

ANTIPASTI

Zuppe di Nozze Italiana 12 "wedding soup", meatballs, pasta, escarole	Carciofo Oreganata 20 roasted artichoke hearts, lemon, breadcrumbs
Roasted Cauliflower 19 lemon, tomato, garlic, breadcrumbs	Frutti Di Mare 23 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
Buratta 18 mozzarella, smoked prosciutto, eggplant caponata, vine ripe tomato, aged balsamic	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	
Pulpo 21 charred octopus (whole) on a cold cannellini bean, cucumber, tomato, red onion, roasted red pepper and arugula salad, fig balsamic	

CALAMARI

sauteéd upon request +\$2

Out 22 broccoli rabe, roasted garlic and evoo, cherry peppers, gorgonzola cheese
Traditional 20 marinara, fra diavolo
Cirella 20 tossed in marinara, cherry peppers, basil

ROUND "PIZZA" / FLAT "FLABREAD"

whole wheat or gf cauliflower crust upon request +\$2

Traditional - Campania (Naples) 21 dough, cheese, tomato sauce
Margherita 21 sliced tomato, fresh mozzarella, fresh basil, marinara
Bolognese 22 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.
Notify your server of any food allergies prior to ordering.

DAILY SPECIALS

 @cirellasny

www.cirellasrestaurant.com



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 vinaigrette
Rucula 17/21 baby arugula, shaved pecorino romano, cracked black pepper, evoo, lemon	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 mozzarella, 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 / lemon evoo honey mustard cranberry vinaigrette / caesar / red wine vinaigrette	

PASTA

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 spicy vodka upon request +\$1	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, pecorino, toasted pignoli nut, cherry tomato, pesto sauce

PRINCIPALE

Salmone* 32 honey balsamic, charred broccoli rabe, gigante beans	Pollo Scarpariello 30 on or off the bone, sweet sausage, roasted potato, peppers and onion, balsamic gravy over spaghetti
Brasato Di Manzo 35 boneless short ribs, toasted gnocchi, fresh spinach	Melanzane 25 eggplant parmigiana served with spaghetti
Bistecca Di Gonna* 42 NY strip grilled, basil garlic butter, sautéed spinach, roasted potato	Pollo Contadina 26 chicken, baby arugula, tomato mozzarella, red onion, balsamic vinaigrette (crispy or grilled)
Branzino 39 roasted root vegetables, lemon beurre blanc (whole / filet)	Vitello Contadina 49 veal chop, baby arugula, tomato mozzarella, red onion, balsamic vinaigrette (crispy or grilled)

THE CLASSICS

served with pasta, escarole, utica greens, spinach or broccoli

Chicken 28 parmigiana uvo piccante francese cirella marsala picatta	Veal Scallopini 34 francese marsala picatta uvo piccante	Veal Chop 49 parmigiana cirella	Shrimp 32 parmigiana oreganata uvo piccante francese scampi marsala
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Our Signature Preparations:

Cirella Style: crispy chicken, layered with prosciutto, eggplant, baked mozzarella laced with tomato, SDT, mushroom sauce

UVO Piccante: francaise style baked with mozzarella infused with hot cherry peppers

Picatta: artichoke hearts, roasted red pepper, capers, lemon, white wine and butter

Marsala: wild mushroom, wine sauce

Francaise: egg battered, lemon butter sauce

Utica Greens: escarole, garlic, evoo, breadcrumbs, pecorino, prosciutto

ZUCCHINI

Bolognese 28 bolognese sauce, fresh mozzarella, beef meatballs	Primavera 26 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 mozzarella
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	Roasted Root Vegetables	Utica Greens
Wild Mushrooms	Crispy Brussels Sprouts with pancetta	