

ANTIPASTI

LATTUGA MISTA · parmigiano · garlic croutons · lemon

CHICKEN LIVER CROSTINI · shallots · vin cotto

SHRIMP SOTT'OLIO · garlic · chilies · black olives

ROASTED BROCCOLI · senise peppers · marcona almonds · bread crumbs

SECONDI

TORTELLINI IN BRODO · mortadella · potato

MEYER LEMON RISOTTO · chervil · parsley · parmigiano

ROASTED CHICKEN · shaved brussels · chilies · seeds

BEEF BRACIOLE · tomato · pecorino · herbs

DOLCI

LEMON TORTA · olive oil · meringue

CHOCOLATE BUDINO · espresso zabaglione · almonds

AFFOGATO · café · biscotti

BASQUE CHEESECAKE · figs · thyme

NYC Restaurant Week® Winter 2024

TWO COURSE LUNCH MENU | \$45 PER GUEST

SELECT ONE ANTIPASTI

SELECT ONE SECONDI

ADD DESSERT FOR AN ADDITIONAL \$15 PER GUEST

Menu selections are subject to change,
please visit our website at cisiamonyc.com
for our most current menus