

# The Onion Quarterly

Spring - Summer 2019



# LaCipollina

R I S T O R A N T E

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

Facebook: La Cipollina Ristorante

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Instagram: @chefmatthiggins

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Freehold, New Jersey

**732-308-3830**

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

## Anthony Braica



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 6 year old identical twins Aubrey and Phoebe, along with their three dogs, Chips, Carlos and Salsa. This past October, La Cipollina celebrated 33 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 33 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

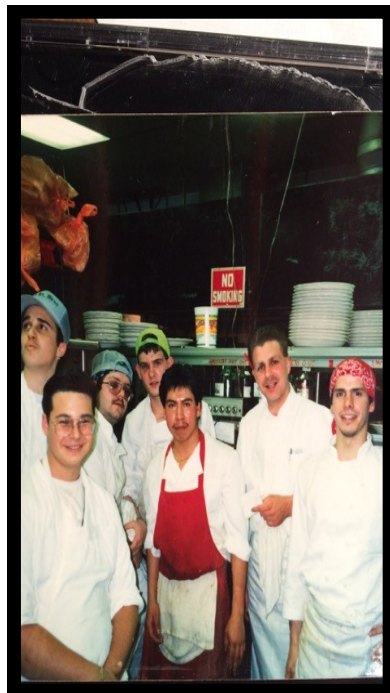
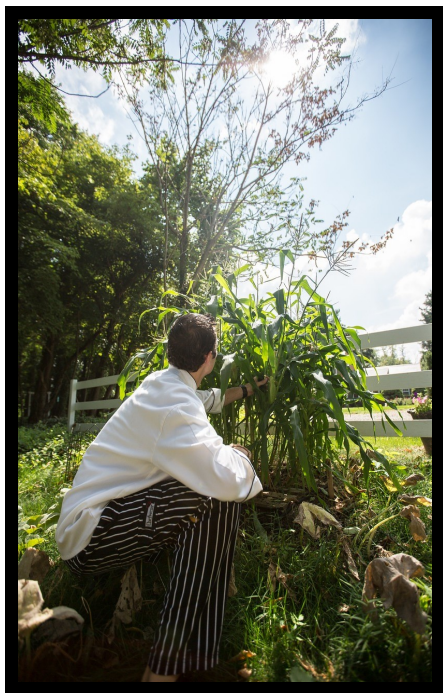
## Chef De Cuisine



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.



# A Sample of our Menu

## **Mozzarella**

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

## **Arugula**

Radicchio, Beet Carpaccio, Endive, Pistachio, Fennel, Shaved Parmigiano, Balsamic

## **Calamari**

Pepperoncini, Cherry Pepper, Caper, Fresh Tomato

## **Black Angus Filet Mignon Carpaccio**

Arugula, Caper, Lemon

## **Stuffed Mushroom**

Pignoli, Sausage, Mirepoix, EVOO, Lemon, White Wine

## **Sicilian Eggplant**

Fresh Mozzarella, Ricotta, Parmigiano, Plum Tomato Béchamel

## **Prince Edward Island Mussels Fra Diavolo**

Fresh Tomato, Oil, Garlic, Basil

# A Sample of our Menu

## **Black Angus Filet Mignon Tar Tar**

Grain Mustard, Shallot, Garlic Toast Points

## **Gulf Shrimp**

Brazilian Lobster Tail, Clams, Crabmeat, Oyster, Lemon, Horseradish and Cocktail

## **Mushroom Risotto**

Scented Truffle, White Beech, Trumpet Royal, Crimini, Blue Foot, Shiitake, Chanterelle

## **Berkshire Pork Tenderloin**

Oven Dried Tomatoes, Pignoli Nuts, Golden Raisins, Whipped Potatoes

## **Wild Alaskan Salmon**

Macadamia Nut, Pesto, Spinach

## **Gnocchi**

Filetto di Pomodoro, Basil

## **Zuppa di Pesce**

Clams, Mussels, Shrimp, Lobster, Calamari, Crabmeat, Basil, Tomato,

White Wine, Linguine

# **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

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, cocktail parties, corporate events, and a variety of different stations

## **Price Options**

Range from \$30 per guest to \$125 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.

