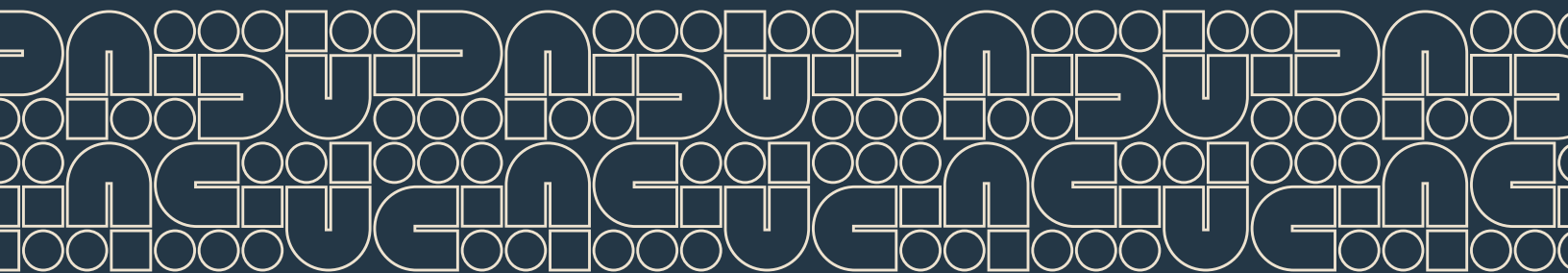


# ci siamo

## 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 Siam'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 Siam 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 75 guests

## NUMBER OF GUESTS

Up to 50 seated  
Up to 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

Monday-Saturday

- January - November: \$8,500
- December: \$11,500

Sunday (All Year): \$3,000

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.

