

# The Onion Quarterly

Spring 2017



**LaCipollina**  
RISTORANTE  
We Cook It...We Live It...We Love It...

Facebook: La Cipollina Ristorante

[www.lacipollina.com](http://www.lacipollina.com)

Instagram: @chefmatthiggins

[@lacipollinafreehold](https://www.instagram.com/lacipollinafreehold)

Freehold, New Jersey

**732-308-3830**

[reservations@lacipollina.com](mailto:reservations@lacipollina.com)

## *“La Cipollina”*

Anthony Braica established La Cipollina three decades ago. The central goal was to create a team of exceptional characters with unmatched work ethic, refinement, and ability to provide customers with an experience of unparalleled quality and service, focusing on authentic Italian cuisine with a fresh, flavorful, artistic approach. We have evolved from a restaurant into a unique family with the ambition and aptitude to realize that goal. Over the years, the La Cipollina family has had the honor of catering to a diverse clientele. This includes world leaders like President Clinton, celebrities such as Martin Scorsese, Joe Pesci, and Robert De Niro, and legends like Frank Sinatra and Joe DiMaggio; however, we realize that our most important guests are those loyal customers that have truly become extended family. Our motto is: "We Cook It, We Live It, We Love It," and it is a justified description of how we function



## *“Good People, Good Karma*



I would like to share with you, an email I received from a young man. That came to work with me near the inception of La Cipollina in 1988.

This is a ‘feel good’ story that reminds me that the things in life that truly are substantial, meaningful and worthy could simply be a gesture or act of kindness. I believe whole heartedly that treating others, whether employees or bosses, with honesty and respect serves you personally as much as them. Good karma is cyclical and should be on all of our radars.

An email from Julio Carevajal

“Dear Anthony, I hope this note finds you and your family well. I also hope you remember me, my name is Julio and I worked for you at La Cipollina many years ago. I am attaching a picture of the La Cipollina Team back then, I am the first from the right. The reason I am writing to you is because I am visiting New York with my family (my wife and six year old daughter) from September 11th, to the 19th and we would love to go to La Cipollina for dinner one day and see you... My experience working for you and with you at La Cipollina and your example of dedication, hard work, discipline and excellence marked my life and even after more than 25 years I still treasure those days and try to pass on to my daughter the values I learnt from you. Julio”

This is Anthony’s response:

“Julio, There have been countless individuals who have worked for me over the years but I must say I clearly remember you and often wonder about your outcome. I guess we all remember the special ones. Obviously from your email, my expectations, you exceeded. I would be honored to have you meet my family. I have two year old twin girls and an adopted 27 year old son and a beautiful wife. Let me know when it would be good for us to meet your family. Your email, picture, and sentiments brought tears to my eyes. These were the early times. A lot of hard work and discipline. I owe a lot of my success to the people in that picture. Thank you for being a part of that. I am forever grateful. “ Anthony Braica

## Featured Artist at La Cipollina



*James Paul DeNonna is an artist born in Colts Neck, New Jersey. Jamie is a self taught artist who's raw talent is inspired by his life's journey's, love of natural beauty and women. His colorful works are edgy, vibrant and full of passion.*

*Jamie's unique style highlights the human form and natural feminine beauty. His paintings manifest and convey the entire palette of human emotion and expression.*

**"Being altruistic to ones self, following your dreams and allowing yourself access towards whatever natural gravitational force pulls you is where you will find your creative self."** -DeNonna

Contact Info:

[jamie@denonna.com](mailto:jamie@denonna.com)

917-848-6599



## **“Smokey Jim Report**



The Smokey Jim Report is brought to you by Jim Ferris, a long time loyal customer of La Cipollina. Jims personal wine collection is in excess of 750 bottles spanning the globe from California to Lebanon to France.

Below are a few suggestions of wine pairing for some of the entrees on the menu.

### **Linguine, Basil Pesto, Tomato, Asparagus, Parmigiano**

A light- to medium-bodied white wine will pair well with the oil-based pesto. Riesling, Pinot Grigio or Sauvignon Blanc will all be good choices.

### **Gulf Shrimp, Artichoke Hearts, Basil, Arugula, White Wine, Parmigiano Risotto**

A Chardonnay with some oak and a bit of a buttery flavor will compliment the shrimp and the other ingredients in this dish. A good California Chardonnay will pair very well.

