

The Onion Quarterly

2018 - 2019



La Cipollina

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 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 5 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.



A Sample of our Menu

Mozzarella

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

Arugula

Radicchio, Beets, Endive, Pistachio, Fennel, Shaved Parmigiano, Balsamic

Calamari

Jalapeno, Red & Green Bell Peppers, Scallion

Sweet Italian Sausage

Peppers, Onions, Fontina, Oregano, Oil Garlic

Day Boat Scallop

Pineapple, Mango, Bell Pepper, Citrus, Spiced Honey

Sicilian Eggplant

Fresh Mozzarella, Ricotta, Parmigiano, Plum Tomato Béchamel

Sea Bisquet

Shrimp, Lobster, Jumbo Crabmeat, Green Onion, EVOO, Paprika

Filet Mignon

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

Chilean Seabass

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

French Chicken Breast

Red Pepper, Asparagus, Cognac, Whipped Potato

Nature Veal Scallopini

Salimbocca, Prosciutto, Sage, Marsala, Baby Spinach, Parmigiano

Uio Day Boat Scallop

U7 Gulf Shrimp, Fra Diavolo, Parmigiano Risotto

Zuppa di Pesce

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

Capellini Shiitake

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

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 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 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

4 Courses

25 Person Minimum

\$40 Per Person

Dessert Class

3 Courses

25 Person Minimum

\$40 Per Person

Dinner Course

5 Courses

25 Person Minimum

\$50 Per Person

Friday September 21st, 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-Stuffed Portobello

Shiitake, Mozzarella, Asparagus

Third Course-Halibut

Washington Coast, Jicama, Basil Vinaigrette

Fourth Course-Filet Mignon, Aupouvre

Cognac, Peppercorn, Whipped Potato

Fifth Course— Zabaglione, Berries of the Season

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

Settimana Di Pesce

Seafood Week

Tuesday October 16th, /2018 - Sunday October 21st, 21018

Zuppa di Fruitti di Mare

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

Linguini con Molluschi

Long Island Clams, Prince Edward Island Mussels, Gulf Shrimp, Maine Lobster, Day Boat
Scallop, Maryland Crabmeat, Extra Virgin Olive Oil, Garlic, Tomato, Linguine

Insalata di Mare

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

Salmon Selvatico

Wild Alaskan Salmon, Parmigiano Crust, Lemon Beurre Blanc

Brownie al Cioccolato

Sea-salt, Caramel, Dark Chocolate

La Cipollina

16a West Main Street, Freehold

732.308.3830

\$75 Per Person, Plus Tax and Service

Happy 31st Anniversary

Antipasto

First Course

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

Little Neck Clams, PEI Mussels, Fennel, Long Hots, Pancetta, Corn, Vermouth
Calamari, Jalapeno, Red & Green Bell Peppers, Scallion
Mushroom Risotto, Scented Truffle, White Beech, Trumpet Royal, Crimini, Blue Foot, Shiitake, Chanterelle

Insalate

Second Course

Romaine, Escarole, Caesar, Pancetta, Crouton, Gaeta Olives, Parmigiano Reggiano
Arugula, Radicchio, Beets, Endive, Pistachio, Fennel, Shaved Parmigiano, Balsamic

Corse Principale

Main Course

Berkshire Pork Chop, Cherry Peppers, Onions, Shiitake, Gaeta Olives, Plum Tomato, Whipped Potato
Wild Alaskan Salmon, Pineapple, Mango, Bell Pepper, Citrus, Spiced Honey, Baby Spinach
French Chicken Breast, Red Pepper, Asparagus, Cognac, Whipped Potato
Gnocchi, Filetto di Pomodoro , Basil

