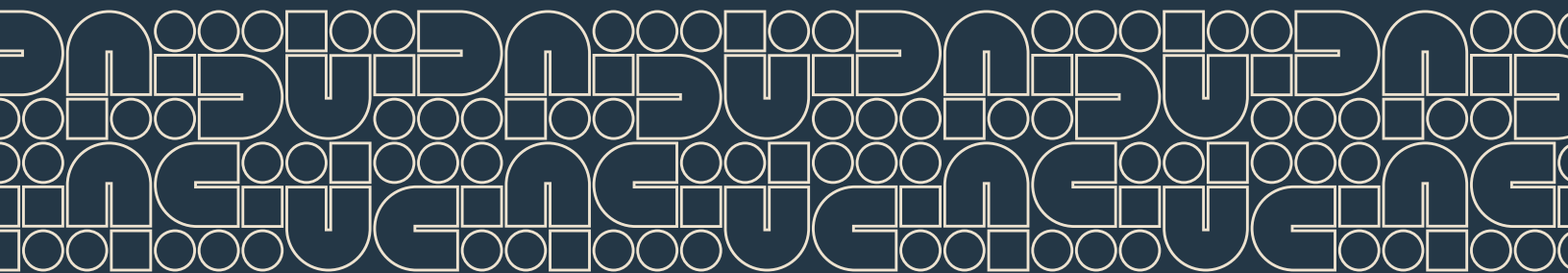


ci siamo

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 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

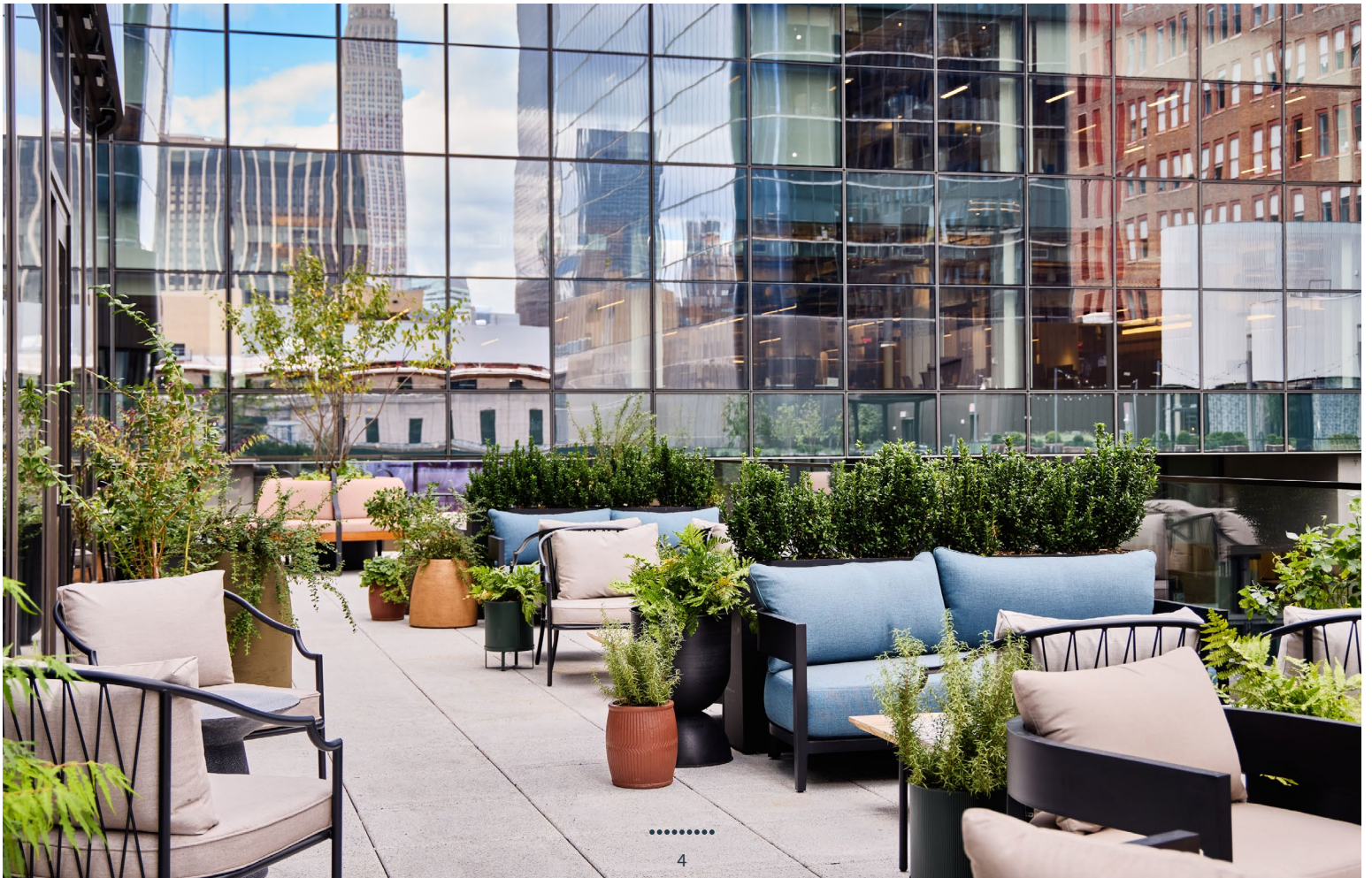
Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

