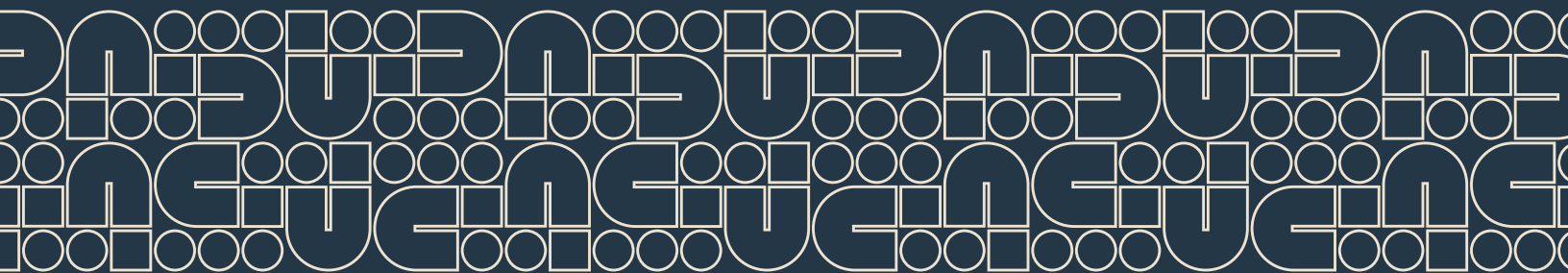


# ci siamo

## EVENTS

440 West 33rd St Suite #100,  
New York, NY 10001  
(212) 219-6559

[inquire now](#)





**Tucked between 9th and 10th Avenues in the heart of Manhattan West,** Ci Siamo offers live-fire cooking and homemade pastas from celebrated Chef Hillary Sterling served alongside a robust Italian wine list.

With private dining options to suit every occasion, the restaurant features floor-to-ceiling windows, views of the Empire State Building, a private bar, and an adjacent outdoor terrace.





# private dining



Perched above the restaurant level, Ci Siamo's private event space offers a fully private floor for you and your guests. Enjoy a personal bar with our most popular cocktails and wines and a menu of Ci Siamo favorites in this intimate space, amid views of the Empire State building and your own weather-dependent, private outdoor terrace. Options include a seated lunch or dinner with space for cocktails, or a standing reception with up to 60 guests

## NUMBER OF GUESTS

40 seated  
75 standing

## FOOD & BEVERAGE MINIMUM

We do not charge a room fee for Private Dining Room reservations. Please refer to the following food & beverage minimums.

### LUNCH

January - November: \$2,500  
December: \$3,500

### DINNER

January - November: \$7,500  
December: \$10,000

Gratuity and 8.875% New York State Sales Tax are not included. For pricing on all of our spaces and to view our terms and conditions, please click [here](#).

