed tortelli enveloped in a cheesy mornay sauce
- \$24

Lemon Ricotta Ravioli *with bright lemon butter sage sauce.*
- \$28

Tagliatelle al Ragù... *a Cipolline Classic paying homage to Siena!*
- \$26

Organic Lemon Risotto con Spinaci & Funghi *(vegan & gluten free).*
- \$26

Veggies over Polenta *(vegan & gluten free)* o Pasta *in pomodoro sauce, add chicken + \$9*

Al Forno

- \$28

Lasagna *made with many layers of pasta, cheesy mornay and ragù.*
- \$21

Parmigiana di Melanzane *layers of eggplant, whole basil leaves, mozz and pomodoro sauce*
add pasta with bechemel + \$8

👉 Please make us aware of your allergies. While we do our best, our menu has the potential for coss contamination with common allergens which are not limited to wheat, dairy, & nuts. We charge \$8 per split plate in lieu of coperto. One check per party is presented and forms of payments are accepted. 22 percent gratuity is added to large reservations. 🍷

Pizza

- add arugula on top + \$4 | make it a calzone + \$5*

\$19

Margherita - mozzarella ciliegine, basil, & evoo.
- \$20

Romana- olives, capers, anchovies & mozzarella.
- \$24

Cipolline - balsamic cipolline, sausage & mushrooms & mozzarella.
- \$21

Kitchen Sweetheart - pineapple, jalapeño & pepperoni & mozzarella.
- \$24

Toscana - pork sausage, mushrooms & mozzarella.
- \$24

4 Stagioni - ham, mushrooms, mixed olives, artichoke hearts & mozz..
- \$25

Di Carne - pepperoni, salami, sausage, prosciutto & mozzarella
- \$23

Speziata - sausage, calabrian peppers, capicola, mozarella, & vesuvius sauce
- \$23

Quattro Formaggi - mozzarella, fontina, asiago, e grana padano dop

Piatto Principale

- \$32

Scaloppine di Pollo al Limone o Marsala *served with veggies & mashed potatoes.*
- \$36

Shrimp Scampi con Spaghetti *lemon-butter-garlic-yum! We can make it spicy too!*
- \$36

Shrimp with Fennel Frond & Almond Pesto tossed in Tagliatelle Pasta.
- \$34

Cotoletta alla Milanese di Maiale *hammed, battered 'n fried porkchop with pomodoro*
and served with a melted cheese sauce pour and with mashed potatoes
- \$42

Anatra all'Arrancia con pure di patate & veggies *sweet orange-sage duck breast*
- \$48

Pork Shank con pure di patate & veggies *we will gladly clean and wrap the bone*
- \$59

Rib-Eye with Gorgonzola or Salsa Verde *fifteen ounces of beautiful angus with sides*

Contorni

- \$9

Insalata Piccola *dinner salad choice of lemon vinaigrette, bleu cheese, and caesar dressing*
- \$9

Seasonal Veggies
- \$8

Purè di Patate *riced mashed potatoes with garlic and butter*

👉 Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness. To ensure the highest level of freshness, we prepare limited batches daily. Unfortunately, that means we begin to sell out of dishes by late evening. Booking your reservation with a 24hr's notice is encouraged.🍷