

The Onion Quarterly

Spring 2018



LaCipollina

R I S T O R A N T E

We Cook It...We Live It...We Love It...

Facebook: La Cipollina Ristorante

www.lacipollina.com

Instagram: @chefmatthiggins

@lacipollinafreehold

Freehold, New Jersey

732-308-3830

reservations@lacipollina.com

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 31 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 Cipollina. A young man founded that vision 31 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

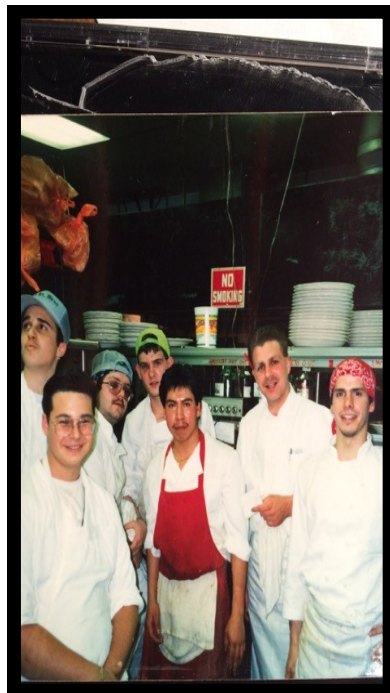
Chef De Cuisine



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."

“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.



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 1st, 2018

1pm-11pm

Mother's Day:

Sunday, May 13th, 2018

1pm-11pm

Father's Day:

Sunday, June 17th, 2018

1pm-11pm

Reservations Required

Call 732-308-3830

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 1 Pomodoro

Stuffed Artichokes, Pignoli, Breadcrumbs

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, Cipollina 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: 3/28/18

Pick Up: 4/1/18

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 1 Pomodoro

Stuffed Artichokes, Pignoli, Breadcrumbs

Traditional Meat Filled Homemade Cannelloni

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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

\$40 Per Person

Mother's Day:

Orders Placed By: 5/9/18

Pick Up: 5/13/18

1pm-3pm

Father's Day:

Order Placed By: 6/13/18

Pick Up: 6/17/18

1pm-3pm

Restaurant Week

Friday, April 13th, 2018– Friday, April 20th, 2018

FIRST COURSE

Mozzarella

Mozzarella, Asparagus, Roasted Pepper, Cipollina, Eggplant, Red Onion, Tomato, Sun-dried Tomato,
Pesto

Sweet Sausage

Sweet Italian Sausage, Peppers, Onion, Fontina, Oregano, Oil Garlic

Clams

Little Neck Clams, PEI Mussels, Fennel, Long Hots, Pancetta, Corn, Vermouth

Garlic Soup

Roasted Peasant Garlic Soup, EVOO, Toast Points

Main Course

Rigatoni

Gaeta Olive, Spicy Cherry Peppers, Onion, Oregano, Tomato, Cream

Berkshire Pork Chop

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

Wild Alaskan Salmon

Pineapple, Mango, Bell Pepper; Citrus, Spiced Honey, Baby Spinach

Bell & Evans Chicken Breast

Red Pepper, Asparagus, Cipollina, Whipped Potato, Cognac

Dessert

Chef's Trilogy

Ricotta Cheesecake, Flourless Chocolate Torte,
Almond Pound Cake

\$32.18 Per Person

Not Inclusive of Tax & Service

Cooking Class/Wine Pairing

Friday May 18th, 2018

Wine pairings presented by Max's Beer, Wine &

Liquor

First Course-*Stuffed Chicken Legs, Prosciutto, Fresh Tomato*

Sausage, Golden Raisin, Asiago, Filetto di Pomodoro

Second Course- *Rigatoni, Arrabiata*

Gaeta Olive, Cherry Peppers, Onion, Oregano, Tomato, Cream

Third Course-*Wild Alaskan Salmon, Pineapple Mango Chutney*

Pineapple, Mango, Bell Pepper; Citrus, Spiced Honey, Baby Spinach

Fourth Course- *Nature Veal Scaloppini, Saltimbocca*

Saltimbocca, Prosciutto, Sage, Marsala, Baby Spinach, Parmigiano Risotto

Fifth Course-*Chocolate Espresso Cake*

\$75 Per Person, Service and Tax not included

Reservations: 732-308-3830

cookingclass@lacipollina.com

Memorial Day & 4th of July Dinners To Go

Choose Four:	Choose Four:	Included:
Hamburger	Tomato & Onion Bruschetta	Condiments
Hot Dog	Pasta with Grilled Vegetables	Potato Salad
Rack of Lamb	Pasta Salad, Pignoli, Sun Dried	Macaroni Salad
Salmon Steaks	Tomato, Basil	Coleslaw
Cheese & Parsley Sausage	Caesar Salad	Corn on The Cob
Chicken (On The Bone)	Mixed Greens Salad	
Steak Skewers	Vegetable Crudite	
BBQ Ribs	Dessert:	
Chicken Kabobs	Italian Pastries	
Shrimp & Steak Skewers	Melon Tray	
Skirt Steak		
Ribeye Steak		
Angus Burger Steak		



