

The Onion Quarterly

Winter 2017



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

Facebook: La Cipollina Ristorante

www.lacipollina.com

Instagram: @chefmatthiggins

[@lacipollinafreehold](https://www.instagram.com/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 Marin 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 four year old identical twins Aubrey and Phoebe, along with their three dogs, Chips, Carlos and Salsa. This past October, La Cipollina celebrated 30 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 30 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 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 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."

“Good People, Good Karma



I would like to share with you an email I received from a young man who 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 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 a beautiful wife, two year old twin girls and an adopted 27 year old son. 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

A Sample of our Menu

Mozzarella

Prosciutto, Capers, Melon, Mint, Parmigiano, EVOO

Stuffed Chicken Legs

Sausage, Golden Raisins, Asiago

Filet Mignon

Crabmeat, Baby Spinach, Balsamic, Whipped Potato

Linguine

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

Chicken Coq au Vin

Pearl Onion, Lardon, Shiitake, Herbs, Red Wine, Whipped Potato

Sicilian Eggplant

Fresh Mozzarella, Ricotta, Parmigiano, Plum Tomato, Béchamel

Gulf Shrimp and Lobster Tail Francese

Bucatini, Artichoke, Capers, Parsley, Lemon, White Wine

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

Cooking Class

Instruction & demonstration by Anthony Braica & Matt Higgins

Music by Ben Weiner

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.

Raffles and live music add to the festivities.

Reservations Required

(Events are limited to 35 guests)

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

Or email cookingclass@lacipollina.com



December Wine Pairing/ Cooking **Class**

Sunday, December 3rd, 2017 5pm-8pm

Fresh Mozzarella

Chateau Ste Michelle Pinot Gris 2013- Columbia Valley, Washington

The Chateau Ste. Michelle Pinot Gris offers fresh flavors of juicy pear, melon and a hint of spice.

Manicotti, Parmigiano, Fontina, Breadcrumbs, Pesto, Pinenuts

Tormaresca Neprica 2011- Puglia, Italy

Round and fruity, with jammy plum, spice and light herb notes

Seafood Bouillabaisse, Couscous

Eroica Riesling 2012- Columbia Valley, Washington

2012 Eroica Riesling sweet lime and peach aromas with subtle mineral notes.

Seared Duck Breast, Corn, Apricot, Cucumber, Scallion, Hoisin

Martian Ray Pinot Noir 2013-Russian River, California

Mouthwatering aromas of ripe strawberry, black cherry, toffee and Asian spices give way to a silky, juicy mouthful of cherry, cranberry and spice flavors.

Napoleon, Toasted almonds

Biscotti

Presidential Ruby Port

Classic deep ruby color. This delicious dessert wine combines youthful fruitiness with a surprisingly soft complex style rarely found in younger Portos.

\$75 Per Person, Tax and Service not included

5:00pm-8:00pm

732-308-3830

cookingclass@lacipollina.com

November White Truffle Week

November 14th, 2017-November 19th, 2017

Celebration of White Truffles From Alba, Italy.... the ultimate in decadence. Join us as we celebrate white truffle season with a 6 Course menu featuring truffles flown in from Alba Italy. This is a week long event.

First Course

Cauliflower Soup, Seared Day Boat Scallops, White Truffle

Second Course

Ditalini, Wild Mushrooms, Fontina, White Truffle

Third Course

Baby Arugula, Beef Tenderloin Carpaccio, White Truffle

Fourth Course

Classic White Truffle Risotto

Fifth Course

Braised Beef, Porcini Mushrooms, Barolo, White Truffle

Sixth Course

Panna Cotta, Mixed Berry Sauce, Shaved White Truffle

\$135 Per Person, Tax and Service Not Included

November Restaurant Week

November 3rd, 2017-November 12th, 2017

ANTIPASTI

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

CORSO PRINCIPALE

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

Bell & Evans Chicken Breast Red Pepper, Asparagus, Cipollina, Portabello Hash, Cognac

DOLCI

Chocolate Espresso Cake

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

Puglia Cheesecake Ricotta, Vanilla

32 Per Person

Not Inclusive of Tax & Service

\$32 Per Person

Tax and service not included

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

Open For Lunch/ Gift Certificates

Starting December 12th, 2017 until
December 24th, 2017, La Cipollina
will be open for lunch and on
Mondays For two weeks only!