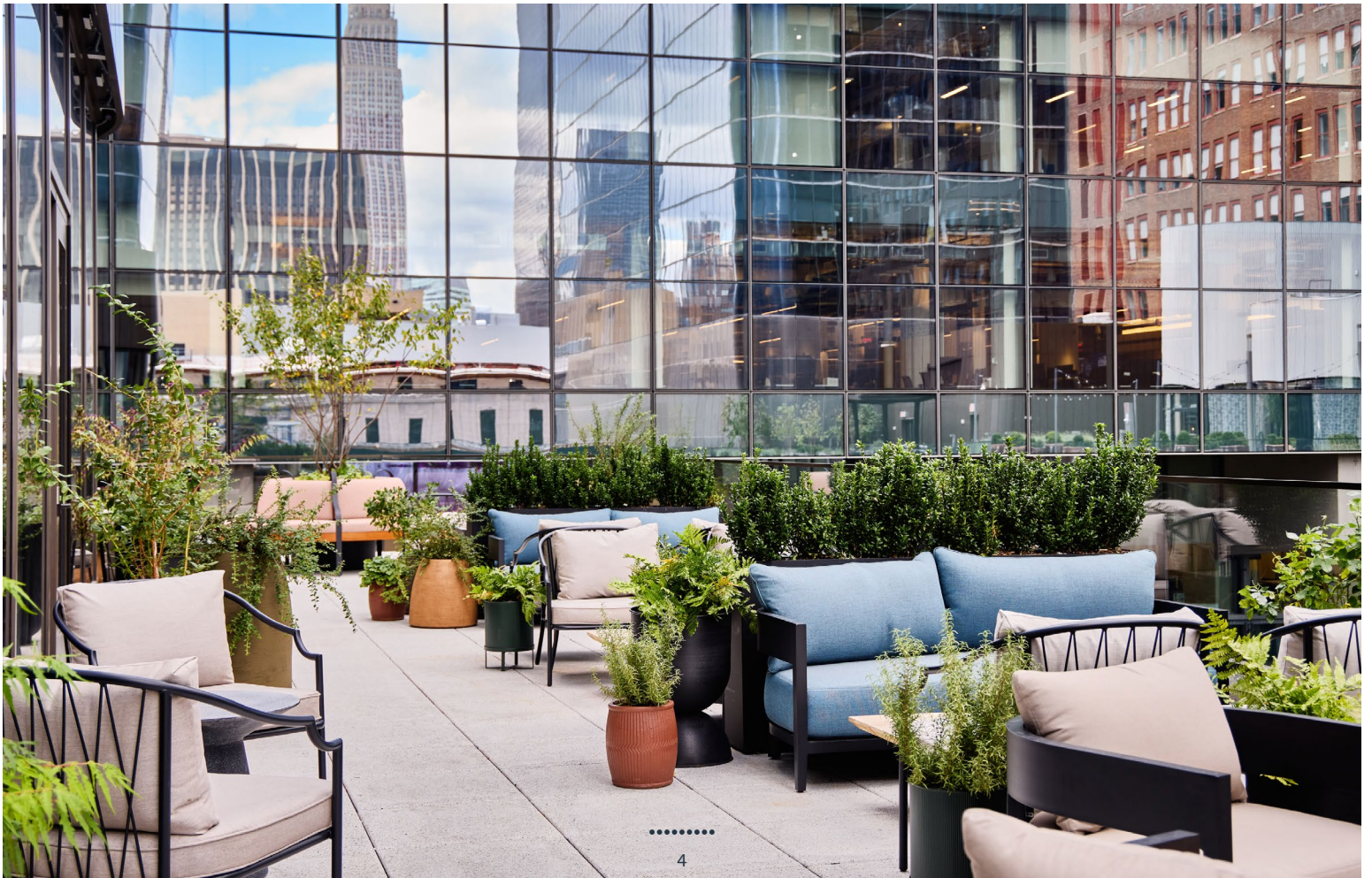
### DINNER

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

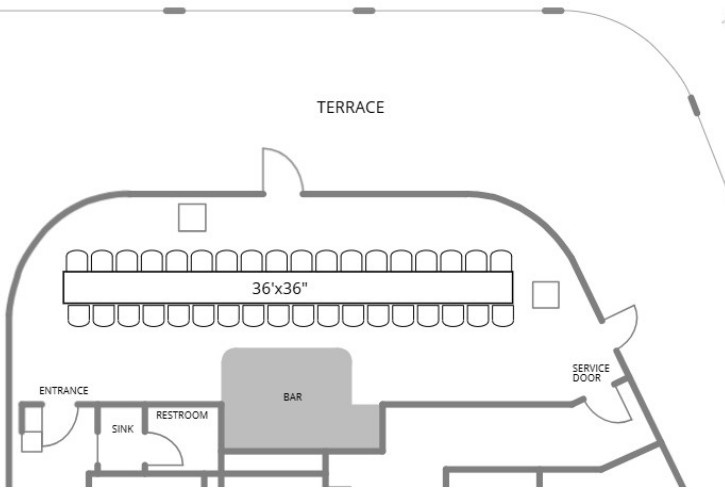
The Private Dining Room and Terrace are located on the third floor, accessible via elevator. Restrooms are available on this floor.



