WELCOME TO CIN CIN

Welcome to Bortolotti's Cin Cin! Thank you for choosing to dine with us and enjoy over 115 years of generational cooking inspired by Trentino and Chieti d'Abruzzo in every dish. Our restaurant was established in 2017 as an extension of our catering business, Jessica's Cucina, which began in 2013. Our menu blends unique creations with traditional family recipes that have been lovingly passed down through generations.

Chef Jess showcases dishes from both Northern and Southern Italy. Our family roots trace back to Tyrol in Northern Italy along the Austrian border, as well as to the coastal region of Chieti in south-central Italy. Each region brings its own distinct flavors and traditions, which are reflected throughout our menu.

Chef Jess with her husband Jay

Nicolo Bortolotti preparing salads

Italian culture is deeply centered around food and family. In our home, preparing meals has always been a way to come together, with everyone playing a role in the kitchen. Our meals are never rushed—we value the time spent gathered around the table with friends and family, sharing conversation and connection. We've brought these same principles to Cin Cin. To encourage you to unplug, slow down, and relax, we do not offer Wi-Fi. Dining should be a pleasurable experience, not a hurried chore.

Dining at Cin Cin is intentionally different from most establishments. All of our food is prepared from scratch and made to order and we push ourselves to make new and exciting food and avoid cliche Italian food. When seasonally available, we source as many ingredients locally as possible. We do not use microwaves or deep fryers—everything we serve takes time and care to prepare, just for you. It's not uncommon for a dining experience with us to last two hours. If you're short on time, please ask your server about items that may be prepared more quickly.

The Bortolotti Family welcomes you and look forward to serving you exceptional food and drinks along with friendly service.

Jess- Jay- Vito- Nicolo

STUZZICHINI E CICCHETTI

appetizers and starters

- Funghi Ripieni di Spinach | Stuffed Mushrooms -

Spinach, ricotta, and parmesan stuffed Portabella Mushroom caps | **$16** V GF

- Traditional Bruschetta -

Fresh tomatoes, basil, onion, sea salt, balsamic and oil on toasted crostinis | **$13** VE

- Gluten Free Bread is available for an additional $2.00 -

- Polpette | Handmade Meatballs -

Our signature pork & beef meatballs served with our homemade Marinara Sauce, a recipe Rosaria Spinogatti (Tamburrini) brought with her from the old world in 1916

Piccolo (6) | $9 -OR- Grande (12) $16 GF

- Tagliere di Formaggi Artigiano | Artisan Cheese Platter -

An assortment of hard & soft cheeses paired with dried fruit, grapes & crackers

Piccolo | $14 -OR- Grande $19 GFA V

- Prosciutto e Asparagi Pasticceria | Prosciutto & Asparagus Pastries -

Buttery flaky crust, stuffed with prosciutto & asparagus cream cheese filling | **$17**

- Melanzana | Eggplant -

Sliced eggplant lightly breaded with Italian Seasoning, dusted with parmesan cheese, Italian Parsley & blistered tomatoes. Served with our homemade Marinara Sauce | **$18** V

SOUP - SALADS - SIDES

- Soup du Jour -

Cup | **$6** - Bowl | **$8**

- Dinner Salad -

Mixed green salad | **$7**

- Bread Basket Refill -

Loaf | **$5** - Full Basket | **$10**

V - ***VEGETARIAN*** | VE - ***VEGAN*** | 🔥 - ***SPICY***

GF - ***GLUTEN FREE*** | GFA - ***GLUTEN FREE AVAIL.***

SALAD DRESSINGS | Balsamic - Italian - French - Cesar - Gorgonzola - Vinegar & Oil - Blue Cheese Crumbles (+***$2.50***)

CIN CIN PASTA CREATIONS

comfort food & staples

- Sausage & Beef Lasagna -

Layers of Italian Sausage, beef, ricotta, and our homemade marinara sauce | **$24**

- Vegetable Lasagna -

Layers of roasted squash, zucchini, eggplant, spinach, ricotta, peppers, onions, mozzarella, and our signature pizzaiola sauce | **$24** V

- Pasta Carbonaro -

A *traditional* Italian carbonara sauce, bacon, black pepper, red pepper, & blistered tomatoes on Angel hair pasta. Topped with parmesan cheese & fresh parsley | **$24** GFA

- Mostaccioli al Forno -

Baked mostaccioli pasta with mozzarella and our signature pizzaiola sauce
Reg. | $18 V **-OR- with Sausage +$4 -OR- Gluten Free Pasta +$2** GFA

- Stuffed Manicotti -

Stuffed Manicotti Tubes filled with Chefs Choice, Fillings change regularly. Pair with your favorite Sauce (descriptions located in pizza menu) | **$26**

- Salmon Lox & Cavatappi -

Salmon Lox tossed with a creamy roasted red pepper, spinach, pancetta, caper, and ricotta sauce. Tossed in cavatappi & topped with parmesan| **$38** GF

- Tagliatelle con Funghi -

Sauteed shiitake and portobello mushrooms with a savory creamy tomato sauce with fresh parsley and parmesan cheese, tossed with Tagliatelle pasta | **$24** GFA V

ADDITIONAL PROTEINS

FRESH LOBSTER TAIL | ***Market Price & Limited Quantity***

SAUTEED SCALLOPS (4) | ***Market Price & Limited Quantity***

****ALL SEAFOOD IS WILD CAUGHT - TO BLACKEN ANY PROTEINS IS +$3****

MEATBALLS (5) | ***$8***
ITALIAN SAUSAGE | ***$6***
CHICKEN BREAST | ***$8***
SAUTEED SHRIMP (4) | ***$15***

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EACH MEAL INCLUDES A CHOICE OF DINNER SALAD OR SOUP DU JOUR WITH OUR SIGNATURE GOAT CHEESE CARROTS

TERRA E MARE ANTIPASTO

land and sea entrees

- Chef Special -

Inquire with your server to see what Chef Jess has prepared for the daily special, whether it be a soup, appetizer, or meal. We are always excited to try new recipes with you!

- Canederli e arrosto in pentola -

A traditional North-Eastern dish from the Trentino region. Dumplings filled with fresh parsley, genoa salami, and bacon. Served with slice tender beef roast and a rich au jus. An over 120 year old Bortolotti Family recipe | **$32**

- Beef Wellington -

Tender marinated filet coated in herbs, liver pate, & mushrooms, baked inside a flaky puff pastry. Served with a savory potato potato & black eye pea hash & mushroom sauce| **$48**

- Braciole alla Calabrese -

Tender pork medallions stuffed with pancetta, Pecorino cheese & parsley. Served over Mary Bortolotti's (Bonelli) creamy polenta with a rich tomato and malbec sauce | **$35** GF

- Pollo al Digione al Limone | Lemon Dijon Chicken -

Tender chicken breast served with a creamy lemon dijon sauce | **$24** GF

- Pollo Siciliano | Chicken Siciliano -

Lightly breaded chicken breast sauteed in lemon butter and olive oil. Served over a bed of fettuccine noodles with tomatoes, leeks, and capers | **$26.50**

- Branzino Allarancia E Parezzemolo | Sea Bass -

Lightly breaded, delicately pan-seared sea bass with an orange zest Grand Marnier Sauce. This dish is an all time favorite among Cin Cin regulars | **$40** GF

- Cashew in Corosta Walleye | Cashew Crusted Walleye -

Walleye dusted in lemon zest, dill, panko bread crumbs, and toasted cashews | **$26**

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POMIDORE PIZZA

custom pizza menu

Cin Cin pizza has a thin, traditional crunchy Roman crust. Our pizzas are hand-rolled and measured by weight; each crust is unique. Typically, our ***small pizza*** serves ***one person***, and our ***large pizza*** serves ***two people***. Choose one of our signature sauces and from a variety of fresh toppings to create your own personalized pizza!

PIZZA TOPPINGS	SMALL	LARGE
CHEESE PIZZA	$8.75	$12.00
ITALIAN SAUSAGE	$3.00	$5.00
PEPPERONI	$2.25	$4.25
CHICKEN	$4.50	$7.50
RED ONION	$0.75	$1.50
JALAPEÑOS	$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

SAUCE SELECTION

All of our sauces are home made and Gluten Free. There is no charge for choosing any of the below sauces when ordering a pizza & manicotti however, extra sauce on the side is an extra $3. ***WE DO NOT MIX SAUCES***

- PIZZAIOLA SAUCE -

Heavy Red Sauce with Kalamata & Spanish Olives, Onion, Bell Peppers and Wine for a Robust Savory Sauce

- MARINARA SAUCE -

Traditional Marinara - Sweet Basil, Garlic and hints of Wine

- GORGONZOLA CREAM -

Rich Heavy Cream Sauce with Tarragon and Gorgonzola

- PARMESAN GARLIC CREAM -

Creamy Parmesan & Chive Sauce

- PESTO SAUCE -

Light and Savory Sauce with Basil, Olive Oil, Garlic, Parmesan and Pine nuts

- GLUTEN FREE PIZZA CRUST $4 (For Large Only) -

TAKE & BAKE OPTIONS

If you want to have dinner on the go or take some of Cin Cin home with you, most items on our menu, especially our pizza, lasagna, and soup are excellent items to take home and bake later for your convince. We also have a catering menu available with more options.

SEPARATE CHECKS WILL BE DIVIDED EQUALLY, NOT BY ITEM - A 3.5% ADMINSTRATIVE FEE WILL BE CHARGED FOR NON-CASH PAYMENTS

OUR FAMILY STORY

BORTOLOTTI FAMILY HISTORY

L-R: *Rudolph, Alfredo, Silvio (back), Mary c.1918-1920*

Silvio Bortolotti, originally from Tyrol, Italy came to the U.S. on Oct. 7th, 1911 on the S.S. Finland, bound for New York. Silvio immediately began work on the expanding subway lines in N.Y.C. as a foreman. He would go on to manage and mingle with other Italian immigrants in the city's other various tunneling projects. Silvio would eventually work in St. Louis, Mo. and in Montreal, Canada doing the same work as before.

Silvio and his wife Mary Bonelli settled in Milwaukee, WI as early as 1917. There, he and his wife would have two children, Unfortunately, Silvio was killed in 1924 in an elevator accident, as the operator was drunk & released the elevator while he was in the bottom of the shaft.

With no income, Mary was forced raise two children alone, until she remarried to Bert Ramazini, who helped raise both boys in the Third Ward, the Italian District of Milwaukee.

Rosaria & Rocco Spinogatti (Spinelli) c.1920-1925

SPINOGATTI FAMILY HISTORY

Rocco Spinnogati (Spinelli) was originally from Guardiagrele, Italy, where he raised money to travel to America by selling goods with his pack donkey and being a part time horse jockey. Arriving in New York on the S.S. Moltke Nov. 17th, 1911, Rocco briefly held a job mining for silver in Jerome, AZ but after marrying his wife Rosaria Tamburrini. after she arrived in 1916, the two would settle in Milwaukee, WI by 1919.

It was here he met Silvio Bortolotti, working on underground tunnels and sewer projects in Milwaukee and Chicago. In Rocco's later years, he would work at the Blatz & Pabst Brewing Companies.

The two families would be formally untied with the marriage of Alfredo (Freddie) Bortolotti (b.1918) and Concetta (Mary) Spinogatti (Spinelli) (b.1923) in June of 1945. Fred & Mary are the Grandparents of Jessica Bortolotti-Johnstone, the owner of ***Bortolotti's Cin Cin***.