\$49 Per Person, Service and Tax not included

Reservations: 732-308-3830
reservations@lacipollina.com

Restaurant Week Menu

Friday November 2nd, 2018— Sunday November 11th, 2018

ANTIPASTI

First Course

Mozzarella

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

Arugula

Radicchio, Beets, Endive, Pistachio, Fennel, Shaved Parmigiano, Balsamic

Clams

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

Garlic Soup

Roasted Peasant Garlic Soup, EVOO, Toast Points

CORSO PRINCIPALE

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

DOLCI

Dessert

\$32.18 Per Person. Not Inclusive of Tax & Service

Friday November 9th, 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-Escarole Bean Soup

Sweet Sausage, Escarole, Cannellini

Third Course-Bouillabaisse

Saffron, Seafood, Cous Cous

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



Thanksgiving Day Complete Dinners TO GO



We are here to help you make this Thanksgiving the most convenient year ever

Let us take care of all the cooking for you.

We will include every detail - soup to cranberry sauce, turkey to apple pie. We will have it ready for you to take home for your family, and enjoy the day.

2lb Fresh homemade mozzarella

12 Riceballs, stuffed with peas and mozzarella, plum tomato

1 Arugula, radicchio, endive, cherry heirloom salad

2 Quarts butternut squash soup

1 Tray sweet potato, candied marshmallow

1 Tray brussels sprouts, pancetta

10-12lb Fresh Turkey

2-Quarts gravy

2 Quarts stuffing, with sausage and raisin

1-Quart fresh cranberry sauce

1 Tray roasted fingerling potatoes, fresh herbs

1 Tray whipped Idaho potatoes, parsley scallion butter

1 Apple torte

1 Pumpkin pie

\$45 Per Person (min. 6 people)

Orders placed 3 days prior

Orders: 732-492-817
From 11am - 1pm

Pick up on Thanksgiving Day



White Truffle Week

Tuesday November 27th, 2018 - Sunday December 2nd, 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

Cauliflower Soup, Tortellini, Truffles

Second Course

Fettuccine Carbonara, Egg, Pepper, truffles

Third Course

Baby Arugula, Filet Mignon Tenderloin Carpaccio, Truffle

Fourth Course

Classic White Truffle Risotto

Fifth Course

Braised Beef, Porcini Mushrooms, Barolo, Truffle

Sixth Course

Vanilla Bean, Truffle, Crème Brulee

\$140.00 Plus Tax and Service



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 balls, 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 \$30

Insalate/ Soup/ Pasta

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

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 Tails Fradivaolo \$75
1 Tray Traditional Eel, Olives, Chilies, Capers \$40
1 Tray Alaskan Salmon, Lemon, Capers,
White Wine \$60

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 Biscotti \$30
1 Tray Homemade Tiramisu \$30
1 Tray Homemade Cannoli's \$30



Trays serve 8-10 guests

Pick up Times:

Christmas Eve TO GO - 3:00pm-5:00pm
Christmas Day TO GO - pick up on Christmas Eve 3:00pm-5:00pm
New Years Eve TO GO - 2:00pm-4:00pm
New Years Day TO GO - 12:00pm-2:00pm

