



## Dinner Menu

### Antipasti ~

Calamari Fritti ~ Salt and pepper dusted rings and tentacles, lemon aioli or marinara	8 <sup>99</sup>
Bruschetta ~ Fresh tomatoes, artichoke, olives, basil & garlic. with baked crostini	7 <sup>99</sup>
Stuffed Mushrooms ~ Fresh buttons, Italian sausage & melted mozzarella	8 <sup>99</sup>
Grilled Artichoke ~ Charbroiled & served with fresh lemon aioli or drawn butter	7 <sup>99</sup>
Caprese ~ Fresh mozzarella, basil, Roma tomato, greens, olive oil and balsamic reduction	11 <sup>99</sup>
Three Cheese & Artichoke Dip ~ Cream cheese, gorgonzola & asiago, with crostini	8 <sup>99</sup>
Risotto Mozzarella Fritti ~ Cheese filled rice balls, breaded, fried, with marinara	8 <sup>99</sup>
Trio ~ Calamari fritti, grilled Shrimp & Artichoke with lemon aioli & drawn butter	17 <sup>99</sup>
Russet and Sweet Potato Fry Combo	4 <sup>00</sup>

### Insalatas & Zuppas ~ add Gorgonzola cheese \$1<sup>00</sup> Grilled Chicken 6<sup>00</sup> Grilled Shrimp 8<sup>00</sup>

Minestrone Zuppa ~ Traditional Italian soup made with fresh vegetables	Cup 4 <sup>99</sup> Bowl 6 <sup>99</sup>
Zuppa di Giorno ~ Chef's fresh soup of the day with market ingredients	Cup 4 <sup>99</sup> Bowl 6 <sup>99</sup>
Cisero's House Salad ~ Chopped iceberg, red cabbage, carrots, red peppers & our house dressing	4 <sup>99</sup>
Caesar Salad ~ Romaine, housemade croutons & grated parmesan cheese tossed in Caesar dressing	5 <sup>99</sup>
Cisero's Wedge ~ Iceberg wedge with gorgonzola, crisp bacon, tomatoes & our house dressing	6 <sup>99</sup>
Pear & Gorgonzola Salad ~ Red pear, candied almonds, red peppers, greens & champagne vinaigrette	11 <sup>99</sup>

### Pizzas ~ add House Salad 2<sup>00</sup> Caesar Salad or Cup of Soup 3<sup>00</sup> Cisero's Wedge 4<sup>00</sup>

Three Cheese ~ Mozzarella, Romano, Swiss cheese and tomato sauce	8 <sup>99</sup>
Margherita ~ Fresh basil, Roma tomato, garlic infused olive oil and fresh mozzarella	9 <sup>99</sup>
Carne ~ Pepperoni, Italian sausage, sliced meatballs, tomato sauce and melted mozzarella	11 <sup>99</sup>
Wild Mushroom ~ Forest mushrooms, smoked gouda cream and melted mozzarella	11 <sup>99</sup>
Vegetarian ~ Pesto, tomato, wild mushroom, red onion, red peppers, pine nuts and melted mozzarella	10 <sup>99</sup>

### Sandwiches ~ Served with our Russet and Sweet Potato Fry Combo

Grilled Cheese Sliders ~ One of each: Mozzarella, Cheddar & Smoked Gouda with Minestrone	9 <sup>99</sup>
Three Cheese & Artichoke ~ Cream cheese, gorgonzola, asiago, artichoke hearts, Tuscan baguette	9 <sup>99</sup>
Grilled Chicken Caprese ~ Fresh Mozzarella, tomato, basil, spinach, balsamic reduction, & garlic aioli	11 <sup>99</sup>
Meatball Sub ~ Three meatballs, marinara, melted mozzarella on a grilled Tuscan baguette	9 <sup>99</sup>
Grilled Italian Sausage ~ Carmelized onions, peppers, & provolone on toasted Tuscan baguette	9 <sup>99</sup>
Double Cheeseburger ~ Two quarter pound patties, cheddar & swiss, lettuce, tomato, onion	9 <sup>99</sup>

☞ Ask your server about our beautiful Ice bag selection for chilling your favorite beverages! ☞

Our Spaghetti and Penne pastas are 100% Semolina, made in Gragnano, Italy. Our Fettuccini, black fettuccini and ravioli are house made.  
Gluten Free menu available upon request.

Visit our other fine Restaurants ~ Bistro 412 & Baja Cantina  
for more spice in your life!

We have a wonderful selection of fine Wines, Liquors & Beers to accompany your meal. We do not accept personal or business checks, we do have an ATM for your convenience.

A 15% gratuity may be added to your guest check for parties of 6 or more.