## TIMING

### LUNCH

Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

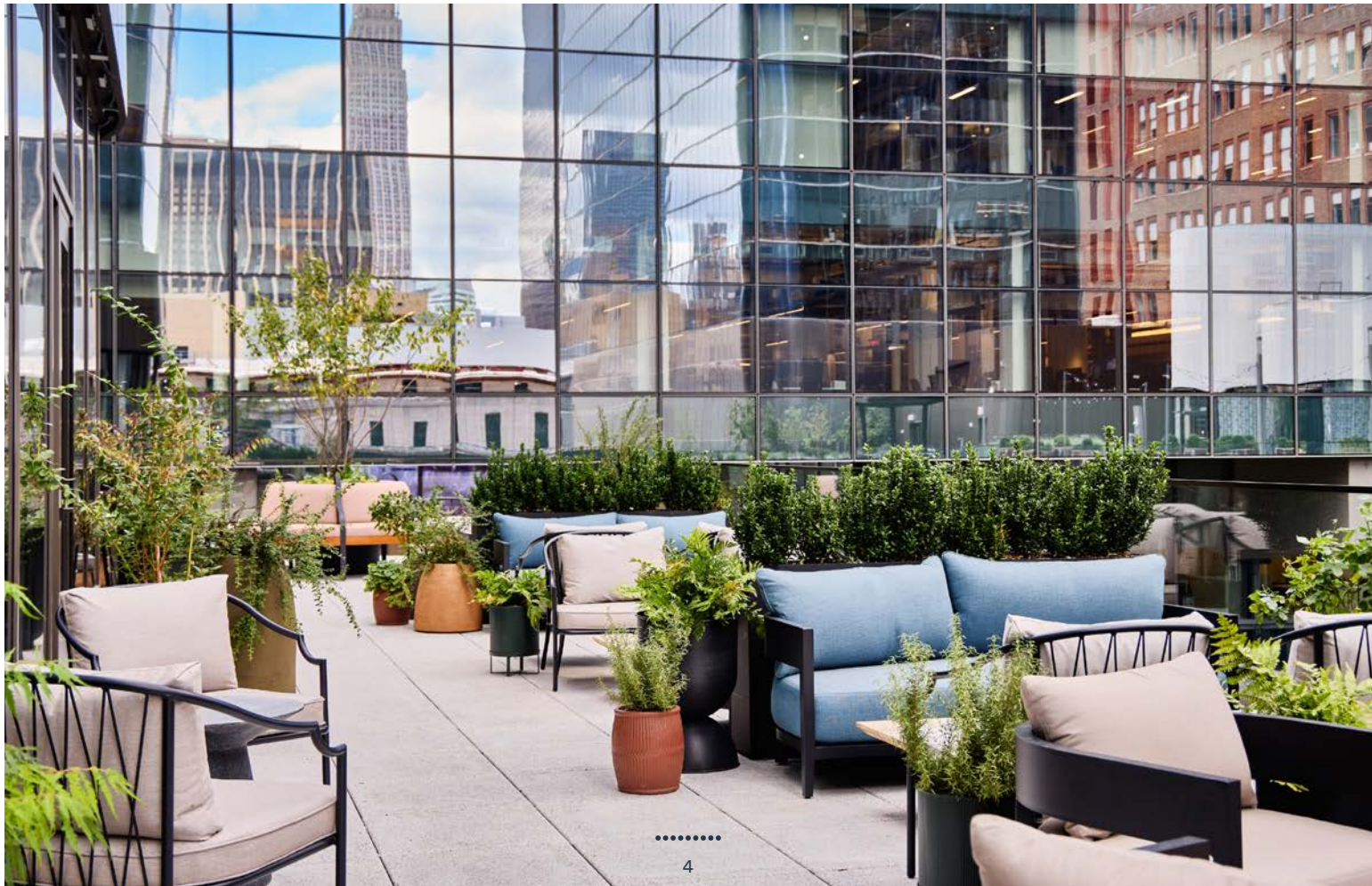
### DINNER

Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved for up to 4 hours, ending no later than 11:00 PM.

