

COCKTAIL MENU #1

28.00*

*PLUS TAX & GRATUITY

Hors D'Oeuvres (Passing or Stationary)

choice of four (4)

Stuffed Mushrooms	Eggplant Rollatini
Caprese Sticks	Grilled Sausage
Focaccia	Rice/Meatballs
Bruschetta	Italian, Caesar or Tr-colored Salad
Shrimp Cocktail (*add 4.00)	Crab Cakes (*add 4.00)

2-hr Open Bar (*Top Shelf add \$8 per person)

Coffee, Tea, Wine, Beer and Soda Included

COCKTAIL MENU #2

40.00*

*PLUS TAX & GRATUITY

Hors D'Oeuvres (Passing or Stationary)

choice of four (4)

Stuffed Mushrooms	Eggplant Rollatini
Caprese Sticks	Grilled Sausage
Focaccia	Rice/Meatballs
Bruschetta	Italian, Caesar or Tr-colored Salad
Shrimp Cocktail (*add 4.00)	Crab Cakes (*add 4.00)

Main Course Station

choice of four (4)

Rigatoni Bolognese

Rigatoni, Savory Bolognese Meat Sauce

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Mushroom Risotto

Arborio Rice, Mixed Mushrooms, Brown Sauce

Chicken Tradizionale

Marsala, Francese, Piccata or Parmigiana-style

3-hr Open Bar

(Top Shelf add \$6 per person)

Coffee, Tea, Wine, Beer and Soda Included

PARTY ENHANCEMENTS

BEVERAGES

All prices are per person

Soda	3.50
Unlimited	
Beer, Wine and Soda	12
(Bottled Budweiser and Coors Light)	
Unlimited Wine, Mimosa and Soda	12
Unlimited Wine and Soda	9
Additional Mimosa	3
Champagne Toast	2.50
Sangria	3
(not included in Wine Packages)	
3-hr Open Bar	22
(\$50 Bartender Fee applies)	
3-hr Open Bar (Saturday Night)	25
(\$50 Bartender Fee applies)	

FOOD

All prices are per person

Passing Hors D'Oeuvres	12
choice of four (4)	
Stuffed Mushrooms	
Caprese Sticks	
Focaccia	
Bruschetta	
Crab Cakes (*add 2.50)	
Eggplant Rollatini	
Grilled Sausage	
Rice/Meatballs	
Shrimp Cocktail (*add 2.50)	
Fried Calamari	4
Fried Zucchini	3
NY Strip Steak	15
Lamb Chops	15
Shrimp	12
Bronzino	12
Occasional Cake	??
(\$30 Cake Service Fee)	
Homemade Tiramisu	3
Homemade Cheesecake	3
Fresh Fruit	25
(per table)	
Espresso or Cappuccino	3

- Saturday Night Party Menus (add \$5 per/person)
- Party Menus can be altered to your preferences.
- Gratuity and Tax are not included on party prices
- For booking your date, deposit of \$300 (\$500 April, May, June) is required.
- Three private rooms available. Accommodation up to 120 people.
- Background Italian music is provided by restaurant.
- Live Entertainment and DJ available in private party rooms with approval.
- Restaurant and Valet parking available



FINE ITALIAN CUISINE LUNCHEON, SHOWER & COCKTAIL PARTY MENUS



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LUNCHEON #1

30.00*

*PLUS TAX & GRATUITY

FIRST COURSE

Choice of One (1)

House Salad

Romaine, Tomato, Onion, House Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Penne Pesto

Penne Pasta, Basil, Pesto Sauce

Penne alla Vodka

Penne Pasta, Vodka Cream Sauce

MAIN COURSE

Choice of Three (3)

Bass Oreganata

Oven-Baked White Filet of Bass, Breadcrumbs, White Wine-Lemon Sauce

Pollo Tradizionale

Boneless Chicken Breast

Marsala, Francese, Piccata or Parmigiana-style

Porco Tradizionale

Pork Tenderloin

Marsala, Francese, Piccata or Parmigiana-style

DESSERT

Choice of One (1)

Served Individually

Tiramisu or Cheesecake

Made fresh on the premises

BEVERAGES

House Wine

Beer

(Budweiser and Coors Light)

All entrees are served with potato and vegetable of the day

Coffee or Tea, Included

AVAILABLE
MONDAY THRU FRIDAY
(11:00 AM – 5:00 PM)

LUNCHEON #2

35.00*

*PLUS TAX & GRATUITY

COLD APPETIZER

Served Family-style

Homemade Mozzarella, Roasted Peppers, Tomatoes,
Prosciutto, Olives, Salami, Provolone

FIRST COURSE

Choice of One (1)

House Salad

Romaine, Tomato, Onion, House Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Penne Pesto

Penne Pasta, Basil, Pesto Sauce

Penne alla Vodka

Penne Pasta, Vodka Cream Sauce

MAIN COURSE

Choice of Three (3)

Bass Livornese

White Filet of Bass, Sauteed Cherry Tomatoes,
Capers, Onions, Olives, Touch of Tomato Sauce

Pollo Tradizionale

Boneless Chicken Breast, Marsala, Francese, Piccata or Parmigiana-style

Porco Tradizionale

Pork Tenderloin, Marsala, Francese, Piccata or Parmigiana-style

DESSERT

Choice of One (1)

Served Individually

Tiramisu or Cheesecake

Made fresh on the premises

BEVERAGES

House Wine

Beer

(Budweiser and Coors Light)

All entrees are served with potato and vegetable of the day

Soda, Coffee or Tea, Included

AVAILABLE
MONDAY THRU FRIDAY
(11:00 AM – 5:00 PM)

SHOWER MENU

45.00*

*PLUS TAX & GRATUITY

FIRST COURSE

Choice of One (1)

Italian Salad

Romaine, Tomato, Onion, Sun-Dried Tomatoes,
Shaved Parmesan, Italian Dressing

Caesar Salad

Romaine, Croutons, Shaved Parmesan, Caesar Dressing

Tre Colori Salad

Arugula, Endive, Radicchio, Vinaigrette

SECOND COURSE

Choice of One (1)

Penne Pomodoro

Penne Pasta, Basil, Fresh Homemade Tomato Sauce

Penne Pesto

Penne Pasta, Basil, Pesto Sauce

Penne alla Vodka

Penne Pasta, Vodka Cream Sauce

MAIN COURSE

Choice of Three (3)

Bass Oreganata

Oven-Baked White Filet of Bass,
Breadcrumbs, White Wine-Lemon Sauce

Bronzino alla Griglia

Grilled Filet of Mediterranean Sea Bass

Pollo/Eggplant Tradizionale

Boneless Chicken Breast or Eggplant
Marsala, Francese, Piccata or Parmigiana-style

All entrees are served with potato and vegetable of the day
Coffee, Tea, Wine, Sangria, Mimosa, Soda AND Sheet Cake Included

CHILDREN'S MENU

18.00*

*PLUS TAX & GRATUITY

Mozzarella in Carrozza

(Mozzarella Sticks)

Chicken Fingers

(with French Fries)

Penne Pasta

(Tomato, Marinara or Butter Sauce)

Cheese Ravioli

(Tomato, Marinara or Butter Sauce)