Bulk Rate Gift Certificates On Sale
Starting December 1st, 2017! Contact
Matt Higgins at 732-308-3830

Thanksgiving Day Complete Dinners TO GO

Fresh Homemade Mozzarella

Riceballs Stuffed with Peas, Mozzarella, and Plum Tomato

Arugula, Radicchio, Endive, Cherry Heirloom Tomato

Quarts Butternut Squash

Tray Sweet Potato, Candied Marshmallow

Tray Brussel Sprouts, Pancetta

Fresh Turkey

Quart Gravy

Quart Stuffing with Sausage and Raisin

Quart Fresh Cranberry Sauce

Tray Roasted Fingerling Potatoes with Fresh Herbs

Tray Whipped Idaho Potatoes, Parsley Scallion Butter

Apple Torte

Pumpkin Pie

\$45 Per Person (minimum 6 people)

Orders Placed By: Monday, November 20th

Pick Up Orders: Thanksgiving Day, November 23rd 11am-1pm



Christmas Eve, Christmas Day & New Years Eve & New Years Day

Antipasto:

- Semolina Twist Bread \$3.50/pc
- 2 Pounds Fresh Homemade Mozzarella Served with Roasted Pepper, Grilled Asparagus, Garlic, Rubbed Eggplant \$55
- 12 Rice Bals, Filetto di Pomodoro \$25
- 1 Tray Ocean Garden Shrimp Cocktail \$50
- 1 Tray Baked Long Island Little Neck Clams \$45
- 1 Tray Fried Ocean Garden Shrimp \$50
- 1 Tray Sautéed Mussels, Tomato, Basil \$3

Insalate/Soup/ Pasta

- 1 Tricolor Arugula Salad, Balsamic \$30
- 1 ray Seafood Salad \$50
- 2 Quarts Lobster Bisque \$45
- 1 Tray Mushroom Risotto \$40
- 1 Tray Lasagna \$40
- 1 Tray Homemade Manicotti \$40

Contorni& Dolci

- 1 Tray Roasted Fingerling Potatoes \$25
- 1 Tray Sautéed Broccoli Rabe \$35
- 1 Tray Brussels Sprouts, Pancetta \$30
- 1 Tray Homemade Pignoli Cookies \$30
- 1 Tray Homemade Tiramisu \$30
- 1 Tray Homemade Cannoli's \$30

Entrees

- 1 Berkshire Honey Glazed Spiral Ham \$50
- 1 Tray Ocean Garden Shrimp Scampi \$65
- 1 Tray Salted Cod, Olives, Tomato \$50
- 1 Tray 3oz Lobster Tail Fradivaolo \$75
- 1 Tray Traditional Eel, Olives, Chilies, Capers \$40
- 1 Tray Alaskan Salmon, Lemon, Capers, White Wine \$60

Orders To Be Placed
By: 12/21/17 For
Pickup 12/24/17 3pm

Orders To Be Placed By
12/28/17 For Pick Up
12/31/17 2pm-4pm or
1/1/18 12pm/2pm

January White Truffle Week

January 23rd, 2018– January 28th, 2018

Celebration of White Truffles From Alba...The ultimate in decadence.

Join us as we celebrate white truffle season with a 6 Course menu featuring truffles flown in from Alba, Italy.

First Course

Winter Mushroom Bisque, Tortellini, White Truffles

Second Course

Linguine Carbonara, Egg, Pepper, White truffles

Third Course

Baby Arugula, Filet Mignon Tenderloin Carpaccio, White Truffle

Fourth Course

Classic White Truffle Risotto

Fifth Course

Braised Beef, Porcini Mushrooms, Barolo, White Truffle

Sixth Course

Vanilla Poached Pear, White Truffle Ice Cream

\$135.00 Tax and Service not included



January Cooking Class

Sunday, January, 21st, 2018

First Course

Fresh Mozzarella

Second Course

Seafood Soup, Shrimp, Crabmeat, Lobster

Third Course

3oz Lobster tail Fra Diavolo, Spicy Plum Tomato, Basil

Fourth Course

Veal Saltimbocca, Prosciutto, Sage, Mozzarella, Fingerling, Spinach

Fifth Course

Pignoli Cookies

Fresh Biscotti, Cranberry, Pistachio

\$50.00 Service and tax not included

732-308-3830

cookingclass@lacipollina.com

Cooking Class/Wine Pairing

Friday, February 23rd, 2018, 7pm

Wine pairings presented by Max's Beer, Wine & Liquor

First Course - Stuffed Mozzarella

Tom Gore Sauvignon Blanc – Bright citrus, lime, and tangerine aromas that carry through the palate. The wine finishes with crisp acidity and a touch of minerality. *Retail \$13*

Second Course – Cavatelli, Pork Shank Ragout

Elio Perrone Barbera D'Asti – A delightful nose of red berries, cherries and violets. Medium in body with perfect acidity and soft tannins, which should pair nicely with the meat sauce of this pasta dish. *Retail \$16*

Third Course – Alaskan Salmon, Mussels, Fennel Broth

Pacific Pinot, Pinot Noir– Flavors of black cherry, raspberry, and plum. A smooth, long vanilla and spice finish. Pairs well with red sauce dishes as well as heavier fish like Salmon. *Retail \$14*