Friday January 18th, 2019

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

First Course-Spedini

Mozzarella, Capers, Lemon, White Wine, Basil

Second Course-Rigatoni

Filetto, Tomato, Basil, Prosciutto & Onion

Third Course-Lobster

Fradiavolo, Chile, Risotto

Fourth Course- Chicken

Scarpiello, Sweet Sausage, Rosemary, Balsamic

Fifth Course— Berries of the Season, Flambe

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



White Truffle Week

Tuesday January 22nd, 2019 - Sunday January 27th, 2019

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, Truffles

Second Course

Linguine Carbonara, Egg, Pepper, truffles

Third Course

Baby Arugula, Filet Mignon Tenderloin Carpaccio, Truffle

Fourth Course

Classic White Truffle Risotto

Fifth Course

Braised Beef, Porcini Mushrooms, Barolo, Truffle

Sixth Course

Vanilla Poached Pear, Truffle Ice Cream

\$140.00 Plus Tax and Service

Friday February 22nd, 2019

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

First Course - Stuffed Mozzarella

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

Second Course - Arancini

Peas, Mozzarella, Fresh Tomato

Third Course - Chilean Seabass

Marechiara, Clam Broth

Fourth Course - Pork Tenderloin

Sun Dried Cranberry, Bourbon

Fifth Course - Vanilla Bean Crème Brûlée

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



Bacon Week

Tuesday March 5th, 2019 - Sunday March 10th, 2019

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

Smoked Gouda, Bacon, Jalapeno , Truffle Mac and cheese

BLT Bacon Cups

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

Bourbon Bacon Donuts, Dipping Sauce

Reservations 732.308.3830

\$60.00 Plus Tax and Service



BACON WEEK

Friday March 22nd, 2019

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-Lobster Bisque

Sherry, Lobster, Scallion

Third Course-Red Snapper

Onions, Capers, Tomato

Fourth Course-French Chicken Breast

Cognac, Red Pepper, Asparagus

Fifth Course— Pignoli Cookies

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



Restaurant Week

Friday April 5th, 2019 - Sunday April 14th, 2019

ANTIPASTI

First Course

CORSE PRINCIPALE

Main Course

DOLCI

Dessert

Reservations: 732-308-3830
reservations@lacipollina.com

\$32.18 Per Person

Not Inclusive of Tax & Service



Wild Game Dinner

Tuesday April 16th, 2019 - Sunday April 21st, 2019

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

Join us as we celebrate our third annual Wild Game Dinner, 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

Fig and Balsamic Glazed Quail

Second Course

Rack Of Lamb, Arugula, Shaved Parmigiano

Third Course

Duck Confit Risotto, Chives, Marscapone

Fourth Course

Venison Tenderloin, Wild Mushrooms, Port

Fifth Course

Vanilla Bean Cremebrulee

\$75.00 Plus Tax and Service

Fall/Winter Events

09/21/18	Friday	September Cooking Class
10/16/18	Tuesday	Seafood & Lobster Week Begins
10/21/18	Sunday	Seafood & Lobster Week Ends
10/31/18	Wednesday	Anniversary Day
11/2/18	Friday	Restaurant Week Begins
11/9/18	Friday	November Cooking Class
11/11/18	Sunday	Restaurant Week Ends
11/20/18	Tuesday	Cut off Day to Order for Thanksgiving To Go
11/22/18	Thursday	Thanksgiving To Go
11/27/18	Tuesday	White Truffle Week Begins
12/1/18	Saturday	Bulk Rate Gift Certificates on Sale
12/2/18	Sunday	White Truffle Week Ends
12/11/18	Tuesday	Open 7 days Lunch / Dinner Begins
12/20/19	Thursday	Cut off Day to Order for Christmas To Go
12/24 /18	Monday	Christmas To Go
12/24/18	Monday	Open 7 Days Lunch / Dinner Ends
12/25/18	Tuesday	Closed Christmas Day
12/27/18	Thursday	Cut off Day to Order for New Year's Eve To Go
12/27/ 18	Thursday	Cut off Day for New Year's Day To Go
12/31 /18	Monday	New Year's Eve To Go
1/1/19	Tuesday	New Year's Day To Go
1/1/19	Tuesday	Open New Year's Day
1/18/19	Friday	January Cooking Class
1/22/19	Tuesday	White Truffle Week Begins
1/27/19	Sunday	White Truffle Week Ends
2/22/19	Friday	February Cooking Class
3/5/19	Tuesday	Bacon Week Begins
3/10/19	Sunday	Bacon Week Ends
3/22/19	Friday	March Cooking Class
4/5/19	Friday	Restaurant Week Begins
4/14/19	Sunday	Restaurant Week Ends
4/16/19	Tuesday	Wild Game Week Begins
4/21/19	Sunday	Wild Game Week Ends