

Cisero's Ristorante Dinner Menu

Antipasti ~

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| <i>Calamari Fritti</i> ~ Salt & pepper dusted rings & tentacles, lemon aioli or marinara. | 9 ⁹⁹ |
| <i>Bruschetta</i> ~ Fresh tomatoes, basil & garlic. Served with baked crostini. | 8 ⁹⁹ |
| <i>Stuffed Mushrooms</i> ~ Fresh buttons, Italian sausage & melted mozzarella. | 9 ⁹⁹ |
| <i>Grilled Artichoke</i> ~ Charbroiled & served with fresh lemon aioli or drawn butter. | 8 ⁹⁹ |
| <i>Caprese</i> ~ Fresh Roma tomatoes, mozzarella pearls, balsamic vinegar & fresh basil. | 12 ⁹⁹ |
| <i>Three Cheese & Artichoke</i> ~ Parmesan, gorgonzola, cream cheese & artichoke. | 9 ⁹⁹ |
| <i>Steamers</i> ~ Little neck clams or blue mussels in white wine, garlic & butter. | 12 ⁹⁹ |
| <i>Grilled Shrimp Cocktail</i> ~ Tomato & pesto salad with fresh basil and lemon. | 12 ⁹⁹ |
| <i>Trio</i> ~ Calamari fritti, Grilled Shrimp & Artichoke with lemon dill aioli & butter. | 17 ⁹⁹ |

Salads & Soups ~ With Gorgonzola Cheese add \$1⁰⁰, Grilled Chicken \$6⁰⁰, Grilled Shrimp \$8⁰⁰

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| <i>Minestrone Zuppa</i> ~ Traditional Italian soup made with fresh vegetables. | CUP 5 ⁹⁹ BOWL 7 ⁹⁹ |
| <i>Zuppa di Giorno</i> ~ Chef's fresh soup of the day with market ingredients. | CUP 5 ⁹⁹ BOWL 7 ⁹⁹ |
| <i>Cisero's House Salad</i> ~ Chopped iceberg, red cabbage, carrots, red peppers & house dressing. | 5 ⁹⁹ |
| <i>Caesar Salad</i> ~ Romaine, housemade croutons & grated parmesan tossed in Caesar dressing. | 7 ⁹⁹ |
| <i>Cisero's Wedge</i> ~ Iceberg wedge with gorgonzola, bacon, tomatoes and house dressing. | 7 ⁹⁹ |
| <i>Pear & Gorgonzola</i> ~ Fresh pear, walnuts, gorgonzola, fresh greens & balsamic vinaigrette. | 11 ⁹⁹ |

Pizzas ~

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| <i>Three Cheese</i> ~ Mozzarella, Romano, Swiss cheese and tomato sauce. | 9 ⁹⁹ |
| <i>Margherita</i> ~ Fresh basil, Roma tomatoes, garlic infused olive oil & fresh mozzarella. | 12 ⁹⁹ |
| <i>Carne</i> ~ Pepperoni, Italian sausage, sliced meatballs, tomato sauce and melted mozzarella. | 12 ⁹⁹ |
| <i>BBQ Pollo</i> ~ Grilled chicken, red onion, mozzarella, fresh cilantro & our savory BBQ sauce. | 13 ⁹⁹ |
| <i>Pollo Pesto</i> ~ Grilled chicken, red onion, roasted red peppers, pine nuts & mozzarella. | 13 ⁹⁹ |

Stuffed Pastas ~ With House Salad, Caesar Salad or Cup of Soup, add \$3⁰⁰

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| <i>Smoked Salmon Ravioli</i> ~ House smoked salmon & cream cheese, in a light seafood broth. | 19 ⁹⁹ |
| <i>Three Cheese Ravioli</i> ~ Meat, marinara or pesto sauce, meatballs, Italian sausage or mushrooms. | 16 ⁹⁹ |
| <i>Lumaconi</i> ~ Jumbo shells with ground sirloin, spinach, Romano cheese, meat sauce and mozzarella cheese. | 16 ⁹⁹ |
| <i>Lasagna</i> ~ Layers of pasta, ricotta and Romano cheese, meatballs and Italian sausage with mozzarella and meat sauce. | 16 ⁹⁹ |

Our Spaghetti and Penne pastas are 100% Semolina, made in Gragnano, Italy ~
 Our Fettuccini & Black Fettuccini are made in house ~
 Our Extra-Virgin olive oil is Alberquina style, processed in Oroville, California ~
 Our cheese and smoked salmon raviolis are made in house.
 Please ask your server about our gluten free pasta ~
 Please visit our other restaurants Baja Cantina and Bistro 412.