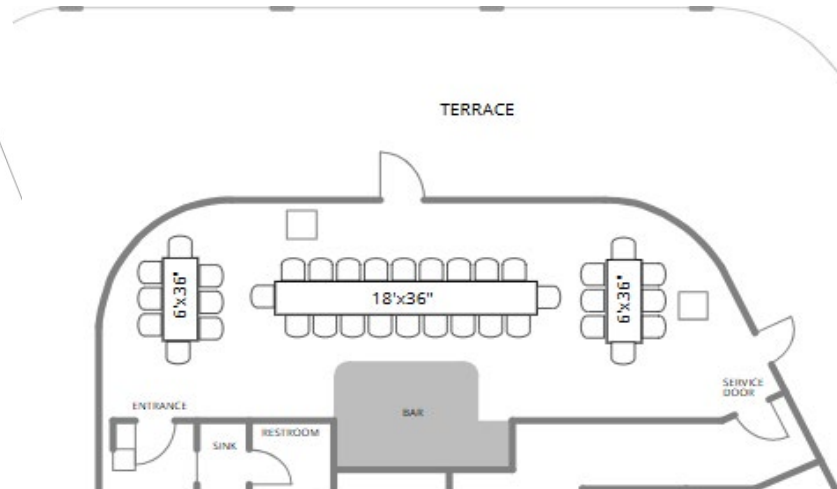




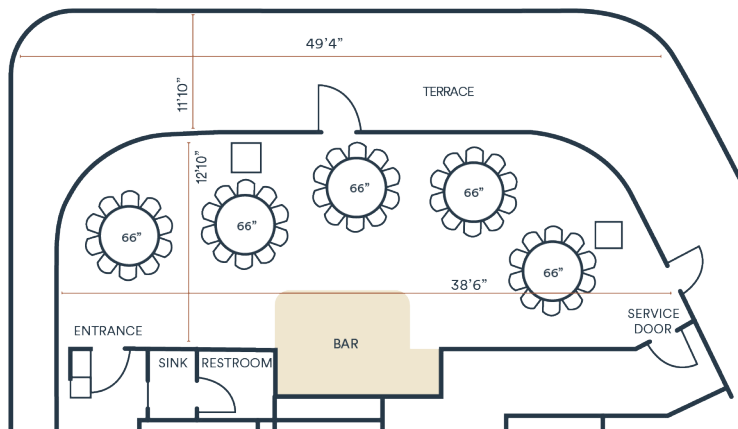
# private dining room



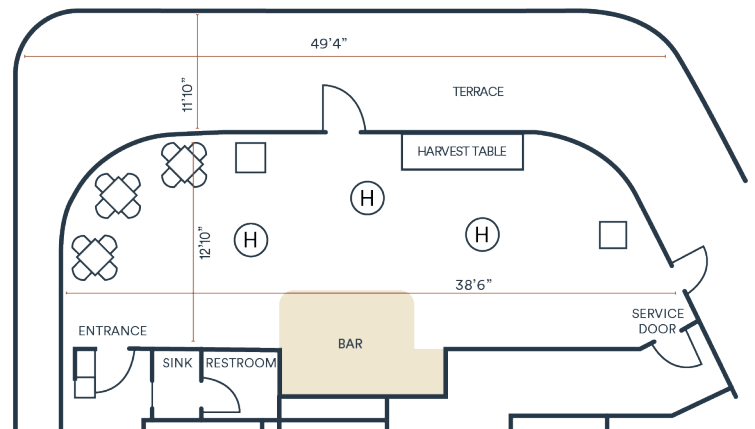
36 GUEST SEATED



36 GUEST SEATED



50 GUESTS SEATED



COCKTAIL RECEPTION

= Low Seated Table, 4 Chairs      = Hi-Top Table

# 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.

Use of the terrace is weather dependent. Tents and heaters are not permitted.





# 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 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)

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

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

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

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

**ESCAROLE** · parmigiano · mint · sunchoke (GF, Contains Fish Sauce)

**TUNA TONNATO** · celery · chilies · orange (GF, DF)

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

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

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

**ORECCHIETTE** · pork · shallots · tomato

**SEASONAL RAVIOLI** (V)

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

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

## SECONDI

Select Two

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

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

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

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

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

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

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

## VERDURE

Select Two, Served with Secondi

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

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

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

**MARINATED BROCCOLI** · smoked chilies · lemon (V\*, GF)

**SMASHED POTATOES AL FORNO** · rosemary · pecorino

(V\*, GF)

**ZUCCHINI** · tomato · chili · breadcrumbs

(V\*, GF, DF)

## DOLCI

Select Two

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

**LEMON TORTA** · olive oil · meringue

**BASQUE CHEESECAKE** · fruta · crème fraîche (GF upon request)

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

**SELECTION OF SEASONAL 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*





# 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)

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

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

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

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

**ESCAROLE** · parmigiano · mint · sunchoke (GF, Contains Fish Sauce)

**TUNA TONNATO** · celery · chilies · orange (GF, DF)

## PASTA

Select Two

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

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

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

**ORECCHIETTE** · pork · shallots · tomato (GF, DF)

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

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

## SECONDI

Select Two

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

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

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

**BRAISED BRISKET** · 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 BEANS** · parmigiano · olives (V, GF)

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

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

**MARINATED BROCCOLI** · smoked chilies · lemon (V\*, GF)

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

**ZUCCHINI** · tomato · chili · breadcrumbs (V\*, DF, can be made GF)

## DOLCI

Select Two

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

**LEMON TORTA** · olive oil · meringue

**BASQUE CHEESECAKE** · fruta · crème fraîche (GF upon request)

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

**SELECTION OF SEASONAL 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

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# 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)

**PIZZETTE** · tomato (V+, DF)

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

**TONNO CRUDA** · harissa (GF, DF)

**CRESPELLE** · ricotta · caviar\*

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

**GNOCOCO FRITTO** · goat gouda (V)

### SPECIALTY CAKES

*All cakes require a minimum of 72 hours prior to the reservation to create  
Cake orders cannot be canceled within 48 hours of the reservation date*

