

KIRRAE Primi

Vongole Zuppa - 14.

Littleneck clams and sweet Italian sausage,
simmered in a garlic tomato broth
Served with toasted focaccia points

Calamari - 10.

Crispy fried calamari tossed with cherry peppers
and garlic, served with lemon

Carne e Formaggio - 14.

Prosciutto di Parma, Genoa salami, provolone,
Romano cheese, roasted red peppers and marinated olives

Gamberi Cocktail - 10.

Three jumbo tiger shrimp, served with
horseradish cocktail sauce and lemon

Ali di Pollo - 8.

Rosemary and olive oil marinated chicken wings,
crispy fried and tossed with sea salt

Pizza Margarita - 12.

Marinated Roma tomatoes, fresh mozzarella and basil

Pizza Picante - 12.

Sweet Italian sausage, pepperoni, tomato sauce and mozzarella

Bianca Pizza - 12.

Ricotta, mozzarella, goat & parmesan cheeses
with herb oil & caramelized onions

Vedura Pizza - 12.

Pizza with mushrooms, zucchini, onions, peppers & a spicy spread

Insalate & Zuppa

Caesar - 7.

Romaine, house-made Caesar dressing, parmesan cheese, focaccia croutons and lemon

Wedge - 6.

Iceberg lettuce, diced tomatoes, red onions, crumbled bacon and blue cheese dressing

Della Casa - 6.

Mixed greens, Roma tomatoes, cucumbers, red onion and house vinaigrette

Athenian - 6.

Romaine, tomatoes, cucumbers, mixed olives and feta tossed with red wine vinaigrette

Zuppa di Pollo - 4.

Roasted chicken, carrots, celery, onion and ditalini pasta

Zuppa Della Casa

Chefs daily preparation

KIRKORAE Secondi

Pollo Francaise ~ 18.

Egg battered chicken medallions sautéed with a lemon,
white wine and butter sauce
Served with asparagus risotto

Saltimbocca alla Romana ~ 26.

Sautéed veal topped with prosciutto and provolone, finished
with a mushroom marsala sauce
Served with sautéed spinach and linguini aglio e olio

Pollo Parmigiana ~ 16.

Chicken scaloppini topped with pomodoro and mozzarella
Served with linguini or penne

Vitella Parmigiana ~ 20.

Veal scaloppini topped with pomodoro and mozzarella
Served with linguini or penne

Spaghetti con Polpette ~ 13.

Spaghetti tossed with pomodoro
and served with three house made meatballs

Rigatoni Bolognese ~ 20.

Pork, veal and beef simmered in a pink pomodoro, tossed with
rigatoni and topped with herbed ricotta and parmesan cheese

KIRKBAE Pesce

Linguine Vongole - 19.

Whole littleneck and chopped clams sautéed with garlic, white wine and fresh herbs tossed with linguini
Also available finished with Pomodoro sauce

Classic Cioppino - 22.

Lobster meat, haddock, shrimp, root vegetable, seafood stock, Pomodoro & roasted potato

Pesce Mediterraneo - 23.

Pan roasted haddock topped with a tomato, cucumber, caper & onion insalatina
Served with braised sweet chard & roasted fingerling potatoes

Also available as baked haddock with seasoned crumbs, white wine and butter

Salmon al Forno - 24.

Pan seared salmon fillet with Mediterranean salsa Fresca
Served with braised spinach & roasted potatoes

Mariscada Italiana - 24.

Lobster, shrimp, clams, salsa verde & white wine clam sauce
Served over capellini pasta

KIRIBRAE Carne

Please allow adequate time for well done meats and special request orders

Vitella Veneziana - 26.

Breaded veal rolled & stuffed with ricotta cheese & basil
Served with asparagus & Yukon mashed potatoes

Filetto Balsamico - 30.

8-ounce tenderloin filet, pan seared with root vegetables
and finished in a balsamic red wine demi-glace
Served with roasted red skinned potatoes

Bistecca alla Griglia - 28.

Grilled 14-ounce New York sirloin
Served with sautéed spinach and Yukon mashed potatoes

KIRIBRAE Cortomi

Portion sized for sharing

Asparagus - 6.

Grilled with olive oil and garlic

Baby Spinach - 6.

Sautéed with olive oil and garlic

Broccoli - 4.

Steamed and tossed
with clarified butter and garlic

Pasta Pomodoro - 4.

Penne, rigatoni or linguini tossed with
house Pomodoro

Risotto - 7.

Slow cooked Arborio rice folded with
parmesan cheese