Chef ~ Andrew McEuen

Made to order <i>Italian Cream Sodas</i> 3 <sup>50</sup> Mandarin, Orange, Raspberry, Blackberry, Cherry, Strawberry or Vanilla	 "Signature" <i>Bottled Root Beer</i> 3 <sup>00</sup>
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- Pastas ~** add House Salad 2<sup>00</sup> Caesar Salad or Cup of Soup 3<sup>00</sup> Cisero's Wedge 4<sup>00</sup>
- Spaghetti, Penne or Fettuccini* ~ With marinara, pesto or meat sauce and your choice of meatballs, Italian sausage or sauteed mushrooms 11<sup>99</sup>
  - Fettuccini Alfredo* ~ Classic 11<sup>99</sup> Chicken 14<sup>99</sup> Shrimp 19<sup>99</sup>
  - Cappellini Pomodoro* ~ Roma tomatoes, garlic, fresh basil, olive oil & white wine tossed with angel hair pasta 14<sup>99</sup>
  - Chicken Penne* ~ Fresh spinach, roasted garlic cloves, sun-dried tomato, and tomato alfredo 17<sup>99</sup>
  - Scampi Cisero* ~ Shrimp, artichoke hearts, pine nuts, Roma tomatoes & fresh basil tossed with black fettuccini 20<sup>99</sup>
  - Fettuccini Florentine* ~ Chicken, mushrooms, artichoke hearts, pine nuts, fresh spinach and fettuccini, tossed in a white wine cream sauce 18<sup>99</sup>
  - Gnocchi* ~ Tender gnocchi, vine-ripened tomato, wild mushrooms and prosciutto baked in a smoked gouda sauce 16<sup>99</sup>
  - Salmon Piccata* ~ Salmon, asparagus, capers and tossed with lemon cream sauce. Garnished with chives and romano cheese 23<sup>99</sup>

- Stuffed Pastas ~** add House Salad 2<sup>00</sup> Caesar Salad or Cup of Soup 3<sup>00</sup> Cisero's Wedge 4<sup>00</sup>
- Three Cheese Ravioli* ~ Meat, marinara or pesto sauce, meatballs, Italian sausage or mushrooms 12<sup>99</sup>
  - Lumaconi* ~ Jumbo shells with ground sirloin, spinach, romano cheese and meat sauce 13<sup>99</sup>
  - Lasagna* ~ Layers of pasta, ricotta & romano cheese, meatballs & Italian sausage, mozz & meat sauce 13<sup>99</sup>

- House Specialties ~** add House Salad 2<sup>00</sup> Caesar Salad or Cup of Soup 3<sup>00</sup> Cisero's Wedge 4<sup>00</sup>
- Cioppino* ~ Italian fisherman's stew with blue mussels, little neck clams, shrimp and cod with fresh vegetables in a zesty tomato sauce and fish broth. Served with spaghetti marinara 19<sup>99</sup>
  - Grilled Salmon* ~ Salmon broiled to perfection and topped with Cisero's pesto, accompanied by grilled seasonal vegetables & mashed potatoes 23<sup>99</sup>
  - Grilled Shrimp* ~ Garlic butter basted, skewered shrimp, charbroiled & served on top of creamy asparagus citrus risotto 19<sup>99</sup>
  - Parmigiana* ~ Herb breaded, flash fried and served with marinara and melted mozzarella, accompanied by cappellini pomodoro  
Eggplant 13<sup>99</sup> Chicken 16<sup>99</sup> Veal 17<sup>99</sup>
  - Flat Iron Steak* ~ Italian marinade and charbroiled, served with mushroom demi-glace, grilled seasonal vegetables and mashed potatoes 22<sup>99</sup>
  - Veal Scaloppini* ~ White veal, sauteed with butter, herbs, mushrooms, red wine and marinara. Served with cappellini pomodoro and seasonal vegetables 21<sup>99</sup>
  - Piccata* ~ Chicken Breast or tender White Veal, lemon butter, white wine and capers. Served with Cappellini Pomodoro and seasonal vegetables  
Chicken Piccata 19<sup>99</sup> Veal Piccata 21<sup>99</sup>
  - Marsala* ~ Chicken Breast or tender White Veal, fresh mushrooms, Marsala wine and herbs. Served with mashed potatoes and seasonal vegetables  
Chicken Marsala 19<sup>99</sup> Veal Marsala 21<sup>99</sup>

- Sides ~**
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|--------------------------------|-----------------------------------|--------------------------------------|-----------------|
| Roasted Garlic Mashed Potatoes | 4 <sup>00</sup>                   | Meatballs or Italian Sausage or Both | 4 <sup>00</sup> |
| House made Garlic Bread        | 1 <sup>50</sup> / 3 <sup>00</sup> | Asparagus Citrus Risotto             | 5 <sup>00</sup> |
| Sauteed Fresh Mushrooms        | 5 <sup>00</sup>                   | Grilled Chicken                      | 6 <sup>00</sup> |
| Fresh Seasonal Vegetables      | 4 <sup>00</sup>                   |                                      |                 |

<b>Panna or San Pelligrino Italian Water</b> 1/2 Litre 3 <sup>75</sup> Litre 6 <sup>50</sup>
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*Grazie!*

<i>We do not accept personal or business checks, we do have and ATM for your convenience.</i>
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We greatly appreciate your business, Please let us know if we can better serve you.

Rare and undercooked foods may be hazardous to your health
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