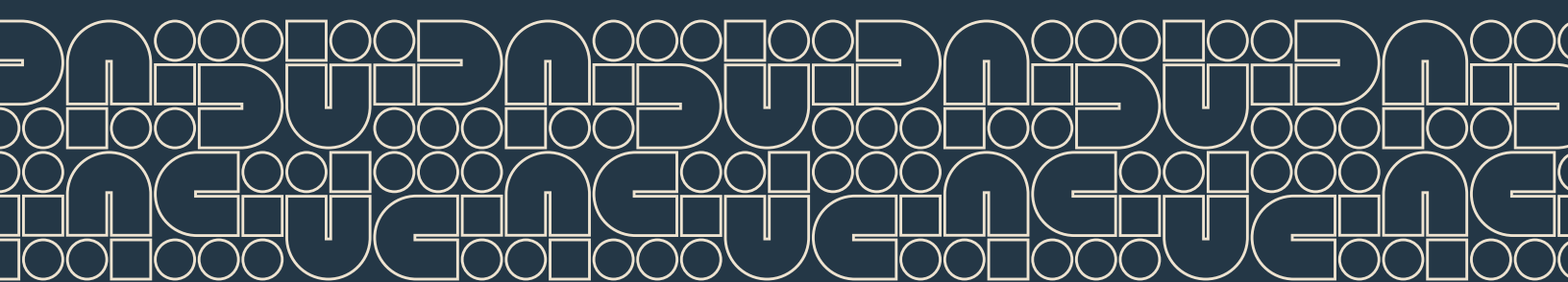
ci siamo

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.

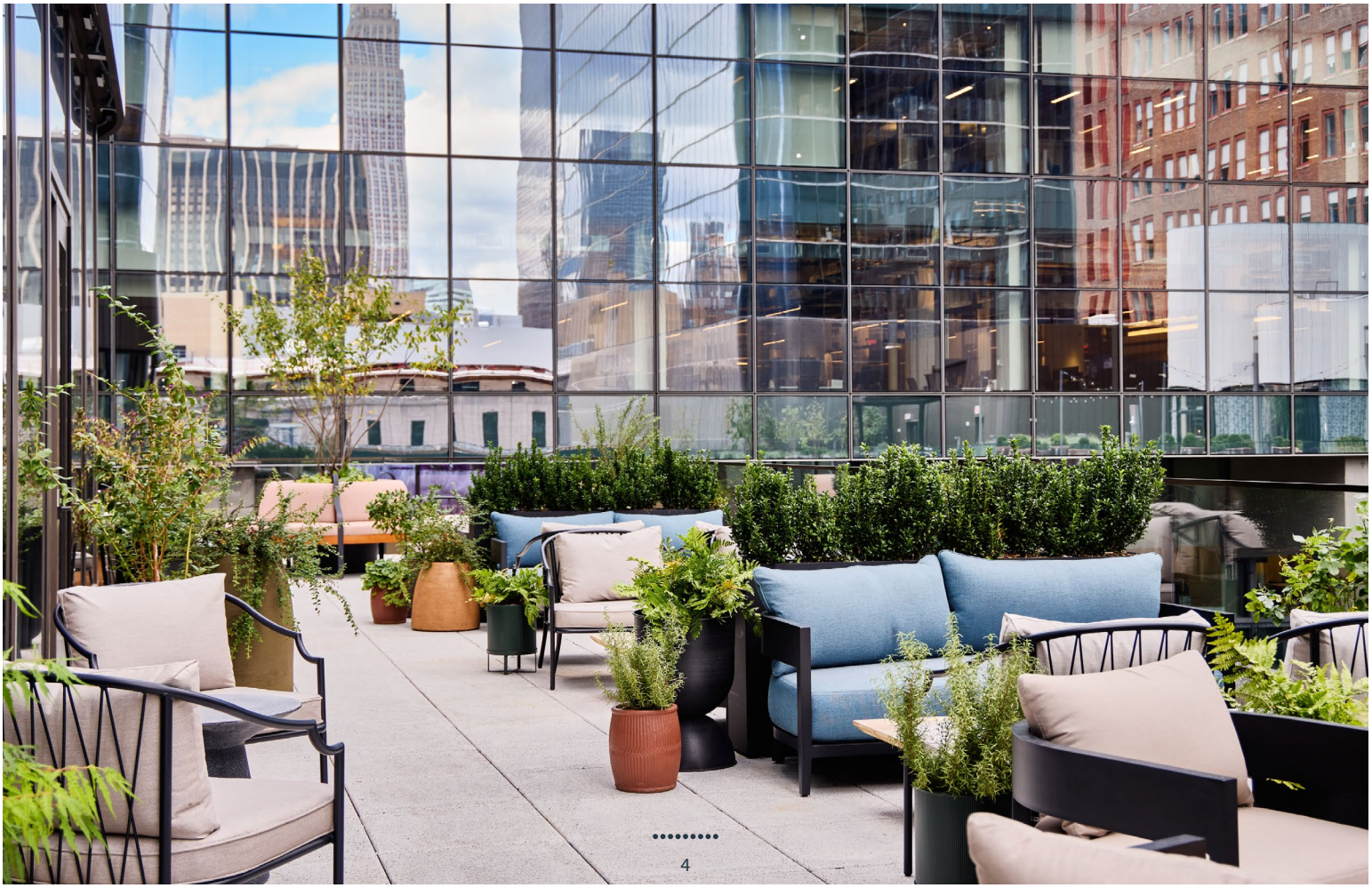
DINNER
Reservations for arrival can be made from 5:00 PM – 9:00 PM. The space is reserved for up to 4 hours, ending no later than 11:00 PM.

