

ANTIPASTI

Zuppe di Nozze Italiana 12 "wedding soup", meatballs, pasta, escarole	Carciofo Oreganata 19 roasted artichoke hearts, lemon, breadcrumbs
Roasted Cauliflower 19 lemon, tomato, garlic, breadcrumbs	Frutti Di Mare 21 shrimp, scallops, scungilli, calamari, lemon, capers
Formaggio 14 breaded mozzarella, tomato sauce, basil oil	Cozze 18 P.E.I. mussels, cherry peppers, pesto, marinara, breadcrumbs
Zucchini Fritte 16 fried zucchini, pesto marinara, shaved pecorino	Vongole Oreganata 16 little neck clams, garlic, breadcrumbs, lemon herbs
Sausage and Peppers 15 fennel sausage, peppers, onion, garlic, marinara & focaccia	Meatballs 15 beef or chicken, ricotta
Eggplant Stack Alla Cirella's 19 crispy eggplant layered with fresh mozzarella, prosciutto, tomato, roasted red pepper drizzled with warm balsamic glaze	
Buratta 18 mozzarella, smoked prosciutto, eggplant caponata, vine ripe tomato, aged balsamic	

CALAMARI

sauteéd upon request +\$2

Out 19 broccoli rabe, roasted garlic and evoo, cherry peppers, gorgonzola cheese	
Traditional 19 marinara, fra diavolo	
Cirella 21 tossed in marinara, cherry peppers, basil	

ROUND "PIZZA" / FLAT "FLABREAD"

whole wheat or gf cauliflower crust upon request

Traditional - Campania (Naples) 20 dough, cheese, tomato sauce	
Margherita 20 sliced tomato, fresh mozzarella, fresh basil, marinara	
Bolognese 21 meatball, sausage, cherry peppers, pepperoni, fra diavolo sauce	
Prosciutto 25 fig jam, mozzarella, pecorino, baby arugula, truffle oil	
Scampi 25 scampi sauce, shrimp, garlic, oil, mozzarella	

* Consuming raw or undercooked meats, poultry, seafood, shellfish and eggs may increase your risk of foodborne illness.



631-385-7380

14 BROADHOLLOW ROAD (RTE 110)

OUR FAMILY SERVING YOURS SINCE 1987

INSALATE

Caesar Classico 14/19 chopped romaine hearts, parmigiano, crostini	
Paese 16/21 baby greens, dried cranberries, candied walnuts, green apple, gorgonzola, honey mustard, cranberry	
Rucula 17/21 baby arugula, goat cheese, toasted almonds, root vegetables, orange segments, citrus vinaigrette	
Cirella 20/26 iceberg, romaine, olives, red onion, tomato, provolone, garbanzo beans, celery, roasted peppers, cucumber, balsamic	
Kale / Quinoa 18/22 (hot or not) dried cherries, cauliflower, spaghetti squash, gorgonzola, toasted pignoli nuts, maple white balsamic	
Salvatore 18/22 romaine and iceberg, tomato, red onion, cucumber, genoa salami, shredded mozzerele, fresh lemon, red wine and evoo	
Add Protein	
grilled chicken 12 / grilled shrimp 16 / grilled salmon* 18 crispy calamari 14 / garden vegetable 10	
House Dressings	
citrus vinaigrette / balsamic / maple white balsamic honey mustard / caesar / red wine vinaigrette / lemon evoo	

PASTA

zucchini, whole wheat, gluten free +\$5

Ravioli 18/24 four cheese, choice of sauce: tomato, vodka, bolognese, marinara	Penne Primavera 20/26 cauliflower, broccoli, eggplant carrots, zucchini, garlic and oil
Penne Alla Vodka 19/25 pancetta, onion, tomato, cream	Radiator Ragù 23/29 pulled short ribs, wild mushrooms, pecorino, ricotta
Capellini Dello 19/25 breaded eggplant, marsala, pomodoro, ricotta	Capellini Pescatore 28/34 shrimp, scallops, sundried tomato, pancetta, vodka sauce
Spaghetti Carne 20/26 meatballs (beef or chicken), tomato sauce	Mezzi Rigatoni 20/26 Italian sausage, broccoli rabe, hot cherry peppers, breadcrumbs, brown sauce
Zuppa Di Pesce 30/38 shrimp, clams, calamari, scallops, pei mussels, scungilli, tomato broth, spaghetti	Cacio e Pepe 20/26 bucatini, aged pecorino romano, black pepper, olive oil
Linguini Vongole 20/26 clams, white wine, chili, garlic	Cavatelli 22/28 arugula, grilled artichokes, shaved grana, olive oil

PRINCIPALE

Salmone* 32 honey balsamic, charred broccoli rabe, gigante beans	Branzino 39 roasted root vegetables, lemon beurre blanc (whole / filet)
Brasato Di Manzo 34 boneless short ribs, toasted gnocchi, fresh spinach, herb gremolata	Pollo Scarpariello 30 on or off the bone, sweet sausage, roasted potato, peppers and onion, balsamic gravy over pasta
Bistecca Di Gonna* 41 NY strip grilled, basil garlic butter, sautéed spinach, roasted potato	Melanzane 25 eggplant served with pasta

THE CLASSICS

served with pasta, escarole, spinach, broccoli

Chicken 26 parmigiana uvo piccante contadina francese picatta	Veal Scallopini 33 francese marsala picatta uvo piccante	Veal Chop 49 parmigiana cirella contadina	Shrimp 32 parmigiana oreganata uvo piccante francese scampi marsala
---	--	---	---

ZUCCHINI

Bolognese 28 traditional bolognese sauce, fresh mozzarella, beef meatballs	Primavera 26 seasonal vegetables, pine nuts, gigante beans, lemon pesto
Pappardelle 30 shrimp, cherry peppers, marinara	

SPAGHETTI SQUASH

Gamberoni 33 roasted spaghetti squash, sauteed shrimp, heirloom tomato, lemon, garlic	Polpette di Pollo 29 roasted spaghetti squash, chicken meatballs, tomato sauce, fresh mozzerele
Mediterranean 29 roasted spaghetti squash, grilled chicken, feta, tomato, peppers, onion, garlic, oil, lemon, white wine, fresh herb	

CONTORNI \$10

Burnt Broccoli	Zucchini Ribbons	Spinach
Broccoli Rabe	Truffle Parmesan Fries	Roasted Potato
Wild Mushrooms	Roasted Root Vegetables	
Crispy Brussels Sprouts with pancetta		
Toasted Potato Gnocchi Brown Butter		

DAILY SPECIALS



www.cirellasrestaurant.com