

Ciro Cozzi Concocts Chicken Capitano
In Intimate Intriguing Interior of Italian
Restaurant Renowned for Ravioli, Real Rich
Olio d'Olive, Opulent Omelets, Operatic

The Art of Saucery

In New England, where the R's aren't, we may be allowed this pun, but we believe you'll believe our saucery is sorcery. Actually, we have no secrets. We just have a conscience about food and insist that a spaghetti sauce just doesn't deserve its honorable name unless it's concocted of **genuine** ingredients and simmered for hours to its proper richness. And the same conscience governs all our preparations: lasagna, our Sunday pride; spaghetti alla Foriana, a lenten rarity from Ischia; a selectable all year round on all shores; our eggplant migiana; our chicken el capitano; our chef's chef d'oe delight to eye and palate, the antipasto.

We'll say this, too: we serve the best cup of coffee in Provincetown, the most luscious dessert, and, most important, the finest music.

Savory Spaghetti Sauce, Salsiccia, Salami,
And All Ardently Agree in Avowing
Limitless Love for Lavish, Luscious Lasagna
Sunday's Specialty. See Sal Soon.

4 Kiley Court—East End—at the Sign of the Rudder

We do not serve fried fish, fried shrimp, fried scallops or fried potatoes. In fact, we don't serve any potatoes. Starch enough in the Ronzoni.

This flower smiles at me,
 and I smile at her.

PROVINCETOWN'S ITALIAN RESTAURANT
 Open Daily 11:30 — 2:30 — 5:30 — 11:30

Ciro's
 Come with me and be my love
 And we will all the pleasures prove
 And start our night con multo gusto
 At Ciro and Sal's with antipasto
 And drink to the shades of Beatrice and Dante
 From our own supply of red Chianti.
 (Necessary dodge, for though you can dine
 Ciro and Sal's has no license for wine.)
 Then we'll go on to the veal scaloppini
 And bel canto arias by F. Tagliavini
 (Or, if you prefer, the veal Milanese,
 Vocal accompaniment: L. Albanese)
 And twirl our spaghetti and savor our salads
 To Giuseppe Valdengo's Neapolitan ballads
 'Til warm with wine and filled with food
 And soothed with song and in the mood
 We prove the finest pleasure yet, a
 Densitase served in a macchinetta.

Epitaph

WHOEVER THESE GRAVEN WORDS DOTH SEE
 BE NOT GRAVE NOR PITY ME
 NOR MOURN THAT LIFE IS ALL TOO FLEETING:
 IN BLISS I DIED — FROM OVEREATING

AT

Ciro's

Arias, Authentic Atmosphere, Artistic Antipasto.

Nabobs, Navvies, Nudniks and Nobel Names

Democratically Devour Del Deo's Delicacies,

COME DOWN TO THE SIGN OF THE RUDDER IN PETE
 HUNT'S LANE ANY EVENING FROM 5:30 TO 11:30
 AND FIND OUT — TO YOUR INFINITE
 PLEASURE.

To a Coy Mistress

Saturday At Salpeter Gallery

Antipasto

FREDDO	FRUTTI DI MARE	4.50	FUNGHI MARGHERITA	3.75
	PROSCIUTTO CON MELLONE	4.50	PATE DEL GIORNO	4.75
	CUORI DI CARCIOFI SOTT 'OLIO	3.75	CARPACCIO	3.75
	INSALATI DI SCAMPI	5.75	SALMONE AFFUMICATO	4.75
	ARINGA MARINATA	3.75	PIATTO MISTO	5.75
	LITTLE NECK CLAMS — on half shell	4.50	BRESAVOLA	4.00
	OYSTERS — on half shell	4.75	INSALATA DI POLIPI	4.00
CALDE	CAPONATA	3.00	CALAMARI PICCANTE	3.75
	OYSTERS GIANNINI	5.00	ZUCCHINI MISTE	3.50
	SPIEDINO ALLA ROMANA	3.00		

