

## Pizza

	PERSONAL 10"	MEDIUM 14"	LARGE 16"	SICILIAN
<b>Cheese</b>	8	11	13	16
Additional topping each	1	2	2	3
<b>Margherita</b>	10	15	17	
<b>11" Cauliflower Crust</b>			12	
<b>11" Gluten Free Crust</b>			10	

### TOPPINGS

Pepperoni, Sausage, Mushrooms, Onions, Peppers, Meatballs, Extra Cheese, Bacon, Garlic, Broccoli, Spinach, Eggplant, Sundried Tomatoes, Fresh Tomatoes, Black Olives, Anchovies

	MEDIUM 14"	LARGE 16"
<b>Square Grandma</b>		20
<b>Square Grandpa</b>		20
<b>Eggplant Rollatine</b>	15	18
<b>White</b>	13	16
<b>Sausage + Broccoli Rabe</b>	18	20
<b>Buffalo Chicken</b>	18	20
<b>Steak Fajita</b>	18	20

Peppers, onions, cajun spices, mozzarella, and cheddar

## Subs

Add fries \$2.50

<b>Chicken Parmigiana</b>	8.50
<b>Meatball Parmigiana</b>	8.00
<b>Eggplant Parmigiana</b>	8.00
<b>Prosciutto Fresh Mozzarella</b>	9.50
<b>Chicken Cutlet Lettuce and Tomato</b>	8.50
<b>Veal Parmigiana</b>	10.00
<b>Grilled Chicken</b>	9.00
Roasted Peppers and Fresh Mozzarella	
<b>Sausage and Peppers</b>	8.00
<b>Cheese Steak</b>	8.00
Add pepper, onions, or mushrooms \$1 extra	

## Hours

Tuesday-Thursday 11am - 10pm  
Friday & Saturday 11am - 11pm

## Wraps 8

Served with fries

### Chicken Caesar

Grilled chicken, romaine, Caesar dressing, croutons, and parmigiano

### Buffalo

Grilled chicken with buffalo sauce, cheddar cheese, lettuce and tomatoes

### Cheesesteak

Cheesesteak with lettuce and tomato

### Chicken California

Breaded chicken, lettuce, tomato, and mayonnaise

## Panini 9

Served with fries

### Chicken Francese

Egg dipped chicken, melted mozzarella and lemon flavor dip

### Chicken Portobello

Grilled chicken, Portobello mushroom, sharp provolone, and roasted peppers

### Chicken Pesto

Grilled chicken, zucchini, roasted peppers, fresh mozzarella, and pesto spread

### Napoletano

Prosciutto, mozzarella, roasted peppers, and basil

## Burgers 12

Served with fries on homemade bun

### Classic

Black angus patty with lettuce and tomatoes

### Texas

Bacon, cheddar cheese, and barbecue sauce

### Vesuvio

Grilled Portobello, roasted peppers, and sharp provolone

### Tirreno

Topped with broccoli rabe, and sharp provolone

### Cajun

Cajun spices coated and topped with crispy bacon, peppers, onions, and cheddar cheese

### Napoli

Fresh mozzarella and roasted peppers

## Kids 8

Chicken Fingers and Fries

Pasta and Meatballs

Cheese Raviolis

Chicken Parmigiana

*Ciro's*  
Ristorante Italiano  
& Cocktails

## Take Out Menu

### Appetizers

	Lunch	Dinner
<b>Mozzarella in Carrozza</b>	8	13
Layer of mozzarella and bread deep fried to crisp served over Pomodoro sauce.		
<b>Fried Calamari</b>	8	13
<b>Mussels</b>	8	13
Marinara sauce, or garlic and white wine		
<b>Zuppa di Clams</b>	8	13
Marinara sauce, or garlic white wine		
<b>Clams Oreganate</b>		13
<b>Calamari Modena</b>	8	14
Fried calamari coated with balsamic glaze, and sweet chili sauce		
<b>Calamari Aromatico</b>		16
Sautéed in garlic and oil with hot cherry peppers, black olives, cherry tomatoes, and toasted bread crumbs		
<b>Antipasto Italiano</b>	9 for 1	15 for 2
Imported cheese and meats with grilled vegetables		
<b>Shrimp Limone</b>		15
Baked jumbo shrimp in white wine, lemon sauce, topped with seasoned bread crumbs		
<b>Grilled Octopus</b>		16
Marinated and grilled to perfection		

301 Buckelew Avenue  
Monroe Township, NJ 08831

Tel: (732) 521.1800

Fax: (732) 521.1669

## Salads

Add jumbo shrimp	5
Add grilled / blackened / or romano crusted chicken	4
Add avocados	2.5
<b>Baby Spinach</b>	<b>9</b>
Baby spinach with dry walnuts, cranberries, red onions, cherry tomatoes, gorgonzola cheese	
<b>Mediterranean</b>	<b>15</b>
Romaine lettuce, roasted peppers, onions, and balsamic dressing topped with grilled shrimp and crabmeat	
<b>Arugula Salad</b>	<b>9</b>
With fresh orange, onion, tomato in olive oil and lemon dressing	
<b>Octopus Salad</b>	<b>16</b>
Mixed with potato, baby field greens in a citrus dressing	
<b>Seafood Salad</b>	<b>18</b>
Clams, mussels, scungili, and calamari with citrus dressing	
<b>Caesar</b>	<b>7</b>
<b>Southwest</b>	<b>8</b>
Romaine lettuce, red onions, black beans, corn, black olives, cherry tomatoes with citrus dressing	
<b>Caprese Salad</b>	<b>13</b>

