

Cirino's
— AT —
MAIN STREET
MEDITERRANEAN CUISINE

LUNCH MENU

Time Honored Recipes from the Cirino Family Kitchen

530-477-6000

Your Hosts: Jerry and Tucker Cirino

SOUP ~ SALAD SANDWICH

**We encourage you to mix and match our soups,
salads and sandwiches to create your own lunch.**

SOUPS

(All soups are house-made)

French Onion: bowl 5.95

Soup of the Day: cup 4.25 bowl 5.95

Cirino's Famous New England Clam Chowder: cup 5.55 bowl 9.95

GARDEN GREEN HOUSE SALAD

Green leaf and baby greens with tomatoes and cucumbers.

Small 5.25

Large 7.95

Dressings: Dijon Vinaigrette, Roasted Creamy Garlic, Gorgonzola Cheese, Louie Dressing (Thousand Island), Vinegar and Oil, and Cirino's House Dressing.

TRADITIONAL (AMERICAN STYLE) HOMEMADE SANDWICHES

Create your own sandwich, with one choice from each category below:

Half- 6.25 Whole- 10.95

1) Bread: Sourdough, Wheat or Rye

2) Meat: Roast Beef, Turkey, Pastrami or Roasted Pork Sirloin

3) Cheese: Swiss, Jack, Cheddar, American, Fontina, Mozzarella, or Gorgonzola.

4) Dressing: Mayonnaise, Thousand Island, Dijon Mustard (choose 1 to 3 dressings)

5) How would you like that cooked?

Grilled- Hot meat and melted cheese.

Toasted- Only toasted bread, with lettuce, tomato and onion.

Cold- Sandwich served with lettuce, tomato and onion.

Local Secret: Try the following sandwiches as a half sandwich:

Our famous Turkey Artichoke, Reuben, or Tuna Melt!

CIRINO'S SALADS

Any of the following can be added to your salad.

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

CAESAR SALAD

Fresh, cool and crisp Romaine lettuce tossed with just the correct amount of our house-made Caesar dressing prepared with imported Italian 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 topped with sautéed eggplant.

13.95

SHRIMP LOUIE

Our Louie dressing and salad together make a superb combination of flavors! Soft and plump, sea-fresh bay shrimp atop 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 apple wood smoked bacon, tossed with our apple cider vinaigrette dressing, confirms that "opposites do attract."

14.35

Add Grilled Chicken 5.25

TUNISIAN CHICKEN SALAD

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

16.95

SANDWICHES ~ PANINO

JUNIPER BRINED PORK ROSTINI SANDWICH

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

11.95

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

TUCKER'S TRI-TIP SANDWICH

This sandwich has been a long time favorite. Marinated, roasted tri-tip thinly sliced and served on a sweet French roll with creamy horseradish sauce, lettuce, tomato and red onion. Order hot or cold. Served with picnic potato salad, pasta salad, coleslaw.

12.95

Tucker's Beer Recommendation: Bass Ale on Draft

CIRINO'S STEAK SANDWICH À LA GORGONZOLA

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

13.95

Tucker's Beer Recommendation: Brown Ale on Draft

SUMMERTIME BBQ PICNIC HAM SANDWICH

If it's summer flavors you are seeking... go no further! We 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 served and with our house-made picnic potato salad, pasta salad or coleslaw.

10.95

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

SPANISH ORTEGA BURGER

Black Angus beef cooked to order and 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.

13.55

Tucker's Beer Recommendation: Pacifico

*For a vegetarian delight, try our Spanish Ortega Garden Burger

10.95

APPLE CHICKEN SAUSAGE SANDWICH

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

9.95

Tucker's Beer Recommendation: Stella Artois, Lager

TRADITIONAL AMERICAN-STYLE SANDWICHES

**All items served with a choice of Cirino's picnic potato salad,
pasta salad or coleslaw.**

BLACK ANGUS BURGER: Served on an English style muffin with lettuce, tomato and onion. 12.95
Additional items: Grilled mushrooms, grilled onions: 1.50 Bacon: 1.50 Cheese: 1.00

GARDEN BURGER: Served on an English style muffin with lettuce, tomato and onion. 9.95

THE FAMOUS NEVADA COUNTY CIRINO BURGER: This favorite from Nevada City has been served for 30 years. A burger patty is pressed in the shape of a large sandwich roll and served open faced. What's on it? Mayonnaise, Dijon, house made Russian dressing, house-made BBQ Sauce, lettuce, tomatoes, onions, and your choice of cheese. We recommend Gorgonzola. 13.95