DINNER

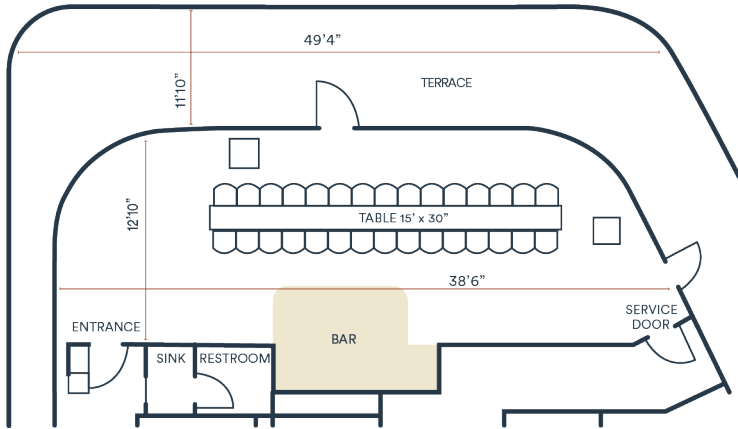
Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved for up to 4 hours, ending no later than 11:00 PM.

ACCESSIBILITY

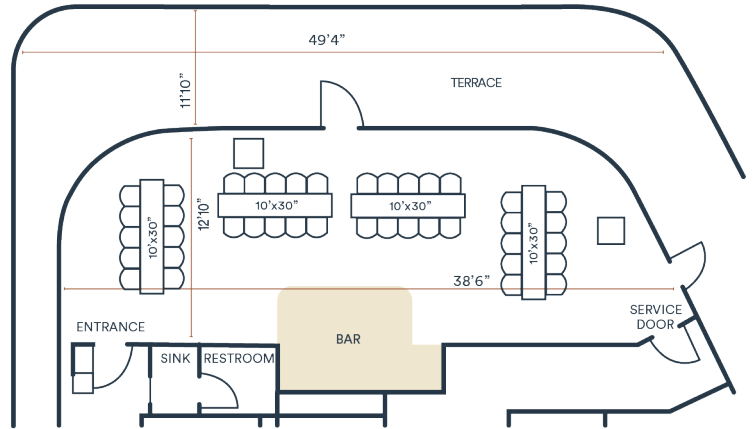
The Private Dining Room and Terrace are located on the third floor, accessible via elevator. Restrooms are available on this floor.



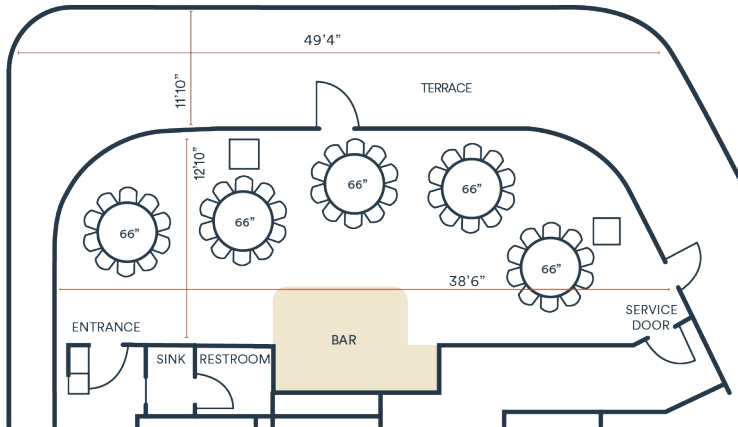
private dining room



30 GUESTS SEATED



40 GUESTS 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 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)

CARAMELIZED ONION TORTA · balsamic · pecorino toscano (V)

CASTELFRANCO INSALATA · egg · bottarga (GF, DF)

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

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

ESCAROLE · parmigiano · mint · sunchokes (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 sausage · 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 · 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 (V, GF)

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

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

DOLCI

Select Two

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

LEMON TORTA · olive oil · meringue

BASQUE CHEESECAKE · fruta · crème fraiche (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

**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)

CARAMELIZED ONION TORTA · balsamic · pecorino toscano (V)

CASTELFRANCO INSALATA · egg · bottarga (GF, DF)

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

ESCAROLE · parmigiano · mint · sunchokes (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 sausage · 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 · 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 (V, GF)

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

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

DOLCI

Select Two

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

LEMON TORTA · olive oil · meringue

BASQUE CHEESECAKE · fruta · crème fraiche (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

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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)

CREPELLE · ricotta · caviar*

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

GNOCCO 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

(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, 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)

CREPELLE · ricotta · caviar*

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

GNOCCO FRITTO · goat gouda (V)

PASSED PASTA (1 hour)

Select One

FUSILLI · tomato · buffalo butter (V)

MEZZE RIGATONI AMATRICIANA · tomato · guanciale

SEASONAL RAVIOLI

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

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



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:

Domaine Dominique and Jeanine Crochet Sancerre 2024

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



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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