



# Cinelli's Today's Specials



## ***Insalata Mista con Piave***.....8

Radicchio, baby spinach, and mescaline greens tossed with cherry tomatoes, cucumbers, almonds, and pears. It is then topped with red onions and Piave. Served with Italian olive oil and balsamic vinegar. Piave is a cow's milk cheese that is named after the river Piave, whose source is found at Mount Peralba in Val Visdende, in the northernmost part of the province of Veneto, Italy. The land surrounding the ancient river is integral to the character of the cheese: it is where the milk is collected, the curd cooked, and the cheese aged until hard. Piave has a dense texture and a powerful, sweet, full-bodied butter nut flavor, reminiscent of Parmigiano Reggiano, that intensifies with age and makes this cheese absolutely unique.

## ***Pizza Prosciutto Speck***.....11

12" Thin crusted pizza topped with fresh mozzarella, our delightful margherita sauce and the timeless and God sent speck prosciutto. Speck is a distinctively juniper-flavored ham originally from Tyrol, a historical region that since 1918 partially lies in Austria and partially in Italy. Speck's origins at the intersection of two culinary worlds is reflected in its synthesis of salt-curing and smoking. Speck is the most treasured food product of this area, a distinctly flavored, smoked, cured ham that represents well the character of Alto Adige's cuisine — a delightful and nuanced merging of Northern European and Mediterranean traditions. Freshly cut meat must be immediately rubbed with seasonings and spices consisting of rock salt, sea salt, pickling salt, pepper, juniper berries and various herbs. It is then slowly dry cured using the cool mountain air of the Alto Adige province and then after 2 weeks of air drying, the meat is then lightly cold-smoked over beech wood chips to give a unique but delicate smoked flavor.

## ***Sliced Steak and Swiss Sandwich***.....10

Five ounces of marinated tri tip steak topped with bbq sauce, bacon, mushrooms and swiss cheese. Served with lettuce, tomato and crispy potato fries

## ***Portobello Bruschetta Wrap***.....8

Grilled portobello mushrooms, fresh mozzarella and our succulent bruschetta mix in a sun dried tomato wrap with tri color salad greens

## ***Panino Pollo e Melanzane***.....8

Grilled chicken breast topped with grilled eggplant, roasted peppers and fresh mozzarella. Grilled and pressed on our crispy ciabatta bread

## ***Piada di Dolfo***.....8

Our famous piadina romagnola flat bread layered with prosciutto di Parma, fresh mozzarella, roasted peppers, artichoke, tri color greens, balsamic vinegar and Italian olive oil

## ***Tagliatelle Spinaci con Salmone e Zucca***.....14

Spinach tagliatelle pasta tossed in a creamy alfredo sauce with salmon, yellow squash and cherry tomatoes. 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 ¼ to 3/8 inch in width. It is usually made with egg but also occasionally with spinach and sun dried tomato