



Cinelli's

Today's Specials



***Rucola and Strawberry Salad with Cacciota al Tartufo*.....8**

Baby arugula topped with fresh picked strawberries, pignoli nuts, cucumbers, red onions and cacciota al tartufo. Served with balsamic vinegar and Italian olive oil. An Umbrian delicacy, cacciota is a creamy table cheese made from a blend of sheep and cow milk. It is then infused with black truffles and aged for slightly over one month. The taste is mild and gentle, with a slight lingering of truffle on the palate.

***Minestra di Risotto e Salsiccia*.....6**

A vintage Roman soup with risotto, sweet Italian sausage, portobello mushrooms, zucchini, plum tomatoes and grana padano parmigiano in a succulent chicken broth.

***Pizza Ciliegino*.....10**

12" artisan pizza topped with mozzarella, charred cherry tomatoes, hints of basil pesto and Italian pancetta

***Steak and Gorgonzola Sandwich*.....10**

Five ounces of tri tip steak grilled to perfection and served on a tasty ciabatta bun with our intense garlic spread and topped with gorgonzola cheese and bacon. Served with lettuce, tomato and potato fries

***Salmon and Orange Wrap*.....8**

Grilled salmon, luscious mandarin oranges, romaine lettuce goat cheese and balsamic vinegar in a sun dried tomato wrap.

***Piada Parma Sale*.....8**

Our famous piadina romagnola layered with prosciutto di parma, primo sale, plum tomatoes, red onions and a sprinkling of tri color salad. Dressed with Italian olive oil and balsamic vinegar. A Sicilian delicacy, primo sale is the oldest sheep milk cheese in Sicily. It is aged for just over four months and is an ideal topping to pasta and salads. It has a pungent and pleasant aroma while maintaining a slightly sharp taste.

***Polenta con Salsiccia e Rapini*.....14**

One of the true peasant and jewel dishes of Italy. Originating in northern and central Italy, polenta is a staple of the Italian diet. Filling and wholesome polenta is simply made from ground corn meal. Using one of my nonna's many polenta recipes this dish will be topped with our delightful marina sauce, broccoli rabe and sweet Italian sausage.

***Tagliatelle Verdi*.....14**

Spinach tagliatelle pasta tossed in a light cream sauce with cherry tomatoes, peas and black tiger shrimp. Tagliatelle is a classic fresh Italian pasta from the Emilia-Romagna region of Italy. It is a long, wide, ribbon pasta that is generally found 1/4 to 3/8 inch in width. It is usually made with egg but also occasionally with spinach and sun dried tomato.

***Stuffed Filet of Sole*.....17**

Filet of sole filled with a blend of oreganatta crumbs, diced jumbo shrimp and baby clams. The sole is then broiled and nestled over a bed of risotto and served in a exhilarating lemon scampi sauce