### **Lobster & Shrimp, Bell Peppers, Vermouth, Spinach, Scallion**

Lots to work with here. An earthy Sauvignon Blanc (think South Africa) will compliment the peppers, spinach and scallions in this dish. A white Burgundy or California Chardonnay will work well with the lobster and shrimp. Even an earthy Cabernet Franc or Pinot Noir will pair well.

### **Colorado Rack of Lamb, Pistachio Crust, Mint Pesto, Fingerling, Queso di Mano**

A nice, spicy Syrah or Shiraz will be perfect with the lamb. A Sangiovese or Spanish Tempranillo will also pair very well.

### **Berkshire Pork Chops, Onion, Bell Peppers, Mushroom, Oil, Garlic, White Wine**

A medium-bodied red such as a Merlot, Cabernet Franc, or Tempranillo will pair well. If you prefer white, try a dry Rieslin

# Private Cooking Classes

Instruction & demonstration by Anthony Bracia & Matt Higgins

Each class is filled with laughs, instruction and hands-on-participation, as well as a delicious dinner. Learn from start to finish how to shop, prep, cook, and present a sophisticated, eye-appealing five course dinner.

Reservations Required

(Events are limited to 25 guests)

To reserve, call Matt Higgins at 732-308-3830

Or email [cookingclass@lacipollina.com](mailto:cookingclass@lacipollina.com)

**Menus individually created by the hosts**

## Yong Adult Class

4 Courses

25 Person Minimum

\$40 Per Person

## Dinner & Wine Class

5 Courses

25 Person Minimum

\$75 Per Person

## Dessert Class

3 Courses

25 Person Minimum

\$40 Per Person

## Lunch Class

4 Courses

25 Person Minimum

\$40 Per Person

## Dinner Course

5 Courses

25 Person Minimum

\$50 Per Person

# Wild Game Week

Tuesday, March 21st, 2017– Tuesday, March 27th, 2017

*Rack of Lamb, Arugula, Shaved Parmigiano*

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*Duck Confit Risotto, Chives, Mascarpone*

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*Wild Boar Ragu, Parapadelle, Tomato*

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*Venison Tenderloin, Wild Mushrooms, Port*

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Vanilla bean Cremebrulee

**\$75 Per Guest**

***tax & service not included***



# Restaurant Week

Friday, April 21st, 2017– Friday, April 28th, 2017

## FIRST COURSE

### **Mozzarella**

Tomato, Red Onion, Basil, Balsamic, Rupert Cow, Nutty Alpine

### **Duck Confit**

Risotto, Thyme, Chives, Spinach, Mascarpone

### **Ditalini**

Lobster, Truffle, Beach Mushroom, Fontina Cream

### **Escarole Soup**

Cannellini Bean, Sausage, Escarole

## Main Course

### **Penne**

Shiitake, Sweet Peas, Parmigiano, Cream

### **Berkshire Pork Chop**

Onion, Bell Peppers, Mushroom, Oil, Garlic, White Wine

### **Wild Alaskan Salmon**

Clams, Tomato Clam Broth, Parmigiano Risotto

### **Bill & Evans Chicken Breast**

Red Pepper, Asparagus, Cipollina, Portobello Hash, Cognac

## Dessert

### **Chocolate**

Espresso Cake

### **Cookie Plate**

Pignoli, Oatmeal Raisin, Sundried  
Cranberry Biscotti, Chocolate Chip,  
Pizzelles

### **Puglia Cheesecake**

Ricotta, Vanilla

**\$32 Per Person**

**Tax & Service**

**not Included**

# 6 Course Black Truffle Week

Tuesday, June 6th, 2017– Tuesday, June 13th, 2017

## Zuppa

Soup

Cauliflower Soup, Seared Day Boat Scallop, Truffle

## Enslate

Salad

Angus Beef Carpaccio, Arugula, Caper, Shaved Parmigiano, Truffle

## Farinaci

Pasta

Ditalini, Wild Mushrooms, Fontina, Truffles

## Risotto

Arborio Rice

Classic Truffle Risotto

## Bistecca

Meat Course

Braised Beef, Porcini Mushrooms, Barolo, Truffle

## Dolce

Dessert

Vanilla Poached Pear, Truffle Ice Cream

**\$125 Per Person**

**Tax & Service Not Included**

# Easter Dinner To Go

Homemade Twist Semolina Bread

Fresh Mozzarella, Roasted Pepper, Grilled Asparagus, Garlic Rubbed Eggplant

Mushroom Bisque Soup-

White Beach, Trumpet Royale, Enoki, Maitake, Blue Foot, Crimini, Chanterelle, Truffle