ACCESSIBILITY

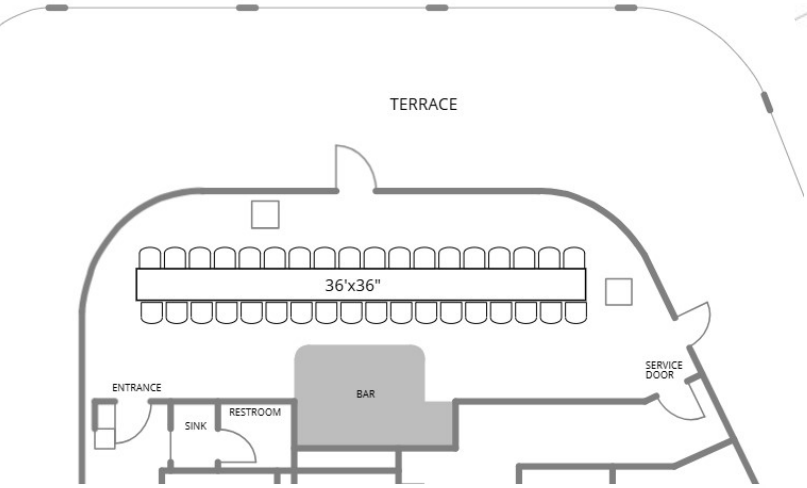
The Private Dining Room and Terrace are located on the third floor, accessible via elevator. Restrooms are available on this floor.