# Cooking Classes

Instruction & demonstration by Anthony Braica & 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)

## Young Adult Class

4 Courses

25 Person Minimum

\$40 Per Person

## Dinner & Wine Class

5 Courses

25 Person Minimum

\$75 Per Person

## Lunch Class

3 Courses

25 Person Minimum

\$40 Per Person

## Dessert Class

3 Courses

25 Person Minimum

\$40 Per Person

## Dinner Course

4 Courses

25 Person Minimum

\$50 Per Person



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

## Dinner Reservation

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

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

### Easter

Sunday, April 21st, 2019

12pm-11pm

### Mother's Day

Sunday, May 12th, 2019

12pm-11pm

### Father's Day

Sunday, June 16th, 2019

12pm-11pm

**Reservations Required**

**Call 732-308-3830**

# Mother's Day Dinners 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 di 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 Spine Ham

Grilled Asparagus, Garlic, Almonds

Roasted Red Bliss Potato, Heirloom Carrots, Pearl Onions, Thyme

Sautéed Brussels Sprouts, Pancetta

Ricotta Cheesecake

Homemade Biscotti

To Place Orders Call: 732-308-3830

Orders must be placed By: 5/8/19

\$40 Per Person

(Menu is ordered by the Person)

Pick Up: Mother's Day morning between 11am - 2pm

## Friday May 24th, 2019 Cooking Class

### Wine pairings presented by Proof Beverages

#### **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, 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**

Hosted by:

Anthony Braica & Matt Higgins

Each class will be filled with laughs, useful knowledge and hands-on participation, as well as a delicious dinner for you to enjoy! Learn, from start to finish, how to shop, prep, cook and present a sophisticated, eye-appealing 5 course dinner.

7:00pm- 10:00pm

**\$75 Per Person, Service and Tax not included**

Reservations: 732-308-3830

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

# Memorial Day 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 Caesar Salad	Coleslaw
Cheese & Parsley Sausage	Mixed Greens Salad	Corn on The Cob
Chicken (On The Bone)	Vegetable Crudite	
Steak Skewers		
BBQ Ribs	<b>Dessert:</b>	
Chicken Kabobs	Italian Pastries	
Shrimp & Steak Skewers	Melon Tray	
Skirt Steak		
Ribeye Steak		
Angus Burger Steak		



To Place Orders Call: 732-308-3830

Orders must be placed By: 5/23/19

\$35 Per Person

(Menu is ordered by the Person)

Pick Up: 5/26/19 between 5:00pm - 10:00pm

# Father's Day Dinners 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 di 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 Spine Ham

Grilled Asparagus, Garlic, Almonds

Roasted Red Bliss Potato, Heirloom Carrots, Pearl Onions, Thyme

Sautéed Brussels Sprouts, Pancetta

Ricotta Cheesecake

Homemade Biscotti

**To Place Orders Call: 732-308-3830**

**Orders must be placed By: 6/12/19**

**\$40 Per Person**

**(Menu is ordered by the Person)**

**Pick Up: Father's Day morning between 11am - 2pm**

# 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 Tomatoes, Basil	Macaroni Salad
Salmon Steaks	Caesar Salad	Coleslaw
Cheese & Parsley Sausage	Mixed Greens Salad	Corn on The Cob
Chicken (On The Bone)	Vegetable Crudite	
Steak Skewers		
BBQ Ribs		
Chicken Kabobs	<b>Dessert:</b>	
Shrimp & Steak Skewers	Italian Pastries	
Skirt Steak	Melon Tray	
Ribeye Steak		
Angus Burger Steak		



To Place Orders Call: 732-308-3830

Orders must be placed By: 6/30/19

\$35 Per Person

(Menu is ordered by the Person)

Pick Up: 7/3/19 between 5:00 pm - 10:00 pm

# Friday, July 26th, 2019 Cooking Class

## Wine pairings presented by Proof Beverages

### **First Course - Fresh Mozzarella**

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

### **Second Course - Manicotti**

Parmigiano, Fontina, Bread Crumbs, Pesto, Pinenuts

### **Third Course - Seafoold Bouillabaisse, Cous Cous**

### **Fourth Course - Seared Duck Breast**

Corn, Apricot, Cucumber, Scallion, Hoisin

### **Fifth Course - Napoleon**

Toasted almonds  
Biscotti

Hosted by:

Anthony Braica & Matt Higgins

Each class will be filled with laughs, useful knowledge and hands-on participation, as well as a delicious dinner for you to enjoy! Learn, from start to finish, how to shop, prep, cook and present a sophisticated, eye-appealing 5 course dinner.