Rice Balls, Filetto I Pomodoro

Stuffed Artichokes, Pignoli, Breadcrumb

Traditonail Meat Filled Homemade Cannelloni

Radicchio, Endive, Arugula, Pignoli Nuts, Frizzed Parmigiano, Cherry Tomato, Bermuda Red  
Onion, Balsamic Dressing

Braised Colorado Lamb Shoulder

Honey Glazed Berkshire Ham, Sliced

Grilled Asparagus, Garlic, Almonds, Roasted Fingerling, Chipollina Onion, Lardon, Herbs

Broccoli Rabe, Oil, Garlic, Cherry Peppers, Cherry Tomato

Puglia Italian Cheesecake

Homemade Biscotti

**To Place Orders:**

**Call 732-308-3830**

**\$40 Per Person**

**Orders Placed By: 4/13/17**

**Pick Up: 4/16/17**

**1pm-3pm**



# Mother's Day & Father's Day Dinner To Go

Homemade Twist Semolina Bread

Fresh Mozzarella, Roasted Pepper, Grilled Asparagus, Garlic Rubbed Eggplant

Mushroom Bisque Soup-

White Beach, Trumpet Royale, Enoki, Maitake, Blue Foot, Crimini, Chanterelle, Truffle

Rice Balls, Filetto I Pomodoro

Stuffed Artichokes, Pignoli, Breadcrumb

Traditional Meat Filled Homemade Cannelloni

Radicchio, Endive, Arugula, Pignoli Nuts, Frizzed Parmigiano, Cherry Tomato, Bermuda Red  
Onion, Balsamic Dressing

Braised Colorado Lamb Shoulder

Honey Glazed Berkshire Ham, Sliced

Grilled Asparagus, Garlic, Almonds, Roasted Fingerling, Chipollina Onion, Lardon, Herbs

Broccoli Rabe, Oil, Garlic, Cherry Peppers, Cherry Tomato

Puglia Italian Cheesecake

Homemade Biscotti

**Call: 732-308-3830**

**\$35 Per Person**

**Mother's Day:**

**Orders Placed By: 5/11/17**

**Pick Up: 5/14/17**

**1pm-3pm**

**Father's Day:**

**Order Placed By: 6/15/17**

**Pick Up: 6/18/17**

**1pm-3pm**

### Easter, Mother's Day & Father's Day Reservations

Let La Cipollina make your holidays easy. More time spent with family and loved ones and less time spent cooking.

La Cipollina is open the following hours on Easter, Mother's Day and Father's Day

#### Easter:

Sunday, April 16th, 2017

1pm-11pm

#### Mother's Day:

Sunday, May 14th, 2017

1pm-11pm

#### Father's Day:

Sunday, June 18th, 2017

1pm-11pm

**Reservations Required**

**Call 732-308-3830**

## Memorial Day Dinner To Go

### **Choose Four:**

Hamburger

Hot Dog

Rack of Lamb

Salmon Steaks

Cheese & Parsley Sausage

Chicken (On The Bone)

Steak Skewers

BBQ Ribs

Chicken Kabobs

Shrimp & Steak Skewers

Skirt Steak

Ribeye Steak

Angus Burger Steak

### **Choose Four:**

Tomato & Onion Bruschetta

Pasta with Grilled Vegetables

Pasta Salad, Pignoli, Sun Dried Tomato, Basil

Caesar Salad

Mixed Greens Salad

Vegetable Crudite

### **Dessert:**

Italian Pastries

Melon Tray

### **Included:**

Condiments

Potato Salad

Macaroni Salad

Coleslaw

Corn on The Cob

**\$35 Per Person**



**Orders Placed By:**

**May 25th, 2017**

**Orders Picked Up:**

**May 29th, 2017**

**1pm-3pm**

## *A Sample of our Menu*

### **Mozzarella**

Asparagus, Prosciutto, Roasted Red Pepper Basil Pesto, Provolone,  
Olive Oil

### **Ditalini, Lobster**

Truffle, Beach Mushroom, Fontina Cream

### **Grilled Octopus**

Farro, Cherry Tomato, Shallot, Fingerling, Gaeta Olive

### **Gruyere Cheese**

Switzerland, Raw Cow, Tangy, Earthy

### **Bill & Evans Chicken Breast**

Red Pepper, Asparagus, Cipollina, Portobello Hash, Cognac

### **Colorado Rack Of Lamb**

Pistachio Crust, Mint Pesto, Fingerling, Queso di Mano

### **Herb Crusted Ribeye**

Shiitake, Cremini Mushroom, Onion, Soft Egg

# Banquet Facility Capabilities

## **Banquet Capabilities:**

Front Dining Room: Up to 65 Guests

Back Dining Room: Up to 100 Guests

Outside Terrace— Up to 100 Guests

## **Catering Capabilities:**

Ranging from 10-1000 Guests

Special off premise locations upon request

Events ranging from elegant weddings, holiday parties to informal BBQ's

## **Menu Options**

Range from three courses to a six course sit down, buffets, family style dinners and cocktail parties, events, and a variety of different stations

