Antipasti

Garlic Bread with Mozzarella	6	Fried Fresh Mozzarella	9
Garlic, herbed butter & mozzarella		Hand breaded fresh mozzarella flash	
Meatballs & Ricotta (2)	12	fried served with house marinara	
House made meatballs, tomato sauce		Sicilian Rice Balls	12
Ricotta and crostini		Risotto balls stuffed with Angus Beef, peas	
Fried Calamari (Market Availability)	14	provolone breaded and fried with tomato sauce	
Flash fried calamari, house made marinara		Burrata with Truffled Oil	12
Choose your heat (mild, medium, hot)		Fresh mozzarella stuffed with Stracciatella crea Over vine ripened tomato and house crostini wedge	m

Soups & Salads

Stracciatella alla Romana-Organic bone broth Pasta Fagioli-Cannellini beans, pancetta (Pork) 8 ጸ Sauteed onions, tomato brodetto, diced penne, Pecorino Romano, egg, organic spinach Grated parmigiana cheese Vici Famous Chopped Salad-Chopped mixed 12 Caprese Salad -Fresh mozzarella, vine ripened 12 greens, cucumber, olives, red onions and roasted tomatoes, roasted peppers EVOO balsamic reduction artichoke hearts, house balsamic House Salad-Mixed organic greens, red onions, 5/9 Caesar Salad-Romaine hearts, house made Caesar 5/9 Tomatoes, cucumbers, olives, house vinaigrette dressing, parmigiana cheese, crostini's

Add: Chicken-6.00 Shrimp- 8.00 Salmon- 9.00

Pizza & Rolls		Gluten-Medium- Large			
NY Style Pizza-hand tossed, ground Italian plum tomatoes, fresh basil, olive oil Grande' Cheese	15	12	17		
Cauliflower Pizza-cauliflower crust, Italian plum tomatoes, Grande' Cheese					
Cinelli's Famous Grandma Margherita-Cinelli Family original recipe, thin olive oil crust,		15	18		
Grande' mozzarella, crushed Italian plum tomatoes, fresh basil, garlic, oregano, grated chees	e				
Carne Pizza-sliced house made meatballs, Italian sweet sausage and pepperoni	16	15	22		
Pizza Bianca-Grande' mozzarella, ricotta, grated parmigiana, fresh garlic		16	22		
Vegetarian Pizza-Organic baby spinach, cremini mushrooms, garlic, onions, crushed Italian		15	22		
Plum tomatoes and Grande' mozzarella					
Sicilian Pizza-thick airy crusty style pizza, Grande' cheese, Sicilian style pizza sauce, grated cheese15					
Cheese Calzone-ricotta, Grande' mozzarella, grated parmigiana in a crescent shaped roll, marinara sauce					
Chicken Roll-Fresh fried chicken breast, pizza sauce, Grande' cheese rolled in a pizza dough, marinara sauce					
Eggplant Roll-fresh fried eggplant, Italian plum tomatoes, Grande' cheese, grated parmigiana			12		
Stromboli-Classically done! pepperoni, meatballs, sausage, onions, peppers, pizza sauce, Grande' cheese			14		
		Slice-N	/led-Lge		

Toppings-meatballs-sausage-pepperoni-ham-mushrooms-onions-anchovies-banana peppers-fresh garlic 1.00-2.00-3.00

Gourmet Toppings-goat cheese-gorgonzola-roasted red peppers-Calamata olives, grilled/fried chicken 2.00-3.50-5.00 fresh mozzarella, ricotta-organic spinach-sliced tomatoes

From the Oven

p p	ta tossed with tor	nato sauce; ricotta parmi	giana cheese baked with	Grande' mozzarella	16	
Eggplant Parmigiana-breaded fresh fried eggplant, marinara, Grande' mozzarella cheese, side of spaghetti						
Lasagna-fresh pasta layered with Angus beef, ricotta cheese, tomato sauce, grated parmigiana, mozzarella						
Chicken Parmigiana-breaded and fried young chicken breast, tomato sauce, mozzarella. Spaghetti tomato sauce						
Veal Parmigiana-breaded free-range veal, fried, tomato sauce, mozzarella. Side of spaghetti and sauce						
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Fresh Pastas						
Spaghetti and Meatballs-House made Angus meatballs, tomato sauce over spaghetti, grated parmigiana						
Fettucine Alfredo-Euro	pean butter, crea	ım, fresh grated parmigia	na, tossed with fresh fett	ucine	18	
Spaghetti Carbonara-s	auteed pancetta	(pork) caramelized onion	s, European butter, crear	n, Parmigiano Reggiano	18	
Rigatoni Vodka-sautee	d pancetta (pork)	, sauteed onions, vodka, t	tomato sauce, cream, Pa	rmigiano Reggiano	18	
Bolognese (Pappardel	le or Gnocchi) -fr	esh pasta, house made B	olognese, butter, cream,	Parmigiano Reggiano	20	
Sausage and Peppers-	Italian sausage, re	ed peppers, onions in a m	arinara sauce with fresh	herbs	18	
Tagliatelle with Mushi	rooms -sauteed w	vild mushrooms in a gorgo	onzola mushroom truffle	oil sauce	20	
With house made free	sh fettucine					
Cavatelli with Shrimp-	house ricotta cav	atelli, sauteed shrimp, art	tichoke hearts, roasted to	omatoes, garlic broth	24	
Braised Short Ribs (Pappardelle or Gnocchi)-braised beef short ribs						
braised Short Kibs (Fa	ppardelle or Gn	occhi)-braised beef shor	t ribs		26	
·		occhi)-braised beef shor and fresh grated Parmigia			26	
·	emi-glace sauce a	·		Salmon-9.00	26	
In a rich savory veal d	emi-glace sauce a	ind fresh grated Parmigia	na Reggiano	Salmon-9.00	26	
In a rich savory veal d	emi-glace sauce a	ind fresh grated Parmigia	na Reggiano	Salmon-9.00 Chicken		
In a rich savory veal d Add: Meatball	emi-glace sauce as (2) 9.00	nd fresh grated Parmigia Sausage (2) 9.00	na Reggiano			
In a rich savory veal d Add: Meatballs Entrees	emi-glace sauce a s (2) 9.00 white wine, capers	nnd fresh grated Parmigia Sausage (2) 9.00	na Reggiano	Chicken	Veal	
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In a rich savory veal d Add: Meatballs Entrees Picatta-lemon, butter, v Marsala-Cremini mushr Francaise-egg battered Pollo Scarpariello-your balsamic sauce, house v Salmon Tapenade-fres	emi-glace sauce as (2) 9.00 white wine, capers ooms, veal demi-g young chicken brong chicken breast, egetables h Salmon pan sea	Sausage (2) 9.00	tter white wine sauce, hotatoes, spicy rosemary pe	Chicken 20 20 ouse vegetables 20 epperoncini 24 orn puree, green beans	Veal 25 25 25 25	
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Please no modifications

9 Side of Organic Baby Spinach

8

Side of Sausage (2) Sweet Italian Sausage

Parties of 6 or more adults automatic 20% gratuity

*Consuming raw or undercooked meat, poultry, seafood, or eggs may increase your risk of food borne illness jbj9u