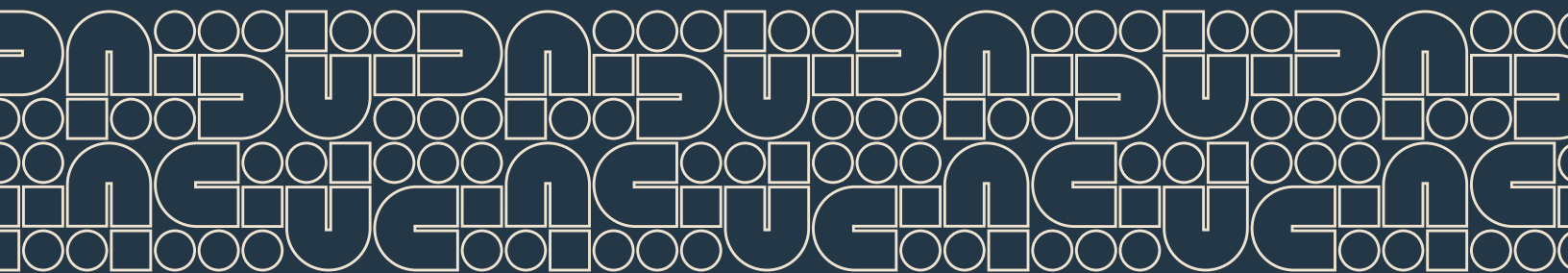


ci siamo

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
60 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

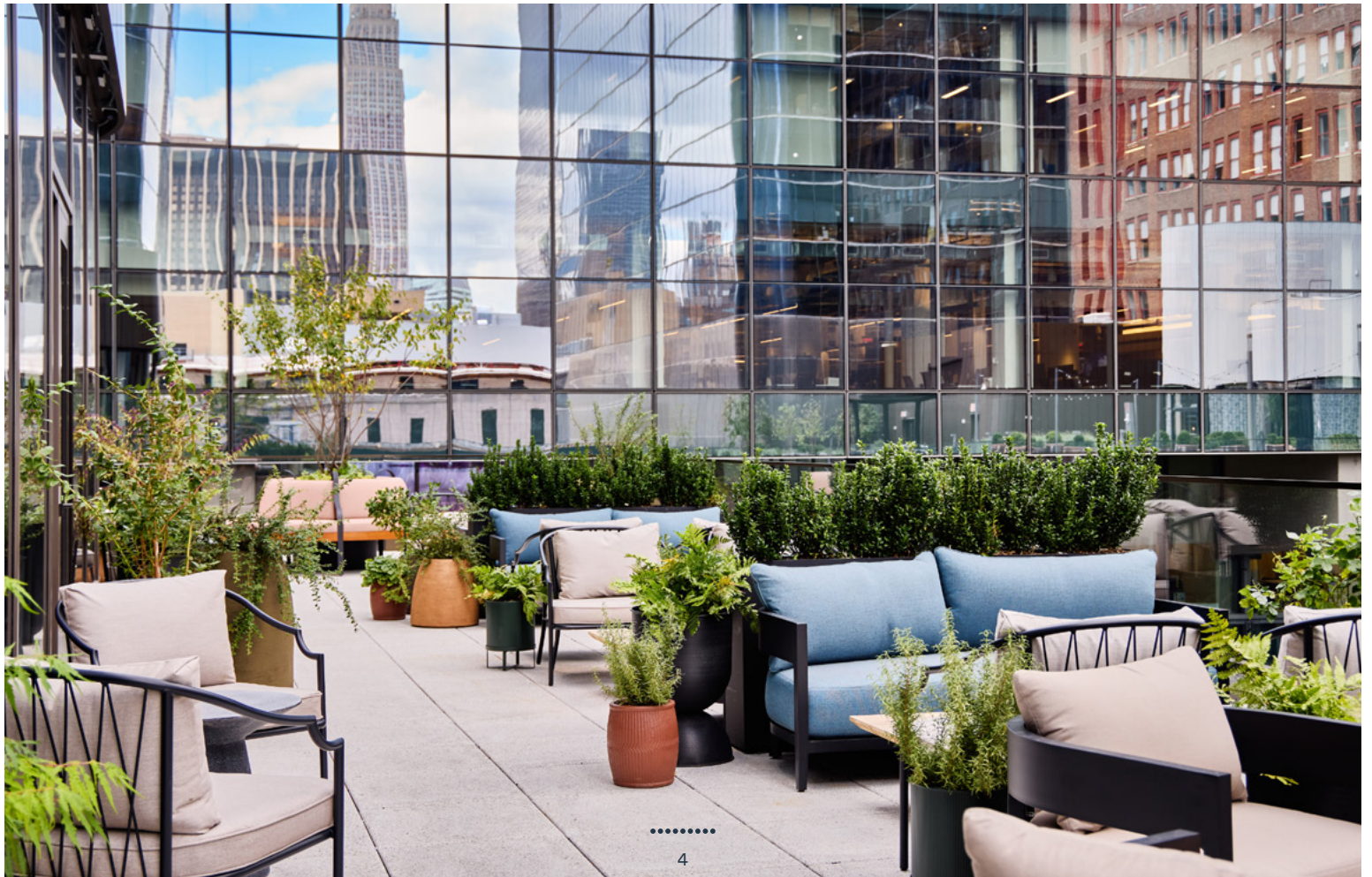
Reservations for arrival can be made from 11:30 AM – 1:30 PM. The space is reserved until 3:30 PM regardless of what time you arrive.

