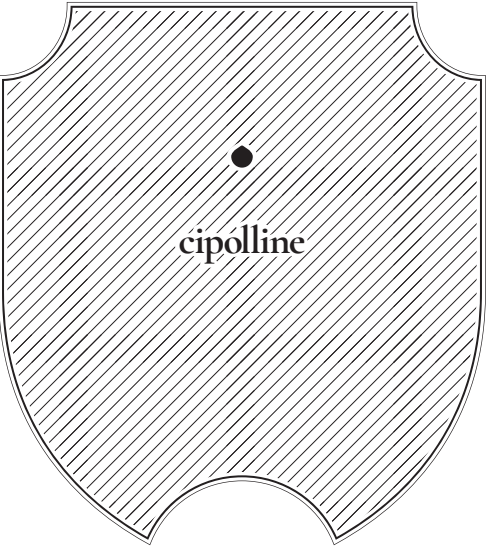


Tanti Dolci!

- \$15 Basque Cheesecake
- \$15 Spumoni Gelato Cake Slice *topped with pistacchios, cherries, choco sauce, berry sauce...*
- \$15 Chocolate Mousse Budino *is layered with berry compote and espresso whipped cream*
- \$15 Nonna Cake
- \$11 Cannoli
- \$8 Affogato *vanilla bean gelato with double espresso side car*

*Chiedi i il dolci speciali di giorno?
caffè corretto con sambuca...espresso marca lavazza*



☞ 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. 22 percent gratuity is added to large reservations.☞

Antipasti

- \$24 Burrata Bruschetta *thick slice of bread & classic cherry tomato bruschetta*
- \$22 Calamari Fritti *with pepperoncinis and flakes & drizzled in lemon garlic aioli*
- \$18 Ricotta al Limone *topped w/blistered tomatoes, cipollini, and served with toasted bread*
- \$14 Garlic Bread *garlic confit spread on bread, sprinkled w/aged dry cheese & then toasted*
- \$12 Gazpacho *Andalucian-Style with a grana padano crips*

Insalata

- \$19 Arugula tossed in lemon vinaigrette sprinkled w/ blue cheese crumbles, Coachella dates, orange supremes, roasted fennel, & salty bread crumbs.
- \$16 Prosciutto con arugula e Grana Padano DOP a Microplane
- \$18 Romaine Heart Caesar *with anchovies, grana cheese & salty bread crumbs*
- \$22 Heirloom Tomatoes & Burrata Caprese

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).*
- \$22 Veggies over Polenta *(vegan & gluten free) in tomato 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*

⚠️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 occasionally sell out of dishes.🥲

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..
- \$2 Di Carne - pepperoni, salami, sausage, prosciutto & mozzarella
- \$23 Speziata - sausage, calabrian peppers, capicola, mozzarella, & vesuvius sauce
- \$23 Quattro Formaggi - mozzarella, fontina, asiago, e grana padano dop

Piatto Principale

- \$32 Chicken Marsala or Piccata *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 French Cut Porkchop *hammed, battered 'n fried with pomodoro and served with a melted cheese sauce pour and mashed potatoes*
- \$42 Orange and Sage Duck Breast *served with veggies & mashed potatoes.*
- \$48 Pork Shank con pure di patate & veggies
- \$59 Rib-Eye with Gorgonzola or Salsa Verde *fifteen ounces of beautiful angus with sides*
- \$64 Filet Mignon *9 ounces with red wine mushroom sauce*

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*

⚠️The flour in our bread is imported from Italy as well as the semolina used in the pasta.🥲