



# CENA DINNER

VISIT OUR OTHER CIRELLA FAMILY RESTAURANTS

EST. 2016

## GASTRONOMY

KITCHEN BY *Cirella's*



EXECUTIVE CHEF: ANTHONY TROBIANO

MASTER SUSHI CHEF: IL HO CHO

### ANTIPASTI

ZUPPE STRACCIATELLA- "Italian egg drop" spinach, egg broth	9
ZUPPE di NOZZE ITALIANA- "wedding soup" meatballs, pasta, escarole	9
GAMBERI- U8 prawns, sriracha cocktail sauce	5/pc
FORMAGGIO FRITTO- breaded mozzarella, tomato sauce, basil oil	10
MEATBALLS- beef or chicken, ricotta	12
MELANZANE ROLLATINI- baked eggplant, ricotta, tomato sauce	12
ZUCCHINI FRITTE- fried zucchini, pesto marinara, shaved pecorino	12
VONGOLE OREGANATA- garlic, lemon, herbs	13
GNOCCHI- toasted potato gnocchi, asparagus, sun dried tomato, pancetta	14
CARCIOFO OREGANATA- artichoke hearts, roasted seasoned breadcrumb, lemon	14
BURATTA- mozzarella, smoked prosciutto, vine ripe tomato, aged balsamic	15
CAVOLFIORRE – roasted cauliflower, lemon, tomato, garlic, breadcrumb	16
COSTOLO CORTA E RAVIOLI- balsamic glazed boneless short ribs, butternut squash ravioli, herb gremolata	16
FRUTTI DI MARE- shrimp, scallops, scungili, calamari, lemon, capers	15
PULPO- charred octopus, toasted farro, kale & meyer lemon pesto	16
ANTIPASTO FREDDO- "cold" cured meats, cheeses, olives, caponata, mostarda	22

### CALAMARI - Sautéed upon request

TRADITIONAL- marinara, fra diavolo	14
CIRELLA- tossed in marinara, cherry peppers, basil	14
OUT- tossed in garlic & oil, broccoli rabe, cherry pepper, gorgonzola	16

### ROUND "pizza" - FLAT "flatbread" - Whole Wheat upon Request

TRADITIONAL- Campania (NAPLES) dough, cheese, tomato sauce	14
PEPPERONI- hot vinegar peppers, basil, fontina, cured imported pepperoni	15
BURATTA- plum tomatoes, basil, evoo, black pepper	15
ASPARAGUS- asparagus, smoked prosciutto, pancetta, basil pesto, aged balsamic, mozzarella	16
SCAMPI- scampi sauce, shrimp, garlic, oil, mozzarella	18

### NIGHTLY

- SUNDAY** – PRICED FIXED Our Famous Dishes "completo"
- MONDAY** – BYOBW – bring your own bottle of wine NO corkage fee
- TUESDAY** – PARMIGIANA NIGHT- "completo" Chianti to Cannoli
- WEDNESDAY** –CHEF TASTING – Wine and Dine Pre-Fixe
- THURSDAY**- GRANDMAS MEATBALLS "completo" Chianti to Cannoli
- FRIDAY**- BLUE PLATE SPECIALS \$5 appetizers at bar "all night"

### PASTA

		<i>piccola/grande</i>	
<b>RAVIOLI</b> – four cheese, braised escarole, hot vinegar peppers, shaved romano	15/18		
<b>PENNE ALLA VODKA</b> - pancetta, onion, tomato, cream	16/19		
<b>CAPELLINI DELLO</b> - breaded eggplant, marsala, pomodoro, ricotta	16/19		
<b>SPAGHETTI CARNE SUGO</b> - meatball, sliced sausage, tomato	17/20		
<b>MEZZI RIGATONI SALSICCIA</b> - Italian sausage, broccoli rabe, hot cherry peppers, breadcrumbs, roasted garlic and oil	17/20		
<b>LINGUINI VONGOLE</b> - clams, white wine, chili, garlic	17/20		
<b>CAMPANELLE PRIMAVERA</b> - cauliflower, broccoli, brussel sprouts, raisins, garlic	17/20		
<b>LASAGNA</b> - bolognese, sausage, ricotta	18		
<b>BUCATINI PULPO</b> - charred octopus, onions, roasted pepper, lemon pesto	18/21		
<b>RADIATORE RAGU</b> - pulled short ribs, wild mushrooms, pecorino, ricotta	18/21		
<b>CAPPELLINI PESCATORE</b> - shrimp, scallops, sundried tomato, vodka sauce	24/32		
<b>ZUPPA DI PESCE</b> - shrimp, clams, calamari, scallops, lobster, tomato broth, grilled Tuscan bread	24/32		
	Zucchini/WW Pasta/GF Pasta \$2		

