

Cipollina

Restaurant Week – October 2018

Two courses (one choice from each course): 20.18



First Course

Crema

Cream of tomato soup with roasted garlic

House Salad

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

Beet Salad

Roasted beets over arugula with goat cheese and candied walnut vinaigrette

Burrata

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

Chicken Marsala Meatballs

Braised in a marsala wine cream sauce



Second Course

Rigatoni Bolognese

Slow cooked meat sauce tossed with rigatoni

Lobster Cannelloni

House-made crepes filled with Maine lobster, ricotta & fresh herbs, baked in a roasted garlic cream sauce

Chicken Parmesan

Focaccia breaded chicken baked with house-made mozzarella

Four Cheese Ravioli

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

Stuffed Shells

Shells stuffed with four cheese ricotta filling & topped with pomodoro sauce

Gluten-free options available upon request.

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