Fourth Course – Flat Iron Steak Arrabiata

Southern Slope Cabernet Sauvignon – Black fruits dominate the nose while you will find notes of vanilla and Bing cherry on the palate to complement the spice from the Arrabiata sauce. *Retail \$12*

Fifth Course – Italian Ricotta Cheesecake

Bricco del Sole Moscato D'Asti – A beautifully fragrant and expressive bubbly with just the perfect touch of sweetness. Floral aromas of orange, white peaches and honeysuckle. *Retail \$16*



\$75 per person, Service and Tax not included

732-308-3830

cookingclass@lacipollina.com

Bacon Week

March 10th, 2018-March 15th, 2018

Nueske's Pork Belly, Sautéed Onion & Bacon Jam, Sunny Side Egg

Smoked Gouda, Bacon and truffle Mac and cheese

Romaine Hearts, Slab Bacon, Kumato Tomato, Bacon Basil Aioli, Toast Points

Bourbon Glazed Stuffed Pork Chop, Apples, Pancetta, Cabot Clothbound Cheddar, Bacon Risotto

Bacon Cone, Candied bacon, Spiced Pecans, Bacon Vanilla Ice Cream

Reservations 732.308.3830

\$60.00 Plus Tax and Service



BACON WEEK

Wild Game Week

March 21st, 2018– March 28th, 2018

Celebration of Wild Game ...The ultimate in Game Meat.

Join us as we celebrate our second annual Wild Game Week, a 5 Course menu featuring Venison flown in from Colorado, Muscovy Duck from Long Island, and Wild boar. This is a once a year menu and availability is limited.

First Course

Duck Confit Risotto, Chives, Marscapone

Second Course

Rack Of Lamb, Arugula, Shaved Parmigiano

Third Course

Wild Boar Ragu, Pappardelle, Tomato

Fourth Course

Venison Tenderloin, Wild Mushrooms, Port

Fifth Course

Vanilla Bean Crème brulee

\$75.00 Plus Tax and Service

732-308-3830

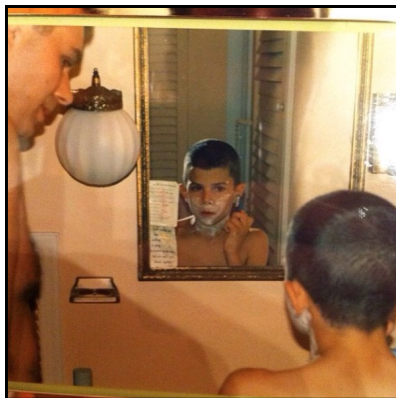
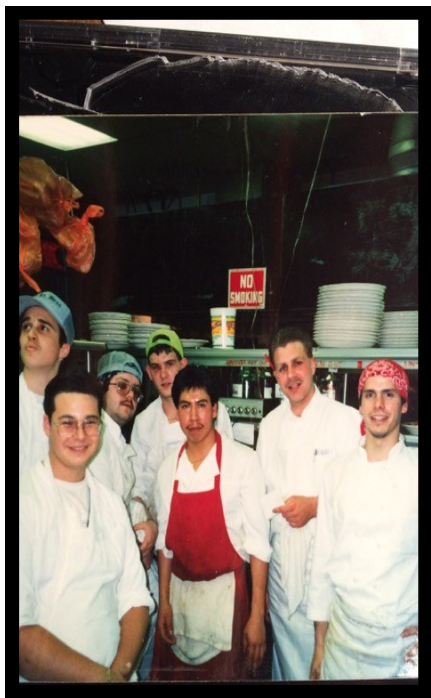
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Alex Cardenas– Ramirez

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, 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.



As time goes by...



Fall/ Winter

11/3/17	Restaurant Week Begins
11/12/17	Restaurant Week Ends
11/11/17	Truffle Week Begins
11/19/17	Truffle Week Ends
11/21/17	Last Day For Thanksgiving To Go Orders
11/24/17	Pick Up Thanksgiving Dinner To Go Orders
11/24/17	Closed For Thanksgiving
12/1/17	Bulk Rate Gift Certificates Go On Sale:
12/3/17	December Cooking Class and Wine Pairing
12/12/17	Open Monday-Friday for Lunch 12/12/17- 12/24/17
12/21/17	Last Day To Order Christmas Eve/Christmas Day Dinners
12/24/17	Pick Up For Christmas Eve/Day Dinner
12/25/17	Closed For Christmas
12/28/17	Last Day For New Years Eve/New Years Day Dinner To Go
12/31/17	Pick Up New Years Eve Dinner To Go
1/1/18	Pick Up New Years Day Dinner To Go
1/21/18	Cooking Class 7pm
1/23/18	Truffle Week Starts
1/28/18	Truffle Week Ends
2/23/18	Cooking Class
3/10/18	Bacon Week Starts
3/15/18	Bacon Week Ends
3/21/18	Wild Game Week Starts
3/28/18	Wild Game Week Ends