GRILLED TURKEY AND ARTICHOKE SANDWICH: (OUR FAVORITE)

Sliced turkey breast served on grilled sourdough bread with melted Jack cheese over marinated artichoke hearts. 12.95

GRILLED CHICKEN CAESAR WRAP: Grilled chicken breast and Romaine lettuce tossed with our Caesar dressing and Parmesan cheese. 12.95

TUNA MELT: Yellow fin tuna salad on toasted honey wheat bread with tomato and melted Swiss cheese. 10.95

TRADITIONAL B.L.T: Maplewood smoked bacon, lettuce, tomato and mayonnaise on toasted honey wheat bread. 11.95

REUBEN: Grilled pastrami, sauerkraut, Swiss cheese, and our Louie dressing on grilled rye bread. 10.95

TERIYAKI CHICKEN SANDWICH: Served on an English style muffin with bacon, Swiss cheese, lettuce, tomato and onion. 12.95

PHILLY CHEESE STEAK: Lean roast beef with sweet red peppers and onions topped with melted Mozzarella cheese on a grilled French roll. 11.95

FRENCH DIP: Lean roast beef with Cheddar cheese on a French roll. Served with hot au jus. 10.95

Important Note: If you would prefer to substitute a soup or green salad in place of the above salads, please ask your server to inform you of the additional charge.

PASTAS ~ GRAINS

MEDITERRANEAN CLASSICS

MALTESE LUNCH

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 12.95

Lamb 13.45

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 that 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 just 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 ITALIAN STYLE PUTTANESCA (SEASONAL)

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, topped with freshly grated Parmesan cheese.

13.95

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

Tucker's Beer Recommendation: Alaskan, Amber Ale

CIRINO'S FAMILY SPAGHETTI

This meat sauce has been prepared by my family for generations...how many...impossible to tell. My Mother passed on the recipe to me when I left for college and 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 sauce over your choice of Linguine, Farfalle, or Penne pasta. Served with foccacia. This recipe contains mushrooms.

Half Order 11.95

Full Order 14.95

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

Tucker's Beer Recommendation: Lagunitas, IPA India Pale Ale

PASTAS ~ GRAINS

MEDITERRANEAN CLASSICS

ANGEL HAIR PASTA

Angel hair pasta is simply the sexiest cut of pasta, fun to eat and perfect for lunch. Sautéed garlic and 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 white wine. You work hard, so celebrate life by enjoying all of it! If you don't deserve it, who does?

12.95

Add Grilled Chicken 5.25 Add Grilled Ocean Prawns 8.00

Jerry's Wine Recommendation: Shenandoah, Zinfandel

Tucker's Beer Recommendation: Stella Artois, Italian Lager

PENNE CHICKEN DIJON

Penne pasta is a tube-shaped pasta and looks somewhat like a quill or a 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.

14.95

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

Tucker's Beer Recommendation: Peroni, Italian Lager

PASTA SHELLS FORMAGGIO

Large shell-shaped pasta is ideal for holding a delicious filling which is 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 a sprinkle of fresh Parmesan cheese and served with grilled rosemary focaccia.

13.95

Jerry's Wine Recommendation: Shenandoah, Zinfandel

Tucker's Beer Recommendation: Stella Artois, Lager

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-type dish and offered with grilled rosemary focaccia.

14.95

Jerry's Wine Recommendation: Pacific Rim, Dry Riesling

PASTAS ~ GRAINS

MEDITERRANEAN CLASSICS

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.

13.95

Jerry's Wine Recommendation: Pacific Rim, Dry Riesling

Tucker's Beer Recommendation: Pacifco, Pilsner

RISOTTO WITH SHRIMP, ROMA TOMATOES AND FRESH BASIL

Please read about risotto above. 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.

13.95

Jerry's Wine Recommendation: Santa Cristina, Orvieto

Tucker's Beer Recommendation: Blonde 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

13.95

Jerry's Wine Recommendation: Santa Cristina, Orvieto

Tucker's Beer Recommendation: Peroni, Italian Lager

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 bell peppers, Mozzarella and Italian Parmesan cheese set in a bed of marinara sauce

13.95

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

Tucker's Beer Recommendation: Alaskan, Amber Ale

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, offered on a bed of tangy marinara and garnished with a touch of Parmesan cheese. Served with extra-virgin olive oil crostini.

14.95

Jerry's Wine Recommendation: Ravens Wood, Zinfandel

Tucker's Beer Recommendation: Bass Ale on Draft

BAMBINO

KID'S 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 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.