DINNER

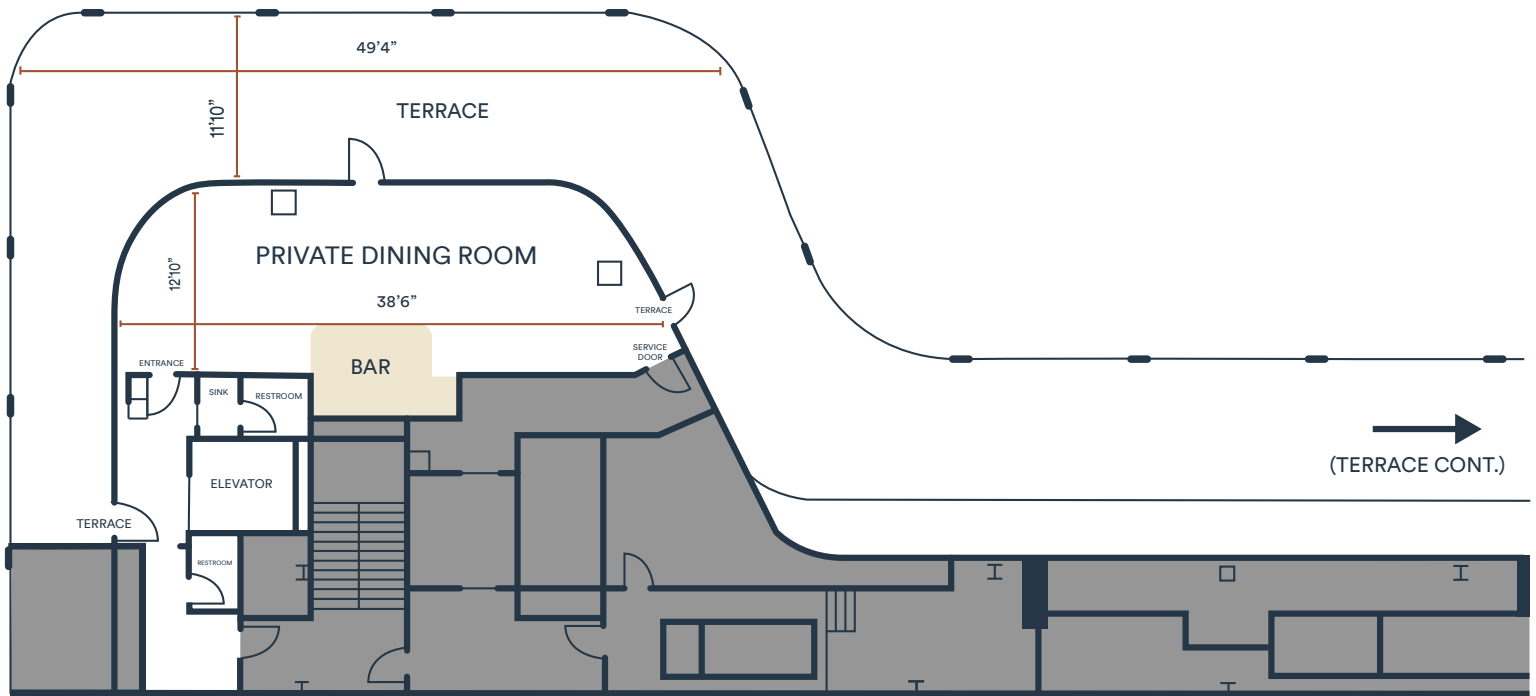
Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved for up to 4 hours, ending no later than 11:00 PM.