## **Price Options**

Range from \$30 per guest to \$95 per guest

All events are customized to ensure each affair is unique and memorable. To start the creation of your event, contact Matt Higgins at 732-308-3830

We will open for Lunch & Mondays for private parties

## Anthony Bracia



Every person has a history. Businesses sometimes do as well; especially those built and nourished by determination and with family at its core. Born and raised in Williamsburg, Brooklyn, Anthony started as a dishwasher at the age of 13. A spark of passion was ignited for the love of the business and what the industry calls a “lifer” was born. Anthony is a self-taught chef who has had great fortune to serve United States President Bill Clinton, director Martin Scorsese, actors Joe Pesci and Ray Liotta and legends such as Joe DiMaggio and Frank Sinatra. Anthony resides in Freehold with his wife Heather and their 4 year old identical twins Aubrey and Phoebe, along with their three dogs, Chips, Carlos and Salsa. This past October, La Cipollina celebrated 29 years since they first opened its doors. This is a story of two men (Anthony & Matt), once strangers, now running this business together with a healthy serving of non-stop hard work and dedication to customers, quality, and service. We have a clear vision here at La Cipolina. A young man founded that vision 29 years ago, and it is now maintained by another young man. Both men are just as dedicated to the mission as Anthony was a little over quarter of a century ago.

# Matt Higgins

*Chef De Cuisine*



At the age of 7 Matt entered Anthony's life (the son of a friend and employee of Anthony). Born in Howell NJ, raised in the kitchen and dining rooms of La Cipollina, Matt became Anthony's shadow. Anthony ensured that Matt would start from the bottom of the totem pole the way that he did, as a dishwasher. Matt's talents earned him the position as head chef. Matt followed in the footsteps of Anthony graduating from Christian Brothers Academy, and graduated from Stevens Institute of Technology with a 4.0 Summa Cum Laude. Matt did not find his passion on Wall Street but rather the business Anthony tried to protect him from. They have a dynamic relationship, which mimics father and son. Matt was recently recognized as one of the "Top 25 Chefs Under the Age of 25" by South Carolina-based guide publisher of Best Chefs America. Anthony has cited, "He is the most talented chef La Cipollina has ever had."

## Alex Cardenas– Ramirez

*Sous Chef*



Alex was born and raised in Oaxaca, Mexico. He graduated from the University of Belmont with a Bachelors of Science in Business Administration. He also attended Le Cordon Bleu, Nashville, and graduated with a certificate of Culinary Arts. Alex played an integral part for the Sambuca Restaurant Group & Sambuca 360 in Nashville, Tennessee for 20 years. In 2011 he joined our team as Sous Chef. Anthony has remarked on numerous occasions that he is one of the most talented people he has ever worked beside.



# Spring/Summer Events

Every Friday	Live Music by Ben Weiner— 7pm
3/21/17	Wild Game Week Starts
3/28/17	Wild Game Week Ends
4/13/17	Last Day To Place Easter To Go Orders
4/16/17	Pick Up Easter To Go Orders 1pm-3pm
4/16/17	Easter Dinner Reservations 1pm-11pm
4/21/17	Restaurant Week Starts
4/30/17	Restaurant Week Ends
5/11/17	Last Day To Place Mother's Day To Go Orders
5/14/17	Pick Up Mother's Day To Go Orders 1pm-3pm
5/14/17	Mother's Day Reservations 1pm-11pm
5/24/17	Last Day For Memorial Day To Go Orders
5/28/17	Pick Up Memorial Day Dinner To Go Orders 1pm-3pm
6/6/17	6 Course Truffle Week Starts
6/13/17	6 Course Truffle Week Ends
6/15/17	Last Day for Father's Day Dinner To Go Orders
6/18/17	Pick Up Father's Day Dinner To Go Orders 1pm-3pm
6/18/17	Father's Day Reservations 1pm-11pm