\$40 Per Person

Memorial Day Orders Placed By:

May 23rd, 2018

Orders Picked Up:

May 28th, 2018

1pm-3pm

4th of July Orders Placed By :

July 1st, 2018

Orders Picked Up:

July 4th, 2018

1pm-3pm

6 Course Black Truffle Week

Wednesday June 12th, 2018– Tuesday, June 19th, 2018

Celebration of Summer Black Truffles from Alba...The Ultimate in decadence.

Join us as we celebrate Summer Black Truffle season with a 6-Course menu featuring truffles flown in from Alba, Italy.

First Course

Cauliflower Soup, Seared Day Boat Scallops, Black Truffles

Second Course

Potato Gnocchi with butter, ricotta and Black Truffles

Third Course

Baby Arugla, Filet Mignon Tenderloin Carpaccio, Black Truffle

Fourth Course

Classic Black Truffle Risotto

Fifth Course

Braised Beef, Porcini Mushrooms, Barolo, Black Truffle

Sixth Course

Pana Cotta, Mixed Berry Sauce, Black Truffle

\$100 Per Person

Tax & Service Not Included

Cooking Class/Wine Pairing

Friday July 27th, 2018

Wine pairings presented by Max's Beer, Wine &

Liquor

First Course-Fresh Mozzarella

Asparagus, Roasted Pepper; Cipollina, Eggplant, Red Onion, Tomato, Sun-dried Tomato, Pesto

Second Course-Gnocchi, Filetto

Filetto di Pomodoro, Basil

Third Course-Chilean Seabass, Phyllo, Artichoke

Phyllo Wrapped, Bay Scallop, Shrimp, Spinach, Artichoke, Tomato, Risotto, White Wine

Fourth Course-French Chicken Breast, Bell Pepper, Cognac

Red Pepper, Asparagus, Cognac, Whipped Potato

Fifth Course-Almond Pound Cake

\$75 Per Person, Service and Tax not included

Reservations: 732-308-3830

cookingclass@lacipollina.com

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

Menus individually created by the hosts

Young Adult Class

4 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

Dinner & Wine Class

5 Courses

25 Person Minimum

\$75 Per Person

Dessert Class

3 Courses

25 Person Minimum

\$40 Per Person

A Sample of our Menu

Mozzarella

Asparagus, Prosciutto, Roasted Red Pepper, Cipollina, Eggplant, Red Onion, Tomato, Sun-Dried Tomato,
Pesto

Seafood Cocktail

Gulf Shrimp, Brazilian Lobster Tail, Clams, Crabmeat, Oyster, Lemon, sauces of Horseradish and Cocktail

Sicilian Eggplant

Fresh Mozzarella, Ricotta, Parmigiano, Plum Tomato, Béchamel

Gruyere Cheese

Switzerland, Raw Cow, Tangy, Earthy

French Chicken Breast

Red Pepper, Asparagus, Cognac, Whipped Potato

Zuppa di Pesce

Clams, Mussels, Shrimp, Lobster, Scallops, Crabmeat, Basil, Tomato, White Wine, Linguine

Filet Mignon

Jumbo Crabmeat, Baby Spinach, Apple Jack Brandy, Whipped Potato

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

Spring/Summer Events

3/28/18	Last Day To Place Easter To Go Orders
4/1/18	Pick Up Easter To Go Orders 1pm-3pm
4/1/18	Easter Dinner Reservations 1pm-11pm
4/13/18	Restaurant Week Starts
4/22/18	Restaurant Week Ends
5/9/18	Last Day To Place Mother's Day To Go Orders
5/13/18	Pick Up Mother's Day To Go Orders 1pm-3pm
5/13/18	Mother's Day Reservations 1pm-11pm
5/18/18	May Cooking Class/Wine Pairing
5/23/18	Last Day For Memorial Day To Go Orders
5/23/18	Pick Up Memorial Day To Go Orders 1pm-3pm
6/12/18	Six Course Black Truffle Week Starts
6/19/18	Six Course Black Truffle Week Ends
6/13/18	Last Day for Father's Day Dinner To Go Orders
6/17/18	Pick Up Father's Day Dinner To Go Orders 1pm-3pm
6/17/18	Father's Day Reservations 1pm-11pm
7/1/2018	Last Day for 4th of July To Go Orders
7/4/2018	Pick Up 4th of July To Go Orders 1pm-3pm
7/27/2018	July Cooking Class/Wine Pairing