Pasta

— Side orders of pasta available with entrees —

SPAGHETTI CON FEGATINI DI POLLO — Spaghetti with chicken livers — natural sauce	7.75
SPAGHETTI AL PESTO — Genoa style pasta with a thick, pungent sauce of butter, sweet basil, garlic, parsley and pine nuts	7.00
SPAGHETTI AL BURRO E FORMAGGIO — with a sauce of butter, romano cheese, garlic and parsley	7.00
SPAGHETTI CON AGLIO, OLIO E LIMONE — Spaghetti with garlic, olive oil and lemon	5.95
SPAGHETTI CON FUNGHI — Spaghetti with sauce and mushrooms sautéed in butter and prepared in wine	7.00
SPAGHETTI ALLA MARINARA — Spaghetti with Italian plum tomatoes, olive oil, garlic, and herbs	6.00
SPAGHETTI CON SUGO — Spaghetti with sauce	6.00
SPAGHETTI CON SALSICCIA — Spaghetti with Italian sausage	6.50
SPAGHETTI ALLA PUTTENESCA — A very old Italian recipe. Sauce is prepared Quickly, with anchovies, tomatoes, black olives, chile peppers, herbs and spices.	6.75
SPAGHETTI ALLA FORIANA — A Lenten dish prepared in the village of Forio on the island of Ischia. Spaghetti with walnuts, anchovies, raisins, olive oil, garlic, herbs and pine nuts	8.00
SPAGHETTI CARBONARA — A specialty of Rome — Spaghetti with eggs, cheese and bits of lean bacon	7.75
FETTUCCINE ALLA ROMANO — Ribbon like noodles, with butter, parmesan cheese, nutmeg and sweet cream	7.75
SPAGHETTI CON VONGOLE IN BIANCO — Spaghetti with clams, clam broth, olive oil, garlic, parsley, and pepper	8.00
PASTA LUIGINA — A light sauce of cream, wine, mussels, shallots and herbs	8.75
PASTA VERDE — On request	—

Carne, Pesce,

VITELLO ALLA MILANESE — Veal cutlet, breaded, served with a sauce of butter and lemon with spaghetti al burro e formaggio	11.50
VITELLO ALLA PARMIGIANA — Veal cutlet, breaded and baked with tomato sauce, fresh mozzarella and parmesan cheese	11.75
VITELLO PICCATO — Thin slices of Veal sautéed in butter with dry white wine, sliced fresh mushrooms, herbs, cream and lemon	12.50
VITELLO SCALOPPINE ALLA MARSALA — Wafers of veal marinated in Marsala wine and cooked with Marsala, mushrooms, lemon and butter	12.75
NOCCE DI VITELLO BOLOGNESE — Thin slices of veal, prosciutto and chicken livers prepared with a sauce of wine, soft cheese and herbs	12.75
BISTECCA PIEMONTESE AI FERRI — Thick steak, broiled to order with red wine and mushrooms	16.00
SOGLIOLA SEMPLICE — Fillet of flounder is sautéed in oil with assorted herbs, mushrooms, shallots, spices and Dry Vermouth	9.75
SOGLIOLA PRIMAVERA — Fillet of flounder sautéed in butter with a puréed sauce of fresh herbs and vegetables	9.75
SPIGOLA ALLA PROCIDANA — Thick native striped bass steak broiled with mint, wine vinegar, olive oil, and herbs	11.75
PESCE ALLA GIOSUE — Creation of Giosue from Rapallo — Fresh fish and cherry stone clams with shallots — poached in white wine	12.00
PESCE AZURO IN UMIDO — Neapolitan style, native fish prepared with anchovies, olives, capers, plum tomatoes, herbs and red wine	10.75
PESCE SARDENESE — Blue, haddock or cod, baked with chopped fresh tomato, green pepper, scallions, fresh lime and coriander	10.75
ZUPPA DI PESCE — Variety of fish in a broth — Italian bouillabaisse	12.75