7:00pm- 10:00pm

**\$75 Per Person, Service and Tax not included**

**Reservations: 732-308-3830 / [cookingclass@lacipollina.com](mailto:cookingclass@lacipollina.com)**

# Seafood Week

Friday, August 16th, 2019 - Sunday, August 25th, 2019

## **Zuppa di Frutti di Mare**

Gulf Shrimp, Maine Lobster, Maryland Crabmeat, Scallions, Paprika, Extra Virgin Olive Oil, Sherry

## **Linguini con Molluschi**

Long Island Clams, Cockles, Bacon, Corn,  
Extra Virgin Olive Oil, Garlic, White Wine, Linguine

## **Insalata di Mare**

Gulf Shrimp, Day Boat Scallop, Sole, Calamari, Red, Yellow,  
Green Bell Peppers, Citrus, Lemon Vinaigrette

## **Salmon Selvatico**

Wild Alaskan Salmon, Livornese, Black Olive, Caper,  
Plum Tomato, Basil

## Dessert

### **Brownie al Cioccolato**

Sea-salt, Caramel, Dark Chocolate

**\$80 Per Person**

**Not Inclusive of Tax & Service**



# Labor Day Dinners 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 Tomatoes, Basil

Caesar Salad

Mixed Greens Salad

Vegetable Crudite

## **Dessert:**

Italian Pastries

Melon Tray

## **Included:**

Condiments

Potato Salad

Macaroni Salad

Coleslaw

Corn on The Cob



**To Place Orders Call: 732-308-3830**

**Orders must be placed By: 8/29/19**

**\$35 Per Person**

**(Menu is ordered by the Person)**

**Pick Up: 9/1/19 between 5:00 pm - 10:00 pm**

Friday September 13th, 2019 Cooking Class  
Wine pairings presented by Proof Beverages

**First Course - Fresh Mozzarella**

Asparagus, Roasted Pepper, Cipollina, Eggplant, Red Onion, Tomato,  
Sundried Tomato, Pesto

**Second Course - Escarole Bean Soup**

Sweet Sausage, Escarole, Cannellini

**Third Course - Snapper**

Livornese

**Fourth Course - Short Ribs**

Barolo, Mirepoix

**Fifth Course - Banana Forster**

Hosted by:

Anthony Braica & Matt Higgins

Each class will be filled with laughs, useful knowledge and hands-on participation, as well as a delicious dinner for you to enjoy! Learn, from start to finish, how to shop, prep, cook and present a sophisticated, eye-appealing 5 course dinner.

7:00pm- 10:00pm

**\$75 Per Person, Service and Tax not included**

Reservations: 732-308-3830 / [cookingclass@lacipollina.com](mailto:cookingclass@lacipollina.com)

# Summer Harvest Week

Friday, September 13th, 2019 - Sunday, September 22nd, 2019

Jersey Corn, Tomatoes, Peaches, Potatoes, Blueberries, Blackberries and many more thrive in New Jersey's rich soil. That is why for one night La Cipollina is dedicating a menu showcasing the best that New Jersey has to offer.

## **First Course**

Mozzarella, Heirloom Tomatoes, Japanese Eggplant, Holland Red Bell Pepper

## **Second Course**

Barnegat Light Scallops, Saffron, Jersey Potato, Vanilla Bean Vinaigrette

## **Third Course**

Pan Roasted Local Golden Tile, Crispy Pork Belly, Jersey Corn Chowder

## **Fourth Course**

Dealaman Farm Suckling Pig, Smoked Jersey Peach Barbecue Sauce, Napa Cabbage

## **Fifth Course**

Lemon Flan, Blackberry Jam, Lemon Short Bread

**\$75 Per Person**

**Tax & Service Not Included**

**Reservations: 732.308.3830 / [reservations@lacipollina.com](mailto:reservations@lacipollina.com)**

# Spring/Summer Events

5/8/19	Last Day To Place Mother's Day To Go Orders
5/12/19	Pick Up Mother's Day To Go Orders 11am-2pm
5/12/19	Mother's Day Reservations 12pm-11pm
5/22/19	Last Day For Memorial Day To Go Orders
5/24/19	May Cooking Class/Wine Pairing
5/26/19	Pick Up Memorial Day To Go Orders 5pm-10pm
6/12/19	Last Day for Father's Day Dinner To Go Orders
6/16/19	Pick Up Father's Day Dinner To Go Orders 11am-2pm
6/16/19	Father's Day Reservations 12pm-11pm
6/30/2019	Last Day for 4th of July To Go Orders
7/3/2019	Pick Up 4th of July To Go Orders 5pm-10pm
7/4/2019	Restaurant Closed
7/26/2018	July Cooking Class/Wine Pairing
8/16/19	Seafood Week Starts
8/25/19	Seafood Week Ends
8/29/19	Last Day for Labor Day To Go Orders
9/2/2019	Pick Up Labor Day To Go Orders 5pm-10pm
9/13/2018	September Cooking Class/Wine Pairing
9/13/2018	Summer Harvest Week Begins
9/22/2018	Summer Harvest Week Ends