ACCESSIBILITY

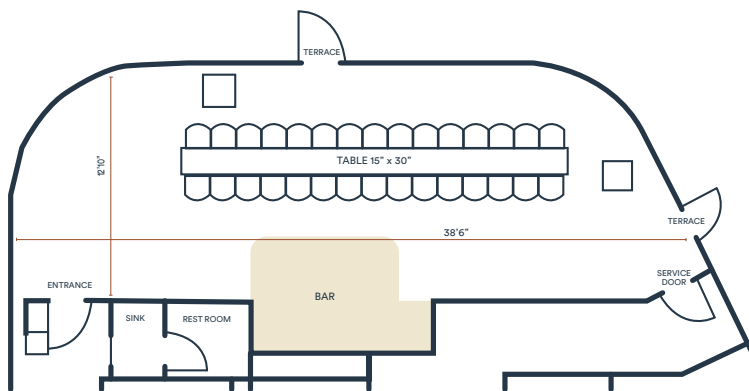
The Private Dining Room and Terrace are located on the third floor, accessible via elevator. Restrooms are available on this floor.



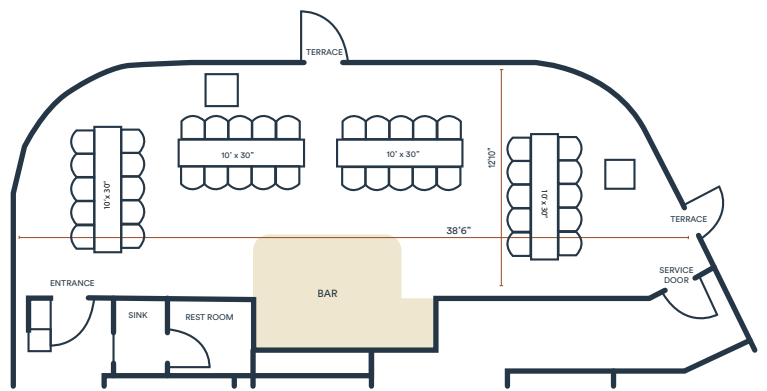
private dining room



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)

PIATTI DI SALUMI (GF)

CAST IRON FOCACCIA · tomato conserva (V+)

INSALATA VERDE · mustard · basil · garlic (GF/V+)

ESCAROLE · walnuts · goat cheese (GF/V)

CARAMELIZED ONION TORTA · balsamic · pecorino toscano (V)

SCALLOP TARTARE · meyer lemon · almond · green chilies (GF)*

PASTA

Select Two

RIGATONI ALLA GRICIA · guanciale · black pepper

FUSILLI · tomato · buffalo butter (V)

CASARECCE · rapini · chili · lemon (V+)

GNOCCHETTI · pork ragu · shallots · tomato

CAVATELLI ALLA SCOGLIO · crab · chili · vermouth (*\$15 supplement per guest*)

Gluten-free and vegan pasta available upon request

SECONDI

Select Two

MARKET FISH · artichoke salmoriglio (GF)

ROASTED HALF CHICKEN · parsley · garlic · lemon (GF)

ROASTED LAMB · celery pesto (GF)

BRAISED BRISKET · polenta · mushrooms (GF)

BISTECCA FIORENTINA (*\$40 supplement per guest*) (GF)

PORCHETTA · potatoes · olives (DF)

Vegan entree available upon request

VERDURE

Select Two, Served with Secondi

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

SHELLING BEANS · parmigiano · olives (GF, V)

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

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

DOLCI

Select Two

CHOCOLATE BUDINO · espresso zabaglione · smoked almonds

LEMON TORTA · olive oil · meringue

BASQUE CHEESECAKE · fruta · crème fraiche

SEASONAL SORBETTI (GF)