Piatto del Giorno

Sunday	—	POLLO BERGAMO — Breast of Chicken with a filling of almonds, mushrooms, fennel and sausage, with a sauce Bechemel.....	10.75
	—	PESCE MISTO IN BARCHETTA — salsa murano — Soft-shelled crab, mussels, littlenecks and fish with a blended sauce of scallions, fennel and pernod — en casserole.....	13.00
	—	LASAGNA VENEZIANNA — Green lasagna noodles, with layers of broccoli, mushrooms, zucchini, with alternate layers of chicken, veal, and pork, and ricotta. The sauces are Bechemel and espagnol.....	8.50
Monday	—	POLLO IN PADELLA — A delicacy of Possilipo — breast of chicken prepared with a vegetable and herb stuffing and a light wine sauce.....	10.25
	—	COSTOLETTA DI VITELLO — Veal chop stuffed with a ham Duxelle, demi glace.....	12.75
Tuesday	—	ARROSTO DI ANGNELLO — Thick slice of lamb from leg. Marinated in sherry, lemon juice and fresh rosemary and garlic and grilled to order. Served with hearts of artichoke, fried with cheese breading.....	12.25
	—	CANNELLONI VERDI — A green, thinly-rolled pasta stuffed with pork, chicken, spinach, veal, and ricotta — served with a glazed cream sauce.....	8.75
	—	CONIGLO ALLA PIEMONTESE — Chef's choice — Rabbit.....	11.50
Wednesday	—	PETTI DI POLLO GENOVESE — Breast of chicken, artichoke hearts, eggplant, celery, and fresh mushrooms — seasoned with nutmeg, sage, garlic and wine — served en casserole.....	10.25
	—	CACCIUCCO LIVORNESE — Lobster, chicken, cherrystone clams, mussels and other varieties of seafood, baked in a light sauce of tomato, wine and herbs en casserole.....	12.75
Thursday	—	VITELLO DUE TORRE — Roast loin of veal with a force meat stuffing and natural sauce.....	10.75
	—	PETTI DI POLLO CON BROCCOLI — Breast of chicken (Supreme) with a prosciutto and mushroom filling, served on a bed of fresh rappi, with a natural sauce.....	10.75
	—	POLLO RAVINELLA — Boned half chicken, prepared with a sauce espagnole (piquante), baby onions, carrots and fresh mushrooms.....	10.50
Friday	—	BRODETTO DI PESCE — Native fish with Littleneck Clams — cooked in a light sauce of plum tomatoes, wine, shallots and herbs.....	11.25
	—	GIMINGNANO — Scallops broiled with a Maderia sauce and fresh mushrooms and lemon.....	12.75
Saturday	—	INVOLTINI DI BUE — Slices of Rib-eye, rolled, with a filling of prosciutto, eggplant, cheese, and herbs. Served with Eggplant Andulese.....	11.50
	—	FILETTO DI MANZO ROSSINI — Classic recipe — Filet of beef, paté, mushrooms, and wine — sautéed.....	16.50
	—	LASAGNA VERDI — Wide strips of spinach pasta baked in layers of ricotta, parmesan, romano, and mozzarella cheeses, eggs, spinach and a béchemel.....	8.75

Specialita - other dishes which may be available

PASTA	□	LASAGNA AL FORNO — Very wide strips of pasta baked in layers with Italian sausage, hard-boiled eggs, ragout sauce, parmesan cheese, mozzarella, ricotta.....	8.00
	☑	FETTUCINE AL ANDREA — with sweet cream, parmesan, mushrooms, and slivers of zucchini.....	8.75
	□	PASTA VERDE VERONESE — Green pasta with heavy cream, smoked salmon and truffles.....	10.75
	□	MANICOTTI — A thin, especially made pasta, rolled and stuffed with prosciutto, ricotta, black olives, eggs, parsley, romano cheese and mozzarella, and baked in tomato sauce.....	8.25
	□	MANICOTTI VERDI CON SPINACI E POLLO — A green pasta rolled and stuffed with ricotta, chicken and spinach.....	8.75
	□	CANNELLONI BOLOGNESE — A thinly rolled pasta stuffed with veal, chicken, beef and ricotta, with a light tomato ragout and a béchemel.....	8.75
VITELLO	□	VITELLO ALLA SFORZA — A saddle of veal cut into thick chops — Broiled with a sauce espagnole a touch of lemon.....	13.50
	☑	VITELLO PHILOMENA — Veal with eggplant — Cubed veal, prepared with eggplant, cheese, plum tomatoes, