Dinner Menu

Appetizers
Crisp Semolina Crusted Calamari
tomato fondue and basil aioli...8.25

Vegetable and Glass Noodle Springroll
daikon and carrot slaw, honey ginger and mustard dipping sauce...7.50

Wood Grilled Spinach Focaccia with Seared Skirt Steak
fresh mozzarella, plum tomatoes, calamata olives and pomodoro dipping sauce...9.50

Wood Fire Roasted Shrimp
pesto risotto, warm Mediterranean vegetable salad...11.75

Citrus and Ginger Cured Salmon
baby greens, blood orange, red onion and caper slaw with toasted brioche and lemon crème...9.50

Tijuana Chicken Cigars
crisp cigars of Southwestern style chicken with house salsa and scallion dip...8.00

Avocado Laced Crabcake
smoked tomato coulis, sweet corn salsa and cumin crème fraîche, tomato chutney...12.75

Steamed Prince Edward Island Mussels
ginger, tomatoes and fennel in a Thai red curry broth...8.50

Soups
Summer Vegetable Bisque
with herbs and tomato crème fraîche...6.50

circa Soup
fresh seasonal selection prepared daily...p/a

Salads
Tomato and Mozzarella Salad
marinated beefsteak tomato layered with basil leaf and fresh mozzarella, baby field greens with aged balsamic vinegar and pesto oil...8.50

Field Greens
baby lettuces, cucumber confetti, sherry vinaigrette, and caraway Parmesan crisp...6.50

circa Caesar Salad
creamy roast garlic dressing, toasted sundried tomato croutons, shaved Reggiano...6.75

Shaved Fennel and Greenbean Salad

Fresh Market Salad
Pasta

Wild Mushroom, Spinach and Ricotta Ravioli
tomato basil cream...16.00

Coriander Crusted Sea Scallops
with fresh tomatoes and grilled asparagus over truffle oil tossed spinach linguine...19.50

Seafood Arabiata
spicy – lobster, shrimp, scallops, lump crab, plum tomatoes and basil
tossed with extra virgin olive oil over house made fettuccine...23.00

Vegetable Cous Cous
seasonal vegetables in fennel broth with toasted Israeli cous cous, drizzled with spiced red curry oil...15.50

Main Plates

Mallard Duck Breast
Michigan black cherry sauce, duck spring roll and tat soi...23.00

Wood Grilled Cervena Venison Mignons
smoked tomato coulis, black beans and rice, tobacco onions...24.50

Crispy Skin Salmon
toasted Israeli cous cous with corn, lobster mushrooms and pea shoots...18.00

Wok Charred Ahi Tuna
crystallized ginger, black mushrooms, baby bok choy and sticky rice...22.00

Herb Roasted Organic Chicken
with spring vegetable and lentil ragu...19.00

Moroccan Lamb Sirloin
cous cous, eggplant capanato and olive oil poached plum tomatoes...24.00

Kansas City Pit Style BBQ Pork Tenderloin
yellow grits, black eyed peas and collard greens...18.75

Fire Grilled Filet Mignon
topped with Maytag Blue, center cut, exotic mushrooms, snap peas and pesto potato smash...27.00

Broiled Rock Fish
whipped potatoes laced with fennel and leeks, steamed asparagus, with warm citrus vinaigrette...19.00

—a plate charge of $3.00 for appetizers and $6.00 for entrees will be added to split dishes—

Menu Changes Seasonally
Entree Purchase Required Friday and Saturday Evenings
18% Gratuity added to parties of 6 or more
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Alfonso Contrisciani, Certified Master Chef