



Welcome to Bortolotti's Cin Cin- established in 2017. The Bortolotti family started their catering business, Jessica's Cucina, in 2013. Our menu features unique creations along with traditional family recipes that have been passed down for generations.

Chef Jess features dishes from both Northern and Southern Italy. Our family hails from Tyrol in Northern Italy along the Austrian border, and coastal Chieti in South Central Italy. Our menu features the different types of cuisine from these regions.

The Italian lifestyle and culture is very food-focused. Our family has always taken the time to prepare the food as a chance to come together as a family, with everyone having a role in the kitchen. Our meals are never rushed and we truly appreciate the time to gather around the table with friends and family and talk to one another. We have taken those same principles and have brought them to Cin Cin. We do not offer Wi-Fi to our guests, we encourage you to unplug, slow down and relax. Dining should be a pleasant experience and not a rushed chore.

Dining at Cin Cin will be a different experience for you compared to other establishments; our food is prepared from scratch and to order. When the season allows, we locally source as many ingredients as possible. We do not own a microwave or a deep fryer- everything we do takes time to make especially for you. It is not unusual for your dining experience with us to last two hours. If you are in a rush please ask your server for items that may take less time to prepare or come back another time when you can spend more time enjoying the Cin Cin experience.

The Bortolottis welcome you and look forward to serving you exceptional food and drinks along with friendly service.

Jess- Jay- Vito- Nicola

Cicchetti

(Appetizers)

Funghi Ripieni Di Spinach- *Stuffed Mushrooms*

Spinach, ricotta, and parmesan-stuffed portabella mushrooms.

\$13.25 **V** **GF**

Bruschetta-Traditional

Fresh tomatoes, basil, onion, sea salt, and oil on toasted crostinis.

\$10.50 **VE**, with **gluten-free bread** **\$12.25** **GFA**

Polpette- *Handmade Meatballs*

Our signature savory meatballs served with marinara sauce.

Piccolo (6) \$9 Grande (12) \$16 **GF**

Tagliere Di Formaggi Artigiano- *Cheese Platter*

Mixture of hard and soft cheeses served with assorted dried fruit, grapes, and crackers.

Piccolo \$14, Grande \$19, **V** **GFA**

Prosciutto E Asparagi Pasticceria- *Prosciutto & Asparagus Pastries*

Buttery flaky crust stuffed with a prosciutto and asparagus cream cheese filling.

\$15

Melanzana- *Eggplant*

Sliced eggplant lightly bread with Italian seasoning and dusted with parmesan cheese, Italian parsley & blistered tomatoes. Served with a side of our marinara sauce.

\$15 **V**

Zucca di Ghianda Arrostita-*Roasted Acorn Squash*

One half acorn squash, stuffed with brown sugar, Jalapeno, and gorgonzola. Topped with micro-greens, served with potato scones.

\$15.95, **V** with **Spicy Sausage** **\$17.95** **GFA**

Zuppa Pavese- *Farm Egg & Bread Soup*

Savory beef broth over toasted bread, topped with poached egg & parmesan.

\$6, with **gluten-free bread** **\$6.75** **GFA**

Entrees

Capesante Scottate E Pancetta- Seared Scallops over Polenta

Seared scallops with bacon and leeks over creamy parmesan, and chive polenta with blistered tomatoes.

Market Price, Bacon Wrapped- Market Price +\$5

Fettuccini Allo Zafferano E Fruitt Di Mare- Saffron Seafood Fettuccini

Two large scallops, four shrimp, and four mussels served over fettuccine pasta with a Sauvignon Blanc, saffron caper, and red pepper flake sauce, with sun-dried tomatoes, Italian parsley, topped with parmesan cheese.

\$39 GFA

Cashew In Corosta Walleye- Cashew Crusted Walleye

Walleye dusted in lemon zest, dill, panko bread crumbs, and toasted cashews.

\$25.95

Cernia In Camicia- Poached Grouper

Tender Buttery Grouper Poached with Rosemary and Tarragon served over a Creamy Leek Risotto.

\$34.75 GF

Branzino Allarancia E Parezzemolo- Sea Bass Filet

Lightly breaded, delicately pan-seared sea bass with an orange zest Grand Marnier sauce.

