

CiRo

Starters

Each dish could serve two.

Focaccia, Pesto e Stracciatella V

Baked in-house focaccia topped with San Marzano passata, Pugliese stracciatella, homemade basil pesto, Pianogrillo evoo and Modena balsamic reduction

Contains pine nuts | 20

Polpette e Mozzarella Affumicata PF

Ten meatballs in slow-cooked San Marzano tomato sauce topped with in-house cherry wood smoked buffalo mozzarella, Grana Padano cheese and finished with Coratina evoo

Contains gluten | 19

Parmigiana di Melanzane V

Lightly fried eggplant in olive oil, San Marzano tomato sauce, fresh basil, topped with imported buffalo mozzarella

Contains gluten and eggs | 16

Insalata di Rucola V GF

Wild baby arugula, imported Grana Padano cheese, Sicilian green olives, fresh orange slices, red onion, Coratina evoo, fresh squeezed lemon juice, black pepper, Maldon sea salt | 14

Zuppa di Lenticchie Umbre GF VG

Umbrian lentil soup, carrots, celery, onion, garlic, parsley, wild oregano, Mutti tomato paste, rosemary, sage, thyme, imported Calabrian chili and finished with Coratina evoo | 12

Mains

Nanella (the original)

Baked rigatoni in slow-cooked San Marzano tomato sauce, tiny meatballs, Salame Napoli, fresh buffalo mozzarella and ricotta, finished with Grana Padano and Coratina evoo

Contains eggs and pork | 24

Gnocchi con Fonduta di Taleggio e Speck

Homemade light and delicate potato dumplings, taleggio cheese fondue, speck and fresh chives

Contains eggs and pork | 23

Spaghetti con Pomodorino Fresco GF V or VG

In-house, bronze die-extruded spaghetti, Ciro's hometown cherry tomatoes, Pianogrillo evoo, garlic confit, calabrian chili, Grana Padano cheese and fresh basil | 22 Substitute gluten free spaghetti | +3

Ravioli di Spinaci e Ricotta V

In-house made ravioli filled with fresh steamed spinach and ricotta, served in sage infused Italian butter | 22

Penne al Forno V

Baked penne in pink sauce, roasted vegetables, green peas, Calabrian chili paste, finished with provolone piccante and Pianogrillo evoo | 21

Sides

Prosciutto di Parma

Not too dry, not too salty. This prosciutto di Parma is known for its sweet, buttery and nutty flavor | 8

Papaccelle PES

Neapolitan-style pickled peppers in olive oil. The perfect balance between sweetness, acidity and umami | 7

Focaccia V

Individual piece of in-house baked crispy focaccia topped with San Marzano passata and finished with Pianogrillo evoo, Pantelleria wild oregano and Maldon Salt | 4

Olive di Castelvetro GF VG

Mild, buttery, and crisp green olives from Sicily, known for their meaty texture and sweet-yet-savory flavor | 3

Dessert

Tiramisù

Imported Italian mascarpone cheese, brown sugar, raw farm-fresh eggs, Kimbo espresso, ladyfingers

No alcohol - No nuts | 13

Cannolo Siciliano

Made in-house shell, imported sheep's milk ricotta, Sicilian pistacchio, tender candied orange slices, dusted with vanilla extract powdered sugar

Contains nuts, alcohol (Marsala) - Not vegetarian | 11

Drinks

Our drinks contain no preservatives and feature real fruit juices.

Fiuggi

Low sodium high diuretic natural sparkling water from thermal springs in Roma

1L | 7

Panna

Flat water from Tuscany

1L | 5

Aranciata Rossa

Sparkling soda made with Sicilian blood orange

275ml | 5

Gazzosa

Sparkling soda made with Amalfi Coast lemons

275ml | 5

Italian Cola (sugar-free also available)

100% made in Turin using kola nut from Senegal

330ml | 5

Mandarino

Sparkling soda made with Sicilian Mandarin

330ml | 5

Té verde al limone

Organic green tea infused with lemon juice and spring water from Le Marche

355ml | 5

Estathé alla Pesca

Summer peach tea known for its real tea infusion and balanced taste

330ml | 5

Ferrarelle

Known as the champagne of waters, Ferrarelle is an elevated carbonated water that begins as rainwater in the soil of the extinct Italian volcano Roccamonfina, Campania

330ml | 3

Pay Cash & Save!

BYOB
PER PERSON

\$7 WINE

\$3 BEER & NON ALCOHOLIC BEVERAGES

V: Vegetarian | VG: Vegan | GF: Gluten free

PF: Pork free | PES: pescatarian

Consuming raw foods may result in an increased risk of food borne illness.

Support Local