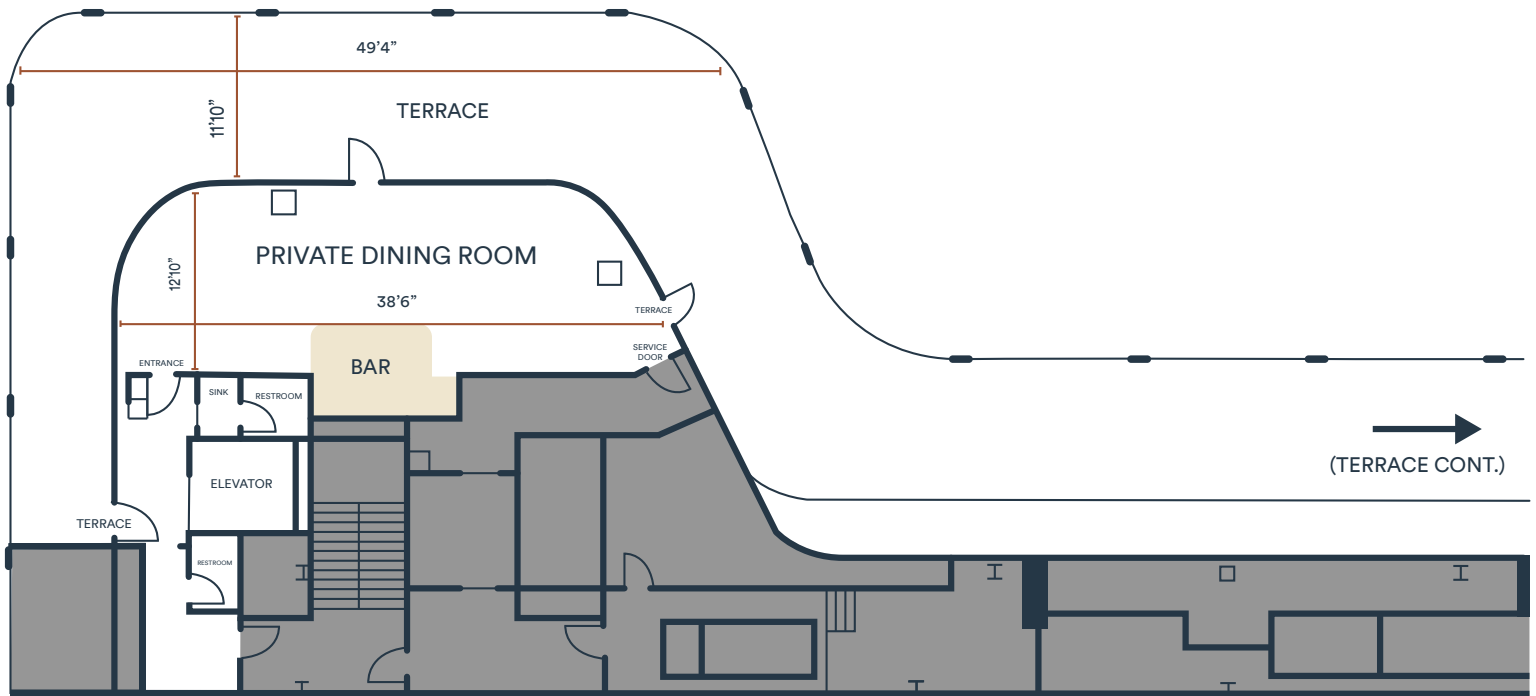
## ACCESSIBILITY

The Private Dining Room and Terrace are located on the third floor, accessible via elevator. Restrooms are available on this floor.

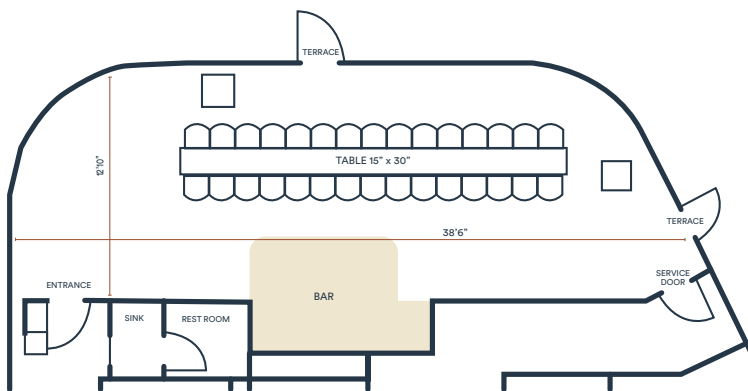




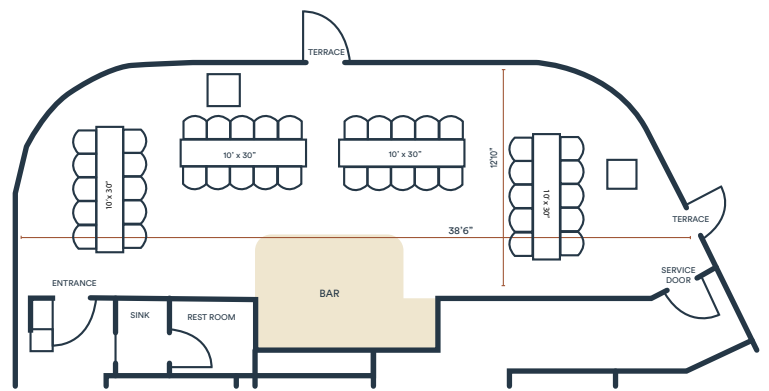
# private dining room



30 GUESTS SEATED



40 GUESTS SEATED





# outdoor terrace



Keep the party going outside on The Terrace, a sprawling outdoor event space just for you and your guests that comes with your private dining reservation. Decked out with comfortable outdoor furniture (available seasonally from May - November, weather permitting), you'll enjoy stunning Empire State Building views amid the buzz and energy of Manhattan West, whether for pre-dinner cocktails or simply as a continuation of the celebration inside.