### ZUCCHINI

<b>BOLOGNESE</b> - veal, pork & sirloin ragu, fresh mozzarella, mini meatballs	21
<b>PRIMAVERA</b> - seasonal vegetables, pine nuts, gigante beans, lemon pesto	22
<b>PAPPARDELLE</b> - shrimp, cherry peppers, marinara	24
<b>PESCE</b> - lobster, scallops, arugula, capers, plum tomatoes, roasted garlic, basil	25

### INSALATE

		<i>piccola / grande</i>	
<b>CAESAR CLASSICO</b> - chopped romaine hearts, parmigiano, crostini	10 / 14		
<b>PAESE</b> - baby greens, dried cranberries, candied walnuts, green apple, gorgonzola, honey mustard	12 / 15		
<b>RUCULA</b> - baby arugula, roasted root vegetables, goat cheese, almonds, orange segments, citrus vinaigrette	14 / 17		
<b>CIRELLA</b> - iceberg, romaine, olives, red onion, tomato, provolone, garbanzo bean, celery, roasted peppers, cucumber, balsamic	16 / 19		
<b>KALE / QUINOA</b> - (hot or not)- dried cherries, cauliflower, spaghetti squash, toasted pignoli nuts, gorgonzola, maple white balsamic	15 / 19		

### House Dressings

citrus vinaigrette / balsamic / maple white balsamic  
honey mustard / Caesar / red wine vinaigrette / lemon evoo

### Add Protein

grilled chicken 6 / \*grilled salmon 8 / grilled shrimp 10  
crispy calamari 8 / \*grilled steak 8

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### PRINCIPALE

#### CONTADINA

baby arugula, tomato, red onion, fresh mozzarella, balsamic	
POLLO- chicken cutlet pounded thin {crispy / grilled}	23
COSTOLETTA DI VITELLO- veal chop pounded thin {crispy / grilled}	39

#### POLLO DEL VINO ROSSO

sautéed chicken breast, red wine demi glace, broccolini, wild mushroom, prosciutto, roasted beets	24
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#### MEZZO POLLO ARROSTO

½ roasted free range chicken, lemon & dijon, crispy brussel sprouts	24
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#### SCALOPINI DI VITELLO

veal, wild mushrooms, vidalia onions, farro risotto, crispy onion, marsala	26
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#### BRASATO DI MANZO

boneless short ribs, potato gnocchi, crispy onions, herb gremolata	25
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#### \*SALMONE

salmon, balsamic, honey, charred broccolini, gigante beans	26
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#### GAMBERONI

roasted spaghetti squash, sautéed shrimp, heirloom tomatoes, lemon, garlic	27
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#### CAPELANTE DI BARCA DI GIORNO

pan seared scallops, brown butter asparagus, creamy toasted farro, basil pesto	28
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#### BRANZINO

whole or filet – skin on, roasted root vegetables & goat cheese	29
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#### \*BISTECCA DI GONNA

grilled skirt steak, heirloom tomatoes & cipolini onions, crispy brussel sprouts	29
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#### \*BISTECCA

cast iron charred, 14 oz prime rib eye, rosemary, garlic, roasted root vegetables	36
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### PARMIGIANA

<b>MELANZANE</b> - eggplant served with pasta	21
<b>POLLO</b> - chicken served with pasta	22
<b>GAMBERI</b> - shrimp served with pasta	27
<b>COSTOLETTA DI VITELLO</b> - veal chop served with pasta	39

### CONTORNI - 8

#### BURNT BROCCOLI

#### ESCAROLE & BEANS

#### BROCCOLI RABE

#### SPINACH

#### WILD MUSHROOMS

#### ROASTED ROOT VEGETABLES

#### ZUCCHINI RIBBONS

#### PASTA- any shape and sauce

#### ASPARAGUS

#### CHARRED BROCCOLINI

#### CRISPY BRUSSEL SPROUTS

#### TOASTED FARRO- risotto style

\* Consuming raw or undercooked meats, fish, shellfish or fresh shell eggs may increase your risk of food-borne illness, especially if you have certain medical conditions. These menu items can be cooked to order.

1/10/2018