## Fish

	<b>Dinner</b>
<b>Bronzino</b>	<b>29</b>
Pan seared fillets served with vegetables medley	
<b>Bronzino Marechairo</b>	<b>30</b>
With clams, mussels, and cherry tomatoes, in a garlic oil fish broth sauce. Served over linguine	
<b>Scallops Capesante</b>	<b>28</b>
Pan seared scallops served over wilted spinach, risotto with a lemon zest sauce	
<b>Blackened Salmon</b>	<b>21</b>
Cajun spices coated and pan seared. Served with vegetables of the day	
<b>Shrimp Limone</b>	<b>29</b>
Over linguine	

## Grilled Meats

	<b>Dinner</b>
<b>Pork Chop</b>	<b>27</b>
14 oz. French bone served with roasted potatoes broccoli rabe and hot cherry peppers	
<b>Lamb Chops</b>	<b>29</b>
Marinated in fresh herbs and grilled to order	
<b>New York Steak</b>	<b>27</b>
Lightly seasoned, grilled to order	
<b>Pork Chop Parmigiana</b>	<b>27</b>
Butterflied and pounded thin, breaded and fried, topped with marinara sauce and buffalo mozzarella	

## Chicken and Veal

Served with vegetables of the day

	<b>Lunch</b>	<b>Dinner</b>
<b>Chicken Murphy (spicy)</b>		<b>25</b>
Chicken on the bone sautéed with onions, potatoes, sausage, mushrooms, and cherry peppers, in a white wine sauce		
<b>Veal Della Casa</b>		<b>28</b>
Sautéed with mushrooms, prosciutto, and peas in a sherry cream sauce. Accompanied with homemade fettucine		
<b>Chicken Francese</b>	<b>12</b>	<b>19</b>
Egg dipped and sautéed in white wine, lemon sauce		
<b>Veal Saltimbocca</b>		<b>23</b>
Sautéed in sage, demiglaze sauce, and topped with prosciutto, spinach, and mozzarella		
<b>Chicken Rollatine</b>		<b>23</b>
Stuffed with prosciutto, mozzarella, in a sherry wine demi-glaze. Served with vegetables and roasted potatoes		
<b>Chicken Arugula</b>		<b>20</b>
Sautéed with artichoke hearts, sundried tomatoes, garlic, in a white wine sauce, topped with arugula		
<b>Veal Milanese</b>		<b>22</b>
Breaded veal topped with arugula, red onions, and tomatoes tossed in red wine vinegar and olive oil		
<b>Chicken Madeira</b>	<b>12</b>	<b>20</b>
Mushrooms and roasted peppers in Madeira demi-glaze sauce		

## Baked Dishes

Topped with marinara sauce and mozzarella

	<b>Lunch</b>	<b>Dinner</b>
<b>Shrimp Parmigiana</b>	<b>13</b>	<b>19</b>
Breaded jumbo shrimp served with vegetables		
<b>Eggplant Parmigiana</b>	<b>10</b>	<b>14</b>
Fried sliced eggplant parmigiana style served with vegetables		
<b>Eggplant Rollatine</b>	<b>10</b>	<b>16</b>
Fried eggplant rolled and filled with ricotta, spinach, and mozzarella served with vegetables		
<b>Chicken Parmigiana</b>	<b>12</b>	<b>19</b>
Breaded and fried served with vegetables		
<b>Veal Parmigiana</b>	<b>13</b>	<b>21</b>
Breaded and fried served with vegetables		
<b>Cannelloni</b>		<b>15</b>
Fresh made manicotti with ground beef, ricotta, mozzarella and marinara sauce		
<b>Lasagna</b>		<b>16</b>
Layered pasta sheets with Bolognese sauce, ricotta, and mozzarella		
<b>Baked Ravioli</b>	<b>10</b>	<b>15</b>

## Pasta

	<b>Lunch</b>	<b>Dinner</b>
<b>Homemade Gnocchi Bolognese</b>	<b>12</b>	<b>17</b>
Classic veal beef and pork meat sauce in basil, tomato sauce		
<b>Puttanesca</b>	<b>10</b>	<b>16</b>
Marinara sauce simmered with anchovies, capers, and black olives		
<b>Homemade Gnocchi Montesi</b>	<b>12</b>	<b>17</b>
Oven baked in a plum tomato, basil, eggplant cubes, and fresh mozzarella		
<b>Linguine Clam Sauce</b>	<b>12</b>	<b>18</b>
Fresh clams sautéed in marinara or white wine sauce. Tossed with mushrooms, peas, and garlic in a spicy cream sauce		
<b>Homemade Fettucine Carbonara</b>	<b>12</b>	<b>16</b>
In a bacon, onion, and peas cream sauce		
<b>Seafood fra Diavolo (spicy)</b>		<b>23</b>
Jumbo shrimp, with clams and mussels sautéed in spicy marinara sauce over linguine		
<b>Rigatoni con Broccoletti</b>		<b>17</b>
Sautéed sausage, sundried tomatoes, broccoli in garlic oil, white wine		
<b>Rigatoni Vodka</b>		<b>15</b>
Cream sauce with vodka, sundried tomatoes, and fresh tomatoes tossed with rigatoni pasta		
<b>Lobster Ravioli</b>		<b>19</b>
Homemade ravioli stuffed with lobster meat and cheese in light pink cream sauce		
<b>Scungilli fra Diavolo (spicy)</b>		<b>25</b>
Sautéed in spicy marinara sauce and served over linguine		

Gift Certificates Available

Ask about our Party Trays  
and Off Premises Catering