# full restaurant buyout



Everything you love about Ci Siamo can be yours for the night with our full restaurant buyout option. Welcome your guests for an unforgettable event in our stylish and inviting space amid the roaring flame and warm ambiance of our open fire. Our team will be on hand to ensure your event runs smoothly while your guests enjoy wine and cocktails curated by our beverage director and the contemporary Italian dishes recently honored by the New York Times in their list of NYC's Top New Restaurants of 2022.

## NUMBER OF GUESTS

100 seated  
250 standing

## FOOD & BEVERAGE MINIMUM

For custom pricing on a full restaurant buyout, please inquire [here](#).

## TIMING

Reservation timing is flexible to accommodate your party's needs.











# family style dinner menu

**\$185 PER GUEST**

Selections are subject to seasonal change based on market availability.

## ANTIPASTI

Select Three

**PIZZETTE** · tomato (V+, DF)

**PIATTI DI SALUMI** (GF, DF)

**CAST IRON FOCACCIA** · tomato conserva (V+, DF)

**INSALATA VERDE** · mustard · basil · garlic (V+, GF, DF)

**ESCAROLE** · walnuts · goat cheese (V, GF, Contains Nuts)

**CARAMELIZED ONION TORTA** · balsamic · pecorino toscano (V)

**INSALATA DI MARE** · scallop · lobster · mussels · aleppo (GF, DF, Contains Shellfish)\*

**PIZZA BIANCA** · anchovy · salsa verde · aioli (DF)

**BEEF TONNATO** · egg · horseradish (GF, DF)\*

## PASTA

Select Two

**RIGATONI ALLA GRICIA** · guanciale · black pepper

**FUSILLI** · tomato · buffalo butter (V)

**CASARECCE** · rapini · chili · lemon (V+, DF)

**GNOCCHETTI** · pork ragu · shallots · tomato

**CAVATELLI ALLA SCOGLIO** · crab · chili · vermouth (Contains Shellfish) (\$15 supplement pp)

*\*Gluten-free and vegan pasta available upon request\**

## SECONDI

Select Two

**MARKET FISH** · artichoke salmoriglio (GF, DF)

**ROASTED CHICKEN** · parsley · garlic (GF, DF)

**ROASTED LAMB** · celery pesto (GF, DF, Contains Nuts)

**BRAISED BRISKET** · polenta · salsa verde (GF, DF)

**PORK MILANESE** · caraway · bagna cauda aioli

**BISTECCA FIORENTINA** (\$40 supplement pp) (GF, DF)

*\*Vegetarian/Vegan entree available upon request\**

## VERDURE

Select Two, Served with Secondi

**BRAISED GREENS** · chili · lemon (V+, GF, DF)

**SMASHED POTATOES AL FORNO** · rosemary · pecorino (V\*, GF)

**BRAISED BEANS** · parmigiano · olives (GF)

**ROASTED BEETS** · anchovy · chili · orange (GF, DF)

**ROASTED CARROTS** · capers · dill · feta (V\*)

## DOLCI

Select Two

**TORTA CALABRESE** · espresso · almonds · dark chocolate (GF, Contains Nuts)

**LEMON TORTA** · olive oil · meringue

**BASQUE CHEESECAKE** · fruta · crème fraiche (GF, Contains Nuts)

**SEASONAL SORBETTI** (V+, GF, DF) (*gelati available upon request*)

**SELECTION OF SEASON FRUITS** (V+, GF, DF) (\$8 supplement pp)

(V)=Vegetarian, (V+)=Vegan, (V\*)=Vegetarian, can be prepared Vegan upon request, (GF)=Gluten Free, (DF)=Dairy Free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*





# family style lunch menu

**\$95 PER GUEST**

Selections are subject to seasonal change based on market availability.

