

Cinelli's Pizza & Grill

Specials of the Day

Tomato and Goat Cheese Salad 8

Cherry tomatoes, goat cheese, cucumbers, seasoned croutons, pignoli nuts, artichoke hearts and red onions tossed in together in a balsamic vinaigrette and served over organic baby arugula

Focaccia di Vongole 11

A Calabrese delight. Freshly baked focaccia simply topped with light hints of mozzarella, sauteed baby clam meat in marinara sauce and oreganata bread crumbs

Steak and Onion Sandwich 10

Tri tip steak topped with sauteed onions, bacon, American cheese and barbecue sauce on our exquisite ciabatta roll. Served with lettuce, tomato and fries.

Salmon and Apricot Wrap 8

Grilled filet of salmon rolled in a sun dried tomato wrap with organic apricots, gorgonzola cheese, walnuts, cranberries, romaine lettuce and raspberry vinaigrette dressing.

Panino Campobasso 8

Breaded and pan seared Veal cutlet topped with sauteed broccoli rabe, pancetta, and onions with melted mozzarella. Served grilled and pressed on freshly baked ciabatta bread.

Piada Parma e Pecorino 8

Our famous piadina romagnola flat bread layered with prosciutto di Parma, Pecorino Romano, plum tomatoes, red onions and spring greens. It is marinated with balsamic vinegar and Italian olive oil. Without a doubt one of the oldest cheeses in existence this pecorino is a sheep milk cheese aged for five months. It comes from our ancestral region of Lazio and is a delightful table cheese with a soft and smooth texture finishing with a slight sharpness on the palate.

Pasta Garganelli 14

Garganelli pasta tossed in a wonderful cream sauce with sweet Italian sausage, peas, sun dried tomatoes and shavings of grana padano parmigiano. Garganelli are a type of egg-based pasta formed by rolling a flat, square noodle into a tubular shape. They can be made from smooth pasta or a ridged variant reminiscent of corduroy. While garganelli are very similar to penne, they differ in that a "flap" is clearly visible where one corner of the pasta square adheres to the rest, as opposed to a perfect cylinder in penne. Garganelli can be served in a variety of recipes and is a specialty of the cuisine of Bologna, Italy.

Pollo Acosta 16

Chicken breast stuffed with black tiger shrimp and prosciutto nestled over a bed of vegetable infused risotto. It is topped with roasted peppers and fontina cheese and bathed in our delightful red wine sorrentino sauce.