

FARE PRANZO LUNCH



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EST. 2016

GASTRONOMY

KITCHEN BY *Cirella's*



EXECUTIVE CHEF: ANTHONY TROBIANO

MASTER SUSHI CHEF: IL HO CHO

ANTIPASTI

GAMBERI - U8 prawns, sriracha cocktail sauce	5/pc
ZUPPE STRACCIATELLA - "Italian egg drop" spinach, egg broth	9
ZUPPE di NOZZE ITALIANA - "wedding soup" meatballs, pasta, escarole	9
FORMAGGIO FRITTO - breaded mozzarella, tomato sauce, basil oil	10
ZUCCHINI FRITTE - fried zucchini, pesto marinara, shaved pecorino	12
MEATBALLS - beef or chicken, ricotta	12
MELANZANE ROLLATINI - baked eggplant, ricotta, tomato sauce	12
VONGOLE OREGANATA - garlic, lemon, herbs	13
CARCIOFO OREGANATA - artichoke hearts, roasted seasoned, lemon breadcrumb	14
BURATTA - mozzarella, smoked prosciutto, vine ripe tomato, aged balsamic	15
FRUTTI DI MARE - shrimp, scallops, scungili, calamari, lemon, capers	15
PULPO - charred octopus, toasted farro, kale & meyer lemon pesto	16
ANTIPASTO FREDDO - 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

PANINO

ITALIANO - smoked prosciutto, sopresatta, mostarda, provolone roasted peppers, lettuce, red wine vinegar, mustard	15
POLLO - grilled chicken, baby greens, gorgonzola, dried cranberry apple, walnuts, honey mustard vinaigrette	15
*BISTECCA - short ribs, wild mushrooms, fontina, arugula, truffle aioli	16
*BURGER - 1/2 lb, fresh mozzarella, arugula, tomato, aged balsamic	16

visit us online at www.cirellasrestaurant.com

p-631-385-7380 f-631-385-0912

* 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.

PASTA

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

Zucchini/WW Pasta/GF Pasta \$2

ZUCCHINI

BOLOGNESE - veal, pork & sirloin ragu, fresh mozzarella, mini meatballs	21
PRIMAVERA - seasonal vegetables, pine nuts, gigante beans, lemon pesto	22
PAPPARDELLE - shrimp, cherry peppers, marinara	24

INSALATE

	piccola/grande
CAESAR CLASSICO - chopped romaine hearts, parmigiano, crostini	10/14
PAESE - baby greens, dried cranberries, candied walnuts, green apple, gorgonzola, honey mustard	12/15
RUCULA - baby arugula, goat cheese, toasted almonds, root vegetables orange segments, citrus vinaigrette.	14/17
CIRELLA - iceberg, romaine, olives, red onion, tomato, provolone, garbanzo beans, celery, roasted peppers, cucumber, balsamic	16/19

KALE & QUINOA / CALDO – hot -FREDDI - cold

SULLA TERRA - raisins, toasted almonds, asparagus, pecorino romano, lemon	15
GIARDINO - artichoke hearts, olives, fresh mozzarella, creamy pesto	15
ESTATE - dried cherries, cauliflower, spaghetti squash, toasted pignoli nuts gorgonzola, maple white balsamic	15

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

PRINCIPALE

CONTADINA	
baby arugula, tomato, red onion, fresh mozzarella, balsamic	
POLLO - chicken cutlet pounded {crispy / grilled}	23
COSTOLETTA DI VITELLO - veal chop pounded {crispy / grilled}	39
POLLO DEL VINO ROSSO	
sautéed chicken breast, red wine demi glace, broccolini, wild mushroom, prosciutto, roasted beets	24
SCALOPINI DI VITELLO	
wild mushrooms, vidalia onions, farro risotto, crispy onions, marsala	26
*SALMONE	
balsamic, honey, charred broccolini, gigante beans	26
GAMBERONI	
roasted spaghetti squash, sautéed shrimp, heirloom tomatoes, lemon, garlic	27
BRANZINO	
whole or filet – skin on, roasted root vegetables & goat cheese	29
*BISTECCA DI GONNA	
grilled skirt steak, heirloom tomatoes & cipolini onions, crispy brussel sprouts	29

PARMIGIANA'S

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

CONTORNI - 8

BURNT BROCCOLI	ZUCCHINI RIBBONS
ESCAROLE & BEANS	PASTA- any shape and sauce
BROCCOLI RABE	ASPARAGUS
SPINACH	CHARRED BROCCOLINI
CRISPY BRUSSEL SPROUTS	TOASTED FARRO- risotto style

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"