## PRIMI

Select Three

**PIZZETTE** · tomato (V+, DF)

**PIATTI DI SALUMI** (GF, DF)

**CAST IRON FOCACCIA** · tomato conserva (V+, DF)

**PIZZA BIANCA** · anchovy · salsa verde · aioli (DF)

**INSALATA VERDE** · mustard · basil · garlic (V+, DF)

**ESCAROLE** · walnuts · goat cheese (V, GF, Contains Nuts)

**CARAMELIZED ONION TORTA** · balsamic · pecorino toscano (V)

**INSALATA DI MARE** · scallop · lobster · mussels · aleppo (GF, DF, Contains Shellfish)\*

**BEEF TONNATO** · egg · horseradish (GF, DF)\*

**RIGATONI ALLA GRICIA** · guanciale · black pepper

**FUSILLI** · tomato · buffalo butter (V)

**RAPINI AGNOLOTTI** · ricotta · lemon · chili (V)

**GNOCCHETTI** · pork ragu · shallots · tomato

**CAVATELLI ALLA SCOGLIO** · crab · chili · vermouth (Contains Shellfish) (\$15 supplement pp)

*\*Gluten-free and vegan pasta available upon request\**

## SECONDI

Select Two

**MARKET FISH** · artichoke salmoriglio (GF, DF)

**ROASTED CHICKEN** · parsley · garlic (GF, DF)

**CHICKEN MILANESE** · caraway · arugula · lemon

**ROASTED LAMB** · celery pesto (GF, DF, Contains Nuts)

**BRAISED BRISKET** · polenta · salsa verde (GF, DF)

**BISTECCA FIORENTINA** (\$40 supplement pp) (GF, DF)

*\*Vegetarian/Vegan entree available upon request\**

## VERDURE

Select Two, Served with Secondi

**BRAISED GREENS** · chili · lemon (V+, GF, DF)

**SMASHED POTATOES AL FORNO** · rosemary · pecorino (V\*, GF)

**BRAISED BEANS** · parmigiano · olives (GF)

**ROASTED BEETS** · anchovy · chili · orange (GF, DF)

**ROASTED CARROTS** · capers · dill · feta (V\*)

## DOLCI

Select Two

**TORTA CALABRESE** · espresso · almonds · dark chocolate (GF, Contains Nuts)

**LEMON TORTA** · olive oil · meringue

**BASQUE CHEESECAKE** · fruta · crème fraiche (GF, Contains Nuts)

**SEASONAL SORBETTI** (V+, GF, DF) (*gelati available upon request*)

**SELECTION OF SEASON FRUITS** (V+, GF, DF) (\$8 supplement per guest)

(V)=Vegetarian, (V+)=Vegan, (V\*)=Vegetarian, can be prepared Vegan upon request, (GF)=Gluten Free, (DF)=Dairy Free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*





# additional items

## lunch & dinner menu

### MINI HARVEST BOARD

**\$25 per person**

Chef's selection of cured meats · cheeses · crudité · nuts · olives (Contains Nuts)

### PASSED HORS D'OEUVRES

**\$35 per person, served for up to 1 hour**

Selections are subject to seasonal change based on market availability.

Select Three

**TOMATO ARANCINI** · mozzarella (V)

**PIZZA BIANCA** · anchovy · salsa verde · aioli (DF)

**PINZIMONIO** · market vegetables · italian vinaigrette (V\*, GF, DF)

**CARNE CRUDA** · parmigiano (GF)\*

**MAINE CRAB TOAST** (DF, Contains Shellfish)

**CROCCHETTE DI PROSCIUTTO**

**PIZZETTE** · tomato (V+, DF)

**LAMB RIBS** · farinata · celery gremolata (GF, DF, Contains Nuts)

**TONNO CRUDA** · harissa (GF, DF)

**CREPPELLE** · ricotta · caviar\*

**SCALLOP CRUDO** · lemon · chili (GF, DF, Contains Shellfish)\*

**GNOCCHO FRITTO** · goat gouda (V)

**BACCALA MANTECATO** · pepperoncini aioli

**PANCETTA** · fennel pollen (GF, DF)

### TAKEAWAYS

**ITALIAN RAINBOW COOKIE BOX** \$12 per person, 3 cookies per box

*\*contains almonds\**

**CAST IRON FOCACCIA** (V+, DF) \$19 per person, requires 48 hours' notice

**RIGATONI & TAGLIATELLE SAUCE** (V) \$25 per person, requires 24 hours' notice

(V)=Vegetarian, (V+)=Vegan, (V\*)=Vegetarian, can be prepared Vegan upon request, (GF)=Gluten Free, (DF)=Dairy Free

*\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness*





# cocktail reception menu

**\$90/GUEST FOR LUNCH**  
**\$125/GUEST FOR DINNER**  
**3 HOURS**

Selections are subject to seasonal change based on market availability.