\$39.75 GF

Mano-Beef Canederli

A traditional North-Eastern Italian dish from the Trentino Region. Dumplings filled with fresh parsley, genoa salami, and bacon. Served with sliced tender beef roast and rich au jus.

\$26.95

Cotolette Di Maiale Al Rosmarino- Pork Slices over Polenta

Tender pork sauteed in Sauvignon Blanc, capers, and rosemary with leeks and blistered tomatoes. Served over polenta.

\$26.95

Pollo Siciliano- Chicken Siciliano

Lightly breaded chicken breast sauteed in lemon and butter, over a bed of fettuccine noodles with tomatoes, leeks, and capers.

\$24.25

Pollo Al Basilico E Pomodoro Secco Al Sole- Sun-Dried Tomato Chicken

Savory chicken breast baked with a basil and sun-dried tomato rub, served on a cauliflower puree.

\$23.75 GF

Cin Cin Pasta Creations

Carbonaro

Angel hair pasta with traditional carbonara sauce, bacon, black and red pepper, and blistered tomatoes.

\$22.25 **GFA** 

Orecchiette al Tartufo

Orecchiette pasta with peas, tomatoes, bell peppers, broccoli, leeks, and mushrooms, tossed in truffle oil and garlic. Topped with parmesan.

\$19.25 **V** **GFA** **Vegan Available**

Mostaccioli al Forno

Baked mostaccioli pasta with mozzarella and our signature pizzaiola sauce.

Without Sausage \$16.95 **V**, **With Sausage \$20.95**, **Gluten Free +\$2.00** **GFA**

Vegetable Lasagna

Layers of roasted squash, zucchini, eggplant, spinach, ricotta, peppers, onions, mozzarella, and our signature pizzaiola sauce.

\$22 **V**

Sausage and Beef Lasagna

Layers of Italian sausage, beef, ricotta, and our homemade marinara sauce.

\$24

Custom Pastas

Your Choice of Pasta and Sauce for \$14.95,

Gluten Free \$17.95 (Pasta Type Based on Availability)

All Pasta Sauces are Gluten-Free and Vegetarian

Pasta:

Angel Hair
Mostaccioli
Fettuccine
Farfalle
Orecchiette

Sauce:

Pizzaiola
Marinara
Gorgonzola Cream
Parmesan Garlic Cream
Pesto

Additional Protein Add-Ons to Any Dish

Roast Chicken Breast- \$8

Sauteed Shrimp (4)- \$10


Meatballs (5)- \$7

Italian Sausage- \$5

Lobster Tail- Market Price, when available

Scallops (4)- Market Price

Scallops with Bacon- Market Price +\$5

Blackened- +\$3 

*All seafood is wild caught

Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness

Pizza

Cin Cin pizza has a thin, traditional crunchy Roman crust. Our pizzas are hand-rolled and measured by weight; each crust is unique. Our small pizza feeds 1-2, our large pizza feeds 2-3. Choose one of our signature sauces for your pizza: pizzaiola, marinara, garlic cream, gorgonzola cream, or pesto.

	<u>Small</u>	<u>Large</u>
Cheese Pizza	8.75	12.00
Sausage	3.00	5.00
Pepperoni	2.25	4.25
Chicken	4.50	7.50
Onion	0.75	1.50
Jalapenos	1.00	1.50
Bell Peppers	1.75	2.75
Mushrooms	1.50	3.50
Bruschetta	3.00	6.00
Green Olives	1.00	2.00
Kalamata Olives	1.50	3.00
Spinach & Ricotta	3.00	5.00
Gorgonzola	2.25	4.50
Fresh Basil	2.00	3.50
Anchovies	3.00	5.00

* Gluten- Free Pizza Crust, +\$4, Large Only

*Entrees and Custom Pastas include dinner salad or soup of the day

*Split Plate Fee- \$10 (Includes soup or dinner salad)

*Separate Checks Will Be Divided Equally, Not By Item

*Administrative Fee for Non-Cash Payments- 3.5%

GF- Gluten Free **GFA**- Gluten Free Available **V**- Vegetarian **VE**- Vegan  - Spicy