

Cirino's
— AT —
MAIN STREET
MEDITERRANEAN CUISINE

DINNER MENU

Time Honored Recipes from the Cirino Family Kitchen

530-477-6000

Your Hosts: Jerry and Tucker Cirino

SOUPS ~ SALADS

SOUPS (ALL SOUPS ARE HOUSE-MADE)

Soup of the Day: Cup 4.25 ~ Bowl 5.95

French Onion: Bowl 5.95

Cirino's Famous New England Clam Chowder: Cup 5.75 ~ Bowl 9.95

SALADS

ANY OF THE FOLLOWING CAN BE ADDED TO YOUR SALAD FOR AN ADDITIONAL COST:

Chargrilled Chicken 5.25

Sliced Turkey 4.00

Large Bay Shrimp 4.75

Chargrilled Salmon Fillet 8.50

Chargrilled Ocean Prawns 8.00

Chargrilled New York Steak 8.50

Chargrilled Balsamic Chicken Thigh 3.50

GARDEN GREEN HOUSE SALAD

Green leaf and baby greens with tomatoes and cucumbers. **Dressings:** Cirino's House Dressing, Dijon Vinaigrette, Roasted Creamy Garlic, Blue Cheese, Louie Dressing (Thousand Island), Vinegar and Oil.

Small 5.25

Large 7.95

CAESAR SALAD

Fresh, cool and crisp romaine lettuce tossed with just the correct amount of our house-made Caesar dressing prepared with Italian imported anchovies and fresh-squeezed lemon juice. We then dust your salad with fresh Parmesan Reggiano cheese and top it with our own toasted croutons.

Small 6.75

Large 13.95

MEDITERRANEAN SALAD

Tender mixed baby greens with roasted red bells, artichoke hearts, Greek olives, tomatoes and Feta cheese, tossed with Dijon dressing and sautéed eggplant.

14.95

SHRIMP LOUIE

Our Louie dressing and salad together, make a superb combination of flavors! Soft and plump, sea fresh bay shrimp top a bed of tender baby green lettuce, tomatoes, kalamata Olives, cucumber, carrots, hard boiled eggs and croutons. We present our Louie dressing on the side for your convenience. Toss away!

15.95

SPINACH AND APPLE SALAD

I enjoy the balance achieved by opposites. The combination of garden fresh spinach, shaved tart apples, sweet Gorgonzola cheese, candied roasted walnuts and fresh tomatoes, along with the smoky flavor and texture of crisp apple wood smoked bacon, tossed with our apple cider vinaigrette dressing confirms that "opposites do attract."

15.35

TUNISIAN CHICKEN SALAD

Grilled teriyaki chicken breast atop fresh baby green lettuce, buckwheat noodles, snow peas, tomatoes and roasted cashews tossed with a spicy North African dressing.

16.75

THE OLD WORLD BUTCHER SHOP

ALL "BUTCHER SHOP" ITEMS ARE SERVED AS FULL DINNERS WITH SOUP OR SALAD, BALSAMIC GRILLED VEGETABLE SKEWER AND YOUR CHOICE OF RICE, GRILLED POLENTA, GARLIC MASHED POTATOES OR BAKED POTATO.

CORSICAN ROSEMARY CHICKEN

The Corsican cuisine has a light and al fresco feeling to it. Almost all of their food should be enjoyed outside. Perfect for our Mediterranean piazza restaurant décor. Two 6-ounce chicken breasts marinated in garlic, white wine, rosemary and thyme.

23.95

Jerry's Wine Recommendation: Ruffino Lumina, Pinot Grigio

Tucker's Beer Recommendation: Hefeweizen on Draft

ALDO'S CHAR-GRILLED STEAK A'LA GORGONZOLA (A LOCAL FAVORITE)

Aldo Depoletti emigrated with my father's family from Napoli, Italy. He was charged with the responsibility of protection and safe passage to this country. At nearly every visit to the Cirino home, this steak was prepared for him. Char-grilled Beef Steak basted with a sweet garlic butter sauce, topped with Italian Gorgonzola cheese and served with garlic mashed potatoes, baked potato, rice or grilled polenta.