## HARVEST TABLE (3 hours)

Chef's selection of cured meats · cheeses · crudité · piccolo paninos · nuts · olives · chips · breads

## PASSED HORS D'OEUVRES (2.5 hours)

Select Five

**TOMATO ARANCINI** · mozzarella (V)  
**PIZZA BIANCA** · anchovy · salsa verde · aioli (DF)  
**PINZIMONIO** · market vegetables · italian vinaigrette (V\*, GF, DF)  
**CARNE CRUDA** · parmigiano (GF)\*  
**MAINE CRAB TOAST** (DF, Contains Shellfish)  
**CROCCHETTE DI PROSCIUTTO**  
**PIZZETTE** · tomato (V+, DF)  
**LAMB RIBS** · farinata · celery gremolata (GF, DF, Contains Nuts)  
**TONNO CRUDA** · harissa (GF, DF)  
**CREPPELLE** · ricotta · caviar\*  
**SCALLOP CRUDO** · lemon · chili (GF, DF, Contains Shellfish)\*  
**GNOCCHI FRITTO** · goat gouda (V)  
**BACCALA MANTECATO** · pepperoncini aioli  
**PANCETTA** · fennel pollen (GF, DF)

## PASSED PASTA (1 hour)

Select One

**FUSILLI** · tomato · buffalo butter (V)  
**SEASONAL RAVIOLI**  
**CAVATELLI ALLA SCOGLIO** · crab · chili · vermouth (Contains Shellfish) (\$15 supplement pp)

## DOLCI (30 minutes)

Chef's selection of sweets

(V)=Vegetarian, (V+)=Vegan, (V\*)=Vegetarian, can be prepared Vegan upon request, (GF)=Gluten Free, (DF)=Dairy Free

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness



# beverage packages

Optional beverage package service for seated events is offered from the contracted start time of the event and concludes 30 minutes after the last course is served. For reception events, beverage package service is recommended and offered for 3 hours of event time.

## WINE, COCKTAIL & BEER PACKAGES

The below optional beverage packages options are reflective of the wines that will be served. All package options below include unlimited beer, non-alcoholic beverages, with the exception of bottled water. Additionally, the Superiore and Riserva selections include unlimited spirits from the below list. Spirits can be ordered at the preference of your guests (cocktails, on the rocks or neat).

The below beverage packages will include selections made by our wine team to include one sparkling wine option, one white wine option and one red wine option. The below selections are not our default wine options but rather examples of what to expect for each package option.

### CLASSICO SELECTIONS

**\$70 per guest**

**SPARKLING:**

Ananas, Prosecco, Veneto, Italy NV

**WHITE:**

Era, Pinot Grigio, Veneto, Italy 2022

**RED:**

Giuliana Vicini, Montepulciano d'Abruzzo, Abruzzo Italy 2021

*\*Includes unlimited beer*

### SUPERIORE SELECTIONS

**\$95 per guest**

**SPARKLING:**

Jean Vesselle Brut Reserve, Champagne, France, NV

**WHITE:**

Pra Otto, Soave Classico, Veneto, Italy 2022

**RED:**

Scarpetta, Cabernet Franc, Friuli, Italy 2021

*\*Includes unlimited beer & spirits from the list below*

### RISERVA SELECTIONS

**\$125 per guest**

**SPARKLING:**

Gosset Brut Reserve, Champagne, France NV

**WHITE:**

Felsina Chardonnay, I Sistri, Tuscany, 2021

**RED:**

G.D. Vajra Albe, Barolo, Piemonte, 2019

*\*Includes unlimited beer & spirits from the list below*

## SPIRITS

### GIN

Ford's  
Tanqueray  
Hendricks

### SCOTCH

Famous Grouse  
Johnnie Walker Black  
Dewars White Label

### VODKA

Tito's  
Wodka  
Ketel One

### RUM

El Dorado 3yr  
El Dorado 12yr  
Appleton Estate

### AMERICAN WHISKEY

Old Grand Dad Bourbon  
Buffalo Trace  
Wild Turkey 101 Rye

### BRANDY

Bertoux  
Pierre Ferrand 1840 Cognac

### AGAVE

Pueblo Viejo  
Siete Leguas Blanco  
Siete Leguas Reposado  
Rosaluna Mezcal Espadin  
Illegal Mezcal Espadin



