

# Cipollina

*Restaurant Week – April 1 - 6, 2019*  
*Two courses (one choice from each course): 20.19*



## *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, served with a side of pasta pomodoro

### Eggplant Parmesan

Lasagna-style classic eggplant parmesan with a side of pasta pomodoro

### 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

### Short Ribs

Red wine-braised local beef over creamy polenta

*Gluten-free options available upon request.*  
*We are proudly working with many local farmers to bring you the freshest ingredients possible.*