26.95

Jerry's Wine Recommendation: Parducci, Cabernet Sauvignon

Tucker's Beer Recommendation: Bass Ale on Draft

MAIN STREET RIB EYE STEAK

This is a juicy ranch-raised American style grilled beef steak. Twelve ounces of choice cut, hand-carved, cholesterol-producing, heart-stopping fun. I love a good steak, especially one that has our special steak seasoning and compound butter flavor basting it while it cooks. Oh, yeah! "Don't forget to walk around the block, once, before you drive home. You'll be just fine."

27.95

Jerry's Wine Recommendation: Rodney Strong, Merlot

Tucker's Beer Recommendation: Black & Tan on Draft

PORK CHOPS MILANESE

Remember the way pork chops used to taste when you were a kid.... with that, "chew-on-the-bone until it's clean", sweet flavor? Well, we have taken a page from that past as we lightly bread two beautiful pork chops with our own fresh-seasoned breading to seal in the moisture and then, using only olive oil, we cook them to perfection. Originated from the kitchens of Milan, Italy these chops are garnished with a touch of lemon and Parmesan cheese and accompanied with Jerry's fresh house-made applesauce. I love them with the garlic mashed potatoes. But you can choose from any of the full dinner offerings listed above.

24.95

Jerry's Wine Recommendation: Ferrari-Carano, Fumé Blanc

Tuckers Beer Recommendation: Hefeweizen on Draft or a Bottled Lager

THE OLD WORLD BUTCHER SHOP

ALL "BUTCHER SHOP" ITEMS ARE SERVED AS FULL DINNERS WITH SOUP OR SALAD, BALSAMIC GRILLED VEGETABLE SKEWER AND YOUR CHOICE OF RICE, GRILLED POLENTA, GARLIC MASHED POTATOES OR BAKED POTATO.

SICILIAN PORK ROSTINI WITH ORANGE THYME SAUCE OR WILD ITALIAN PLUM SAUCE

Pork, for the past many years in this country, has had a tendency to be dry and somewhat lacking in those wonderful flavors you may remember as a child. Remember chewing on pork bones to get the last of the sweet juicy flavor? I have incorporated an old Sicilian technique, used for wild boar, to replace those sweet juicy flavors. I've filleted a large portion from a custom-cut pork roast and allowed it to relax for just enough time in a juniper berry and thyme brine. Tonight, we will grill the fillet over an open flame until it is plate-perfect. We complete the flavor marriage with a light application of your choice: Jerry's Orange Thyme Sauce or Wild Italian Plum Sauce.

25.95

Jerry's Wine Recommendation: Hess Select, Chardonnay

Tucker's Beer Recommendation: Sierra Nevada Pale Ale on Draft

PACIFIC NORTHWEST STYLE SALMON

Salmon is king in the Pacific Northwest. We share this ancient "culture of the salmon" with you by offering a recipe handed down from the executive chef at the famous Olympic Hotel in Seattle. This is one of the offerings we borrowed from the Cirino's Bar and Grill menu. Char-grilled over an open flame and basted with our lime butter sauce, creating a taste as though it was cooked over a campfire on the shores of the Puget Sound. Remember, salmon can be enjoyed equally with a medium bodied red wine as well as a white. Any one of our Italian red blends would be wonderful with our salmon.

24.95

Jerry's Wine Recommendation: Ferrari-Carano, Sienna

Tucker's Beer Recommendation: Bass Ale on Draft

CHICKEN PARMIGIANA

This Italian/American dish has been a favorite of local Cirino's customers for 30 years. A tender chicken breast is lightly breaded in house-made bread crumbs, then sautéed to perfection, served on a bed of marinara sauce and topped with melted Mozzarella and Parmesan cheese.

23.95

Jerry's Wine Recommendation: Pacific Rim, Dry Riesling

Tucker's Beer Recommendation: Blonde Ale on Draft

MEDITERRANEAN

SMALL PLATE

IF A FULL DINNER SEEMS TOO MUCH YOU'LL LOVE OUR SMALL PLATE MENU
(SERVED À LA CARTE)

MALTESE DINNER

When in Malta do as the Maltese do... Order the Maltese Sauce with one of two choices: Salmon and Bay Shrimp or our Malta-Style Lamb (when available)... You will be swept away to this sun-drenched and culturally diverse island. I cannot decide which one I prefer. I truly encourage you, at your leisure, to try both. They are served with farfalle pasta and sauce separate, therefore, you can blend sauce and pasta to your desired consistency, not ours. You know... there are foods that taste good and then there are foods that make you feel good during and after you eat them. Served with extra-virgin olive oil crostini.