# the team



## HILLARY STERLING

### Executive Chef

Born and raised in Brooklyn, Hillary first felt the pull of the industry as a teenager bussing tables during summers in Montauk, NY. After receiving her business degree from Indiana University, Hillary enrolled in night classes at Chicago's Le Cordon Bleu, graduating with a Culinary Arts degree. Hillary then returned to New York City, beginning her career in the kitchen of Bobby Flay's Mesa Grill where she learned the critical balance between spice, heat and acid. Hillary continued working with Flay, joining the team at the acclaimed Spanish restaurant Bolo, furthering her appreciation for Mediterranean cuisine and culture. She then turned her attention to Italy, working in the salumi and butchery department at Lupa Osteria Romana. It was there that Hillary developed a greater appreciation for the uniting power of food and the importance of intentionality in cooking.

In 2010, she shifted her focus to the fine-dining world, assuming the role of chef de cuisine at Michelin-starred A Voce. Working under Chef Missy Robbins, Hillary fell in love with the regionality of Italian cuisine and the spirit of culinary discovery. Most recently, Hillary returned to her domestic roots as the executive chef and partner of Vic's, where her menu of thoughtfully prepared dishes gained a loyal following.

The culmination of her diverse culinary training and extensive travels, Ci Siamo is Hillary's most personal project to date, celebrating live fire cooking and the understated excellence of seasonal ingredients.



## ASHER RUSSEM

### General Manager

Asher joins the Ci Siamo team after successfully opening Maialino (vicino) as General Manager in October, 2022. A longtime USHG team member and leader, Asher began his career in the restaurant industry at North End Grill and The Modern. His foray into management began when he opened Manhatta in 2018 followed by a return to The Modern as Service Manager. Asher's leadership is marked by a passion and genuine care.



## ANA LACHER

### Senior Event Sales Manager

A Tulane graduate and native New Yorker, Ana spent her early career at New Orleans' most celebrated restaurants in Link Hospitality Group before working on the front-of-house team at award-winning restaurant Zahav in Philadelphia. In 2019, Ana joined USHG's Marta and Caffè Marchio as a manager before moving to the events team where she thrives at building personal, memorable experiences at Ci Siamo.



# pricing & terms

We do not charge a room fee. However, there is a food and beverage minimum associated with the space. Food and beverage minimums do not include gratuity or 8.875% New York State Sales Tax.

## Private Dining Room & Terrace

Please refer to the following food & beverage minimums.

### LUNCH

January - November: \$2,500

December: \$3,500

### DINNER

January - November: \$7,500

December: \$10,000

The cost of your event per guest will be outlined in the information to follow. The remaining balance shall be due and payable upon conclusion of the Event. Payment received after 30 days of the invoice date will be subject to a monthly finance charge of 1.5% on the outstanding balance

## Full Restaurant Buyout

For custom pricing, please inquire [here](#).

## Group Dining

Family-style group dining is available in the main dining room for parties of 9-12 guests.

For more information and pricing, please inquire [here](#).

## Terms

### BEVERAGE

Guests are welcome to select a beverage package or to serve all beverages to be charged based on consumption. If you'd like to select wines to be charged based on consumption, we request that you make selections from our wine list in advance. Our wine team will be happy to guide you through our options.

### DEPOSITS & CANCELLATIONS

A deposit in the amount of 50% of the food and beverage minimum is required to reserve the Private Dining Room. Your reservation is guaranteed once Ci Siamo has confirmed receipt of your deposit. Deposits are fully refundable for cancellations more than 28 days prior to the event date. Deposits will not be refunded for cancellations within 28 days of the contracted event date unless we are able to rebook your contracted room. Forfeited deposits will not be applied toward future private events or charges at the Restaurant. Cancellations within 3 business days of the event are subject to the full contracted food and beverage minimum charge. Any charges for additional services or vendors coordinated by the Restaurant will also be charged and are subject to 8.875% New York State Sales Tax.





## Andiamo!

Thank you for considering Ci Siamo for your special occasion. To speak with our events team, please make an inquiry [here](#).

**ci siamo**

440 W 33rd St Suite #100,  
New York, NY 10001  
(212) 219-6559