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

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

**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)

PIATTI DI SALUMI (GF)

CAST IRON FOCACCIA · tomato conserva (V+)

INSALATA VERDE · mustard · basil · garlic (V+)

ESCAROLE · walnuts · goat cheese (GF/V)

CARAMELIZED ONION TORTA · balsamic · pecorino toscano (V)

SCALLOP TARTARE · meyer lemon · almond · green chilies (GF)*

RIGATONI ALLA GRICIA · guanciale · black pepper

FUSILLI · tomato · buffalo butter (V)

RAPINI AGNOLOTTI · ricotta · lemon (V)

GNOCCHETTI · pork ragu · shallots · tomato

CAVATELLI ALLA SCOGLIO · crab · chili · vermouth (*\$15 supplement per guest*)

Gluten-free and vegan pasta available upon request

SECONDI

Select Two

MARKET FISH · artichoke salmoriglio (GF)

WOOD-FIRED WHOLE TROUT · pinenuts · garlic croutons · mustard greens

ROASTED HALF CHICKEN · parsley · garlic · lemon (GF)

CHICKEN MILANESE · caraway · arugula · lemon

ROASTED LAMB · celery pesto (GF)

BRAISED BRISKET · polenta · mushrooms (GF)

BISTECCA FIORENTINA \$40 supplement per guest (GF)

Vegan entree available upon request

VERDURE

Select Two, Served with Secondi:

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

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

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

SHELLING BEANS · parmigiano · olives (GF)

DOLCI

Select Two

CHOCOLATE BUDINO · espresso zabaglione · smoked almonds

LEMON TORTA · olive oil · meringue

BASQUE CHEESECAKE · fruta · crème fraiche

SEASONAL SORBETTI (GF)

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

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

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

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hors d'oeuvres lunch & dinner menu

MINI HARVEST BOARD

\$25 per person

Chef's selection of cured meats · cheeses · crudité · nuts · olives

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

PINZIMONIO · market vegetables · italian vinaigrette (GF/V*)

CARNE CRUDA · parmigiano (GF)*

MAINE CRAB TOAST

BACCALA MANTECATO · pepperoncini aioli

PIZZETTE · tomato (V)

LAMB RIBS · farinata · celery gremolata (GF)

TONNO CRUDA · harissa · potato chip (GF)

CREPELLE · ricotta · caviar (V)*

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

GNOCCO FRITTO · goat gouda (V)

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



cocktail reception menu

\$75/GUEST FOR LUNCH
\$100/GUEST FOR DINNER
3 HOURS

Selections are subject to seasonal change based on market availability.

HARVEST TABLE

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

PASSED HORS D'OEUVRES

Select Five

TOMATO ARANCINI · mozzarella (V)

PIZZA BIANCA · anchovy · salsa verde · aioli

PINZIMONIO · market vegetables · italian vinaigrette (GF/V*)

CARNE CRUDA · parmigiano (GF)*

MAINE CRAB TOAST

BACCALA MANTECATO · pepperoncini aioli

PIZZETTE · tomato (V)

LAMB RIBS · farinata · celery gremolata (GF)

TONNO CRUDA · harissa · potato chip (GF)

CREPELLE · ricotta · caviar (V)*

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

GNOCCO FRITTO · goat gouda (V)

DOLCI

Chef's selection of sweets

**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 2021

RED:

Giuliana Vicini, Montepulciano d’Abruzzo, Abruzzo Italy 2021

**Includes unlimited beer*

SUPERIORE SELECTIONS

\$95 per guest

SPARKLING:

Ponson, 1er Cru, Extra Brut, Champagne, France NV

WHITE:

Pra 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:

Jean Vesselle Brut Reserve, Champagne, France NV

WHITE:

Felsina Chardonnay, I Sistri, Tuscany, 2020

RED:

Trediberri Berri Barolo 2019

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

SPIRITS

GIN

Ford’s
Tanqueray
Hendricks

VODKA

Tito’s
Wodka
Ketel One

AMERICAN WHISKEY

Old Grand Dad Bourbon
Buffalo Trace
Wild Turkey 101 Rye

AGAVE

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

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.



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 Caffe 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 9-14 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 \$500 for lunch events and \$1,000 for dinner events 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 14 days prior to the event date.

Deposits will not be refunded for cancellations within 14 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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