Salmon and Bay Shrimp 14.95
Lamb 14.95

A Note On The Lamb: "The Maltese eat very little meat; therefore, they take pride in the techniques used to incorporate flavor into the meat dishes they do enjoy. We add flavor as well as tenderize, by pounding rosemary, fresh garlic, sea salt and pepper and a sweet compound butter into the lamb, just as the Maltese have historically done. We then braise it in a wonderfully tangy tomato-base sauce. This is, by far, my favorite tomato sauce. Close your eyes and taste. You should be able to recognize and enjoy all of the above ingredients.

A Note On The Salmon and Bay Shrimp: My family has enjoyed this sauce on Christmas Eve for as long as I can remember. This sauce is wonderful with all types of seafood. Extend your enjoyment by ordering a glass of Italian Trebbiano white wine. Buon Appetito!

Try one of these! I think you are worth the extra money and effort that we put into these products...Jerry Cirino

JERRY'S EGGPLANT PARMESAN SICILIAN STYLE

My mother and I love eggplant. It is almost a religion between us, and we agree this dish is one of our favorites. Sicilians use eggplant every way possible and this dish is a standout for its bright, clean flavor and is a testament to two theories: "simplicity is best" and "it's all in the quality of the ingredients." Fresh eggplant, lightly sautéed in Sicilian extra virgin olive oil and balanced with freshly made Mozzarella cheese, is offered on a bed of tangy marinara and garnished with a touch of Parmesan cheese. Served with extra virgin olive oil crostini.

15.95

Jerry's Wine Recommendation: Shenandoah, Zinfandel

Tucker's Beer Recommendation: Peroni, Italian Lager

CIRINO'S FAMILY SPAGHETTI

This meat sauce has been prepared by my family for generations...how many...impossible to tell. My Mother, Maxine Cirino, passed on the recipe to me when I left for college and I neglected to take it with me. Sundays weren't right, something was missing...ahh spaghetti. A quick call to Mom, I had the recipe and I would love to share this dish with you. You can order this family spaghetti over your choice of Linguine, Farfalle or Penne pasta. Served with toasted rosemary foccacia. This recipe contains mushrooms.

Half Order 12.95 Full Order 15.95

Jerry's Wine Recommendation: Ferrari -Carano "Siena", Sangiovese

MEDITERRANEAN

SMALL PLATE

(SERVED À LA CARTE)

RIGATONI PROSCIUTTO BALSAMELLA

This is comfort food at its best. This dish originated in the Lombardi region of Italy where the land is fertile enough to support dairy cows that give us the wonderful cream and cheese used in this recipe. Soft creamy balsamella (Italian white sauce) lightly surrounds each piece of rigatoni pasta and marries with the delicate flavor of Italian prosciutto. Toasty on the top, creamy and soft on the bottom, served in the boat-style dish and offered with grilled rosemary focaccia.

15.95

Wine Recommendation: Pacific Rim, Dry Riesling

Tucker's Beer Recommendation: Alaskan Amber Ale

TUCKER'S STUFFED POLENTA

Just the right meal for today's weather. Sweet and savory Cirino's style polenta stuffed with fresh basil, marinated artichoke hearts, sautéed red peppers, Mozzarella and Italian Parmesan cheese, set in a bed of our marinara sauce.

15.95

Jerry's Wine Recommendation: Ferrari-Carano, Fumé Blanc

Tucker's Beer Recommendation: Alaskan Amber Ale

PASTA SHELLS FORMAGGIO

Large shell-shaped pasta is ideal for holding a delicious filling: a blend of three cheeses: Ricotta, Mozzarella and Parmesan. The three large shells are baked in a pool of our house-made marinara sauce, topped with Mozzarella, a sprinkle of fresh Parmesan cheese and served with grilled rosemary focaccia.