❖ We have a wonderful selection of fine Wines, a large selection of
 Liquors and Specialty Drinks, ❖
 and a great Beer Selection for your enjoyment.

Chef- Andrew McEuen



Made to Order Italian Cream Sodas 3⁵⁰

Mandarin Orange, Raspberry, Blackberry, & Cherry, Strawberry or Vanilla

Signature Bottled Root Beer \$3⁰⁰

Pastas ~ With House Salad, Caesar Salad or Cup of Soup add \$3⁰⁰

- Pasta, Spaghetti, Penne or Fettuccini* ~ With marinara, pesto or meat sauce, and your choice of meatballs, Italian sausage or sauteed mushrooms. 15⁹⁹
- Fettuccini Alfredo* ~ Classic 15⁹⁹ Chicken 18⁹⁹ Shrimp 20⁹⁹
- Cappellini Pomodoro* ~ Roma tomatoes, garlic, fresh basil, olive oil & white wine tossed with angel hair pasta. 14⁹⁹
- Chicken Penne* ~ Fresh spinach, roasted garlic cloves and sun-dried tomatoes lemon zest & tomato Alfredo. 19⁹⁹
- Scampi Cisero* ~ Shrimp, artichoke hearts, pine nuts, Roma tomatoes & fresh basil tossed with black fettuccini. 21⁹⁹
- Clams Fettuccini* ~ Black fettuccini with chopped clams, garlic and clam broth. Choice of Our favorite clam broth, red or white clam sauce. 19⁹⁹
- Fettuccini Florentine* ~ Chicken, mushrooms, artichoke hearts, pine nuts, fresh spinach and fettuccini tossed in a white wine cream sauce. 19⁹⁹
- Gnocchi* ~ Tender gnocchi, vine-ripened tomatoes, wild mushrooms and prosciutto baked in a smoked gouda sauce. 17⁹⁹
- Salmon Piccata* ~ Alaskan salmon, asparagus & angel hair pasta tossed with lemon cream sauce. Garnished with chives and Romano cheese. 24⁹⁹

House Specialties ~ With House Salad, Caesar Salad or Cup of Soup add \$ 3⁰⁰

- Cioppino* ~ Italian fisherman's stew. Blue mussels, little neck clams, shrimp and seasonal white fish in a zesty tomato and fish broth. Served with spaghetti marinara. 26⁹⁹
- Grilled Salmon* ~ Alaskan salmon broiled to perfection and topped with Cisero's Pesto accompanied by grilled asparagus and roasted pearl potatoes. 25⁹⁹
- Grilled Shrimp* ~ Garlic butter basted, skewered shrimp charbroiled & served on top of creamy asparagus citrus risotto 19⁹⁹
- Parmigiana* ~ Herb-breaded and flash fried & served with marinara and melted mozzarella. accompanied with Cappellini Pomodoro. Eggplant 15⁹⁹ Chicken 18⁹⁹ Veal 21⁹⁹
- Flat Iron Steak* ~ Italian marinated and charbroiled. Served with mushroom demi glace, grilled asparagus and roasted pearl potatoes. 25⁹⁹
- Veal Scaloppini* ~ White veal, sauteed with butter, red wine, herbs, mushrooms & marinara. Served with Cappellini Pomodoro and seasonal vegetables. 27⁹⁹
- Piccata* ~ Chicken Breast or Tender White Veal, lemon butter, white wine and capers. Served with roasted pearl potatoes and seasonal vegetable. Chicken Piccata 21⁹⁹ Veal Piccata 27⁹⁹
- Marsala* ~ Chicken Breast or Tender White Veal, fresh mushrooms, Marsala wine and herbs. Served with mashed potatoes & seasonal vegetable. Chicken Marsala 21⁹⁹ Veal Marsala 27⁹⁹

Sides ~

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| Roasted Garlic Mashed Potatoes | 4 ⁰⁰ | Meatballs or Sausage or both | 5 ⁰⁰ |
| House Made Garlic Bread | 4 ⁰⁰ | Asparagus Citrus Risotto | 6 ⁰⁰ |
| Sauteed Fresh Mushrooms | 5 ⁰⁰ | Roasted Pearl Potatoes | 5 ⁰⁰ |
| Fresh Seasonal Sauteed Vegetables | 4 ⁰⁰ | Grilled Chicken | 6 ⁰⁰ |

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| Panna or San Pelligrino | | | |
| Italian Water | | | |
| 1/2 Litre | 3 ⁷⁵ | Litre | 6 ⁵⁰ |

Gracie!

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| While we do not accept personal or business checks, we do have an ATM in the building for your convenience. |
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We greatly appreciate your business. Let us know how we can better serve you.

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| ~ Rare and undercooked foods may be hazardous to your health ~ |
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