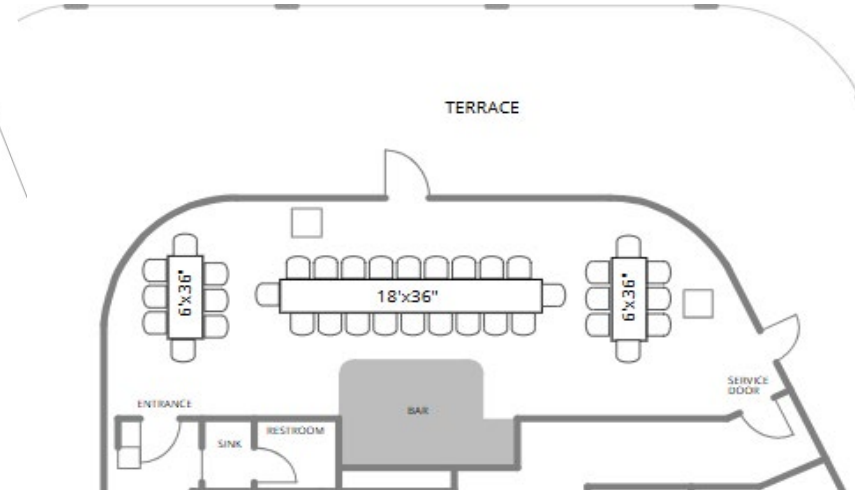




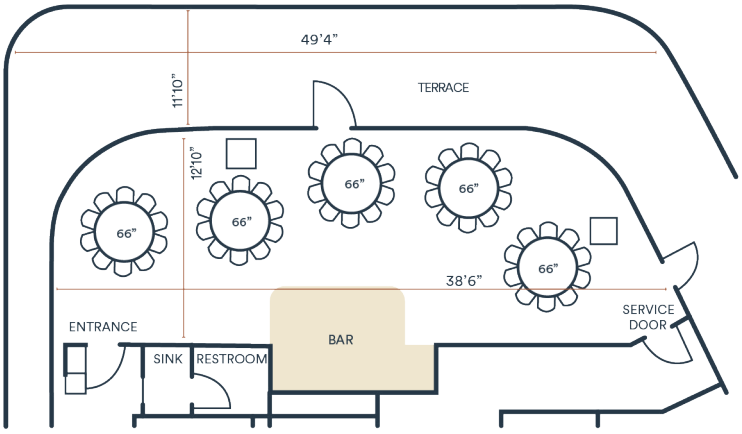
private dining room



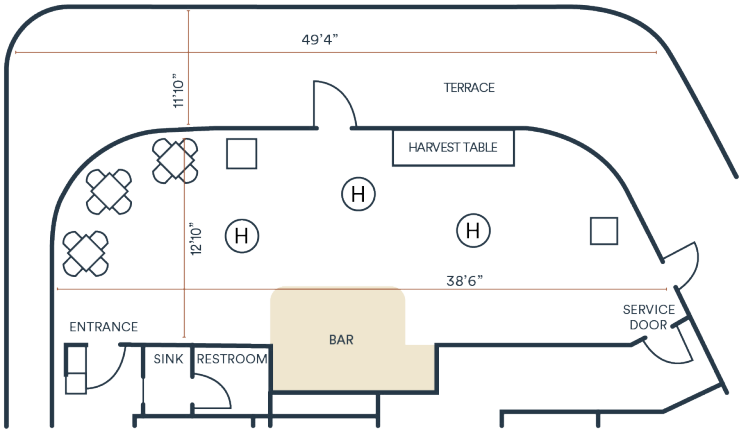
36 GUEST SEATED



36 GUEST SEATED



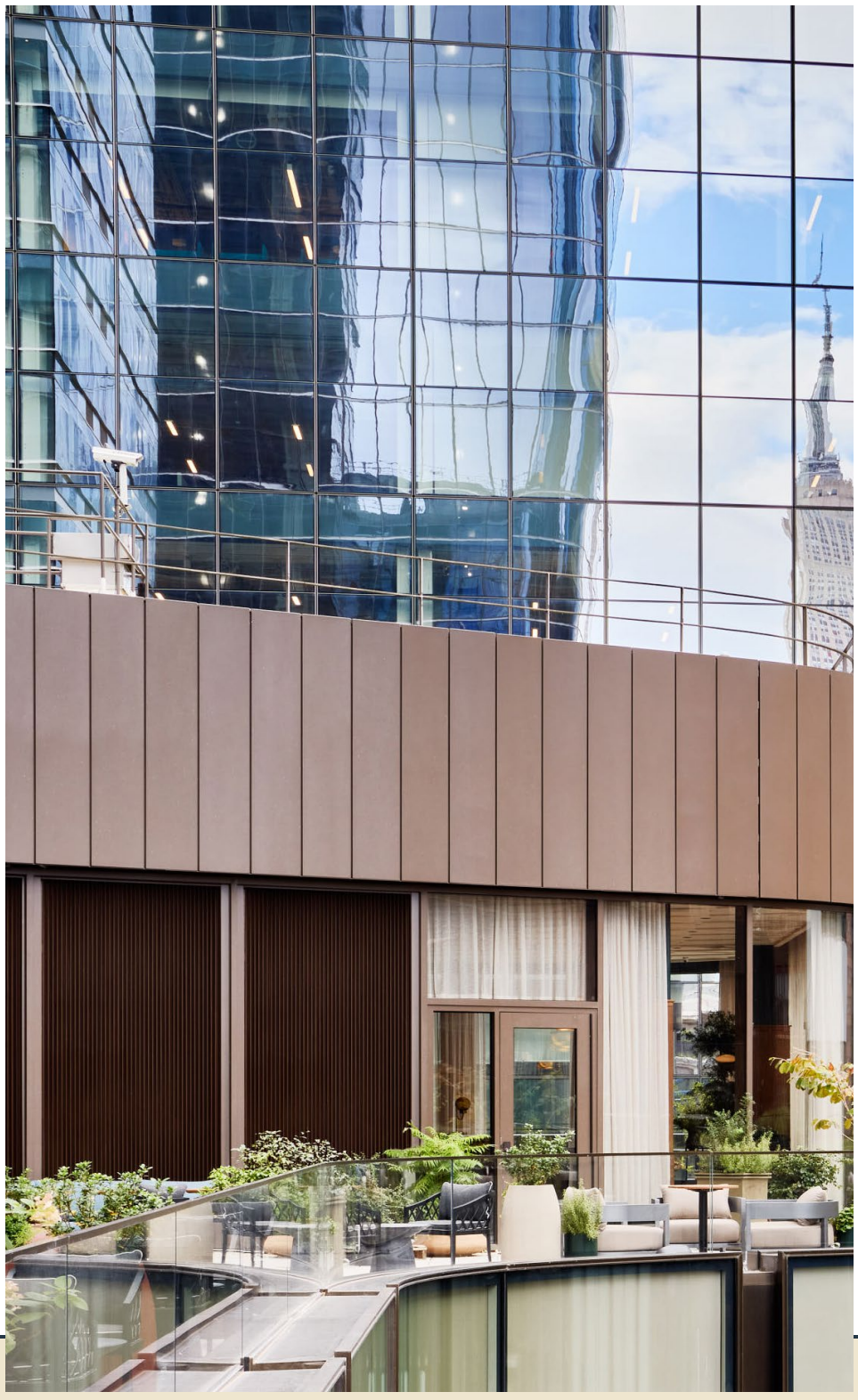
50 GUESTS SEATED



COCKTAIL RECEPTION

= Low Seated Table, 4 Chairs (H) = 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 · 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 · 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)
BISTECCA FIORENTINA *($40 supplement pp)* (GF)
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)

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
**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 · 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 · 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 · salsa verde (GF)
PORK MILANESE· caraway · bagna cauda aioli
BISTECCA FIORENTINA *($40 supplement pp)* (GF)
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)

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*
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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)
CARNE CRUDA · parmigiano (GF)*
MAINE CRAB TOAST (DF, Contains Shellfish)
PIZZETTE · tomato (V+, DF)
BRAISED LAMB · farinata · celery gremolata (GF, DF, Contains Nuts)
TONNO CRUDA · harissa (GF, DF)
CRESPELLE · 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
CI SIAMO GIFT BUNDLE $60 per person, Ci Siamo tote bag, signed copy of AMMAZZA!, & rainbow cookie box **contains almonds**
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
CI SIAMO TOTE BAG $10 per Tote

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**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)
CARNE CRUDA · parmigiano (GF)*
MAINE CRAB TOAST (DF, Contains Shellfish)
PIZZETTE · tomato (V+, DF)
BRAISED LAMB · farinata · celery gremolata (GF, DF, Contains Nuts)
TONNO CRUDA · harissa (GF, DF)
CRESPELLE · 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 (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

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

optional beverage packages

Beverage packages for seated and standing events are available for **three hours** starting at the guest arrival time.
Beverages ordered after the three hour window will be charged based on consumption.
Alternatively, beverage packages may be extended hourly for a prorated rate of a third of the package price per guest.

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:
Juno, Prosecco, Veneto, Italy NV

WHITE:
Campo Al Sole, Pinot Grigio, Friuli, 2025

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
campari · sarti · citrus

CALABRITA
tequila · calabrian chili · agave · bergamot

GIN-TONIC
neversink · grapefruit · thyme

THE FOURTH AGREEMENT
bourbon · amaro · cherry

SPIRITS

Included in the Superiore & Riserva Packages

GIN
Plymouth
Tanquerey
Neversink

VODKA
Tito's
WÓDKA
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