15.95

Jerry's Wine Recommendation: Shenandoah, Zinfandel

Tucker's Beer Recommendation: Peroni, Italian Lager

JERRY'S SUMMERTIME FRESH PUTTANESCA (SEASONAL)

THERE IS NO DOUBT IN MY MIND, THIS IS MY MOST FAVORITE DISH

I wait all year for the tomatoes to ripen. My annual clock starts ticking with the first bowl of Puttanesca, anticipating next year's crop of tomatoes that will bring back the wonderful Mediterranean flavors of this dish. Uncooked, served over hot pasta, is how I enjoy my Puttanesca. Fresh Roma tomatoes, Kalamata olives, capers, Italian parsley, a little anchovy, garlic and hot pepper flakes all marinated in extra-virgin olive oil served over hot farfalle pasta accompanied by our house-made crostini and served with freshly grated Parmesan cheese...Jerry Cirino

14.95

Jerry's Wine Recommendation: Ferrari-Carano, Fumé Blanc

Tucker's Beer Recommendation: Blonde Ale on Draft

RISOTTO

AN ITALIAN CLASSIC

(SERVED À LA CARTE)

RISOTTO WITH FRESH ROSEMARY, RED FLAME GRAPES AND BRIE CHEESE

If pasta is king then risotto is certainly queen. I never enjoy risotto without marveling at how sensuous, beautiful and satisfying, it always is. The finest rice in the world is grown in the Po Valley in Northern Italy. We think you are worth the extra money and time we spend to bring this wonderful dish and style of cooking to your table.

15.95

Jerry's Wine Recommendation: Pacific Rim, Dry Riesling

Tucker's Beer Recommendation: Pacifico

RISOTTO WITH SHRIMP, ROMA TOMATOES AND FRESH BASIL

This is, but, another of the wonderful and endless combinations that risotto offers the creative cook. Enjoy this dish with a cool glass of Santa Cristina Orvieto.

15.95

Jerry's Wine Recommendation: Santa Cristina, Orvieto

Tucker's Beer Recommendation: Blonde Ale on Draft

RISOTTO WITH SUN DRIED TOMATOES, FRESH BASIL AND BALSAMIC CHICKEN

I enjoy risotto any time, any place. The ancient technique of preparing risotto is as intriguing as the dish itself. We employ the Northern Italian version using our own house-made chicken stock and some of the world's finest rice, which is grown in the Po Valley in Northern Italy. Sun-dried tomatoes, fresh basil and a grilled balsamic chicken thigh tops our wonderful creamy risotto.

15.95

Jerry's Wine Recommendation: Banfi "Centine", Super Tuscan

Tucker's Beer Recommendation: Brown Ale on Draft

RISOTTO WITH MARSALA WINE AND FRESH MUSHROOMS

These rich and earthy flavors are just right for any type of weather. This Northern Italian dish, which is made with Southern Italian Marsala wine, proves that opposites do attract. I love the simple elegance of this risotto. It is one of my absolute favorites.

15.95

Jerry's Wine Recommendation: Santa Cristina, Orvieto

Tucker's Beer Recommendation: Peroni, Italian Lager

RISOTTO WITH PROSCIUTTO ARTICHOKE AND FRESH TOMATOES

This is a long time Cirino's Bar & Grill classic flavor combination. What a great way to celebrate the great texture and beauty of risotto.

15.95

Jerry's Wine Recommendation: Pacific Rim, Dry Riesling

Tucker's Beer Recommendation: Samuel Adams, Boston Lager

PASTAS ~ GRAINS

SERVED À LA CARTE

ANY ITEMS ON THIS MENU CAN BE SERVED WITH ANY OF THE FOLLOWING:

Chargrilled Chicken 5.25

Sliced Turkey 4.00

Large Bay Shrimp 4.75

Chargrilled Salmon Fillet 8.50

Chargrilled Ocean Prawns 8.00

Chargrilled New York Steak 8.50

Chargrilled Balsamic Chicken Thigh 3.50

FETTUCCINI ALFREDO “CIRINO’S STYLE”

Over the years, it never ceased to amaze me how far some of our customers would travel for a plate of pasta. It all began in 1983 in Nevada City’s Cirino’s Bar and Grill. You see, when I was young and learning to cook, I was not that familiar with cream style pasta because my family could not afford such decadence. Therefore, when I had the opportunity to embellish, I took full advantage and made the Cirino’s style Fettuccini as flavorful and as rich as you deserve.

La con dolce on sedo pontrala. (The proof is in the pudding)!

19.95

Jerry’s Wine Recommendation: Hess Select, Chardonnay

Tucker’s Beer Recommendation: Newcastle, Brown Ale

FETTUCCINI ALFREDO PESTO FRESCO

(Our pesto is made from local, summer-sun grown, organic basil when available) Fresh house-made basil pesto with cashews and extra-virgin olive oil all combined in a rich and creamy smooth Alfredo sauce, with fresh Roma tomatoes. What could be more satisfying?

20.95

Jerry’s Wine Recommendation: Pacific Rim, Dry Riesling

Tucker’s Beer Recommendation: Bass Ale on Draft

ANGEL HAIR PASTA

Angel hair pasta is simply the sexiest cut of pasta, fun to eat and perfect for lunch or dinner. Sautéed garlic, fresh Roma tomatoes combined with our house made pesto sauce, all blended in a butter and Italian Trebbiano white wine sauce, lightly tossed with steaming angel hair pasta and a touch of Parmesan cheese. Accompany your pasta with a glass of Italian Trebbiano white wine. You work hard so celebrate life by enjoying all of it. If you don’t deserve it, who does?

18.95

Jerry’s Wine Recommendation: Shenandoah, Zinfandel

Tucker’s Beer Recommendation: Peroni, Italian Lager

VERDI MEDITERRANEAN (CLASSIC STIR-FRIED VEGETABLES)

Vegetables are the heart of most Mediterranean recipes and diets as well. We enjoy providing a classic stir-fried medley of the season’s choice, garden fresh vegetables laced with a splash of sesame seed oil and our own North African influenced flavors. The vegetables are served over a combination of wild rice grains and topped with roasted cashews.

17.95

PASTAS ~ GRAINS

SERVED À LA CARTE

FETTUCCINI ALFREDO WITH LOBSTER, BAY SHRIMP, ROMA TOMATOES, SNOW PEAS AND ITALIAN TREBBIANO WHITE WINE

Tucker started with our famous Fettuccini Alfredo and combined the rich bounty of the sea with fresh delicate flavors of the garden, to create exceptional pasta for you this evening. Try this wonderful pasta with a bottle of wine from our wine list.

22.95

Jerry's Wine Recommendation: Chateau St. Jean, Chardonnay

Tucker's Beer Recommendation: Bass Ale on Draft

RAVIOLI WITH SHRIMP TUSCAN STYLE

A sea by several names mostly surrounds Italy, therefore, an abundance of seafood combinations are woven throughout the Italian cuisine. I feel one of the best examples is seafood wrapped in pillows of fresh pasta accompanied by a sauce that does not overpower either of the delicate flavors. Tonight, we feature shrimp ravioli with fresh shallots and sun-dried tomatoes in a Trebbiano white wine butter sauce with a hint of lemon.

21.95

Jerry's Wine Recommendation: Santa Cristina, Orvieto

Tucker's Beer Recommendation: Brown Ale on Draft

FETTUCCINI ALFREDO WITH SMOKED SALMON

This is another rich and decadent full-flavored pasta dish. Garlic, shallots, fresh Roma tomatoes and tender, succulent smoked salmon are all sautéed and blended with a sensual cream and Parmesan cheese sauce.

21.95

Jerry's Wine Recommendation: Parducci, Pinot Noir

Tucker's Beer Recommendation: Alaskan, Amber Ale

PENNE CHICKEN DIJON

Penne pasta is tube shaped and looks somewhat like a quill or pen, thus, the name "penne." The practical application of the hollowed tube allows the pasta to carry as much of the sauce as possible. A plump chicken breast is sautéed with garlic, mushrooms and roasted red peppers and tossed in a Dijon, fresh basil and Parmesan cheese cream sauce. This pasta is wonderful with a cold beer as well as wine.

22.95

Jerry's Wine Recommendation: Ferrari-Carano "Siena", Sangiovese

Tucker's Beer Recommendation: Samuel Smith, Taddy Porter

SCAMPI IN THE BOAT

Scampi from the sea are swimming in a white wine sauce that enjoys the company of leeks, garlic, red pepper flakes, lemon and sweet butter all served with a side dish of our signature spaghetti with meat sauce. "Surf and Turf" served with foccacia for sauce dipping.