#### CAKE SIZES

**6" ROUND** · Feeds 6-8 \$80

**HALF SHEET CAKE** · Feeds 25-40 \$160

#### CAKE FLAVORS

**DARK CHOCOLATE CAKE** · espresso & vermouth buttercream, candied almonds (V, GF, Contains Nuts & Eggs)

**WHITE LEMON CAKE** · lemon curd, toasted meringue (Contains Gelatin & Eggs)

*Custom Cake message can be added, message will be written on the cake platter*

### 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 48 hours' notice

**AMMAZZA! By Hillary Sterling** \$40 per book signed by Chef Hillary Sterling

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# cocktail reception menu, 3 hours

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

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)

**PIZZETTE** · tomato (V+, DF)

**PULLED 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)\*

**GNOCOCO FRITTO** · goat gouda (V)

## PASSED PASTA (1 hour)

Select One

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

**MEZZE RIGATONI AMATRICIANA** · tomato · guanciale

**SEASONAL RAVIOLI** (V)

**ORECCHIETTE** · rapini · chili · lemon (V+)

**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

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# optional 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 2024

**RED:**

Spasso Montepulciano d'Abruzzo,  
Abruzzo Italy 2024

*\*Includes unlimited beer*

### SUPERIORE SELECTIONS

**\$95 per guest**

**SPARKLING:**

Grognet, Champagne, France, NV

**WHITE:**

Via Alpina, Sauvignon Blanc, Veneto,  
Italy 2024

**RED:**

Scarpetta, Cabernet Franc, Friuli, Italy  
2023

*\*Includes unlimited beer, 2 specialty  
cocktails & spirits from the list below*

### RISERVA SELECTIONS

**\$125 per guest**

**SPARKLING:**

Laherte Freres Rose Champagne  
Ultradition Brut, France NV

**WHITE:**

Mathias et Emile Roblin Sancerre Enclos  
de Maimbray 2023

**RED:**

Campo Costa Barolo 2021

*\*Includes unlimited beer, 2 specialty  
cocktails & spirits from the list below*

## SPECIALTY COCKTAILS

Included in the Superiore & Riserva Packages, SELECT TWO

**SPRITZ**

cynar 70 · montenegro · prosecco ·  
soda · olive

**CALABRITA**

tequila · calabrian chili · agave ·  
bergamot

**GIN-TONIC**

neversink · grapefruit ·  
thyme

**BITTER GIUSEPPE**

cynar 45.3 · punt e mes · lemon ·  
sea salt

## SPIRITS

Included in the Superiore & Riserva Packages

**GIN**

Plymouth  
Tanqueray  
Neversink

**VODKA**

Tito's  
Wodka  
Ketel One  
Grey Goose

**TEQUILA**

Pueblo Viejo  
Don Fulano Reposado  
Rosaluna Mezcal Espadin

**AMERICAN  
WHISKEY**

Old Forrester  
Maker's Mark  
Wild Turkey 101 Rye

**SCOTCH**

Famous Grouse  
Johnnie Walker Black  
Dewars White Label

**RUM**

El Dorado 3yr  
El Dorado 12yr  
Appleton Estate

**BRANDY**

Bertoux  
Pierre Ferrand 1840 Cognac



# 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.



## ZACH KELLER General Manager

Born and raised in Poughkeepsie, Zach graduated from the Culinary Institute of America with a bachelor's in Culinary Arts. He began his USHG journey in 2016 as a server at North End Grill, and went on to hold management roles at The Modern, Union Square Cafe, and Ci Siamo. Most recently, Zach served as Assistant General Manager at The Modern, the group's two Michelin-starred restaurant. Now, he returns to Ci Siamo as General Manager, excited to lead the team in delivering warm hospitality and memorable guest experiences.



## DEBBIE HARRIS Event Sales Manager

A Brooklyn native, Debbie joined USHG in 2021, beginning her journey as a reservationist. Debbie quickly distinguished herself with her warmth and dedication, which earned her a spot on the Events Team as Event Coordinator at The Modern. She went on to become Event Sales Manager at Porchlight, Gramercy Tavern, and Union Square Cafe. Her drive and deep appreciation for the industry have now led her to her current role as Event Sales Manager 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

Monday-Saturday

- January - November: \$8,500

- December: \$11,500

Sunday (All Year): \$3,000

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](#).

## 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**

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New York, NY 10001  
(212) 219-6559