23.95

Jerry's Wine Recommendation: Ruffino Lumina, Pinot Grigio

Tucker's Beer Recommendation: Heineken, Lager

PASTAS ~ GRAINS

SERVED À LA CARTE

PENNE POLLO PEPPER ROSSO

THIS DISH IS HOT! It's soooo good it hurts. This is for all of you California people that love the heat. The flavor, as well as the name, is all the result of a little bright red pepper grown for centuries on the volcanic slopes of Southern Italy. This unique pepper becomes the flavor base for this wonderful penne pasta entrée that combines char-grilled balsamic chicken thighs, sliced garlic and green onions in an extra-virgin olive oil sauté. Garnished with shaved Grana Parmesan cheese.

22.95

Jerry's Wine Recommendation: Parducci, Pinot Noir

Tucker's Beer Recommendation: Heineken, Lager

FRESH SALMON SERVED OVER LINGUINI PASTA WITH BASIL PESTO

Tonight's salmon is char-grilled with a lime-Worcestershire butter baste and served over linguini pasta with a fresh house-made basil pesto sauce and fresh Roma tomatoes, colorful as well as flavorful.

23.95

Jerry's Wine Recommendation: Pacific Rim, Dry Riesling

Tucker's Beer Recommendation: Bass Ale on Draft

CHAR-GRILLED BALSAMIC CHICKEN OVER LINGUINI

Cirino's customers have enjoyed these wonderful thighs for years. The combination of flame grilling and the sweetness of the Balsamic baste give the two boneless chicken thighs special consideration, but when they are served over linguini tossed with sautéed aglio olio herb sauce and sun dried tomatoes and enjoyed with our recommended wine or beer, it truly becomes an extra enjoyable experience.

21.95

Jerry's Wine Recommendation: Banfi "Centine", Super Tuscan

Tucker's Beer Recommendation: Sierra Nevada Pale Ale on Draft

FARFALLE PASTA WITH SWEET ITALIAN SAUSAGE AND TOSCANO SAUCE

When I was a child, my most favorite kitchen memory was the aroma of sausage and peppers sautéing. I believe all things in life are instantly better when sausage and peppers are close by. Therefore, we offer red and green peppers sautéed with Roma tomatoes and our own Toscano sauce. Toscano sauce is an Italian herb flavored extra-virgin olive oil based sauce with just a little spicy heat to let you know you are still alive. All served over steaming farfalle pasta. This is one of my favorite pasta dishes. Salute!

22.95

Jerry's Wine Recommendation: Parducci, Cabernet Sauvignon

Tuckers Beer Recommendation: Samuel Smith, Taddy Porter

SANDWICHES ~ PANINO

SERVED WITH CHOICE OF PICNIC POTATO SALAD, PASTA SALAD OR COLESLAW

APPLE CHICKEN SAUSAGE SANDWICH

Tucker grills an apple chicken sausage and layers it over an onion, apple and sun-dried cranberry relish with dijonaise and then wraps it with a toasted, garlic butter sweet roll. Served open-face with your choice of penne Gorgonzola pasta salad, picnic potato salad or coleslaw.

12.95

Tucker's Beer Recommendation: Stella Artois, Lager

SPANISH ORTEGA BURGER

Black Angus beef cooked to order, served on an English muffin, complimented with melted Swiss cheese over green Ortega chilies and garnished with a flavorful Chilean pepper sauce, lettuce, tomato and red onions. Served with picnic potato salad, pasta salad or coleslaw.

13.95

Tucker's Beer Recommendation: Pacifico

TUCKER'S TRI-TIP SANDWICH

We recommend a past favorite: Roasted marinated tri-tip, sliced delicatessen thin, piled high on a grilled sweet roll with creamy horseradish sauce, lettuce and tomato. You will truly enjoy these combined flavors. This sandwich comes with our picnic potato salad, pasta salad, or coleslaw. You may request this sandwich hot or cold.

13.95

Tucker's Beer Recommendation: Bass Ale on Draft

JUNIPER BRINED PORK ROSTINI SANDWICH

Our custom-cut pork roast is brined with juniper berry and thyme to add a sweet, savory flavors. It is then grilled to seal in moist flavors and finished off in the oven and roasted to perfection. After a resting period, we slice the rostini "deli-style" and pile the thin slices high on a sweet French roll adding orange-thyme sauce, lettuce and tomato. Served with picnic potato salad, pasta salad or coleslaw.

12.95

Tucker's Beer Recommendation: Blue Moon Belgian Style Wheat Ale

SUMMERTIME BBQ PICNIC HAM SANDWICH

If it's summer flavors you are seeking... go no further! We then toast a sweet French roll with a little garlic butter, slice a baked Virginia ham paper-thin and allow it to marinate in our tangy BBQ Sauce. We then heat it to perfection to combine all of those great flavors and top it with Italian Fontina cheese. Garnished with lettuce, tomato and red onion and served with our house-made picnic potato salad, pasta salad or coleslaw.

11.95

Tucker's Beer Recommendation: Sierra Nevada Pale Ale on Draft

SANDWICHES ~ PANINO

SERVED WITH CHOICE OF PICNIC POTATO SALAD, PASTA SALAD OR COLESLAW

CIRINO'S STEAK SANDWICH À LA GORGONZOLA

This is a petite duplicate of our popular "Aldo's steak" from the dinner menu. Enjoy that wonderful fire-grilled beef flavor, topped with Gorgonzola cheese, on a garlic toasted sweet roll and garnished with lettuce, tomato and sweet red onions. Your steak sandwich is complimented with a choice of picnic potato salad, pasta salad or coleslaw.

15.95

Add Grilled Mushrooms 1.50

Add Grilled Onions 1.50

Tucker's Beer Recommendation: Brown Ale on Draft

THE FAMOUS NEVADA COUNTY CIRINO BURGER

This favorite, from Nevada City, has been a staple for 30 years. Our Cirino Burger is cooked to order, prepared on a large sandwich roll and served open face. What's on it? Mayonnaise, Dijon mustard, house made Russian dressing, house made BBQ Sauce, lettuce, tomatoes, onions, and your choice of cheese. We recommend Gorgonzola.

14.95

Jerry's Recommendation: Cirino's Style Bloody Mary

MAIN STREET BURGER

Black Angus ground beef chuck cooked to order over an open flame and served on an English muffin. Offered with your choice of condiments and served with lettuce, tomato and onion, served open-faced with picnic potato salad, pasta salad or coleslaw.

13.95

Tucker's Beer Recommendation: Sierra Nevada Pale Ale on Draft

MAIN STREET TERIYAKI CHICKEN SANDWICH

This sandwich has been a tradition with some of our late night guests, who, if they were home and had the ingredients, would pile it on, grab a beer from the fridge and settle down in front of the T.V. Well, we've got the ingredients and the beer, as well as the T.V., so settle in behind this protein latent sandwich and enjoy yourself. What goes on this thing? Ask your server or bartender because it's too embarrassing to list all the artery squeezing ingredients. Served with picnic potato salad, pasta salad or coleslaw.

13.95

Tucker's Beer Recommendation: Any Beer You Want!

SPANISH ORTEGA "GARDEN" BURGER

A vegetarian delight, cooked to order over an open flame and served on an English muffin. Offered with your choice of condiments: lettuce, tomato and onion served with your choice of picnic potato salad, pasta salad or coleslaw.

12.95

Tucker's Beer Recommendation: Newcastle, Brown Ale

BAMBINO

KIDS' MENU

Cheeseburger 8.95
Grilled Cheese Sandwich 5.95
Spaghetti with Marinara Sauce 8.95
Spaghetti Plain with Butter 4.95
Cheese Quesadilla 6.95

Kids sandwiches can be served with a choice of potato or pasta salad or coleslaw. 1.50

A note about children and restaurants:

Welcome children and parents:

We truly believe if parents never bring their children to restaurants, they will never learn the great value of the dining experience or how to behave properly in this environment. That would be a shame. You and your children are important to us, as are all of our other guests. We all can benefit from parental dining guidance and lessons as long as they are not administered at the expense of other diners or worse, not administered at all. Another business note: Our insurance policy requires all children to be under the "guidance and attention of their parents or guardians at all times" on this premises.

Thank You, Jerry and Tucker Cirino

P.S. When I was young, I had so many brothers and sisters that my parents could not afford to take the whole family to a restaurant. Therefore, I love to see children, especially well behaved children, in my restaurants....Jerry Cirino

Thirty-Five cents per meal will be charged for all "To-Go" orders.

A split charge of \$1.95 may be applied for split orders.

Shell fish and certain nuts (including peanuts and peanut oil) are ingredients we use in our kitchen. Please be aware.

Also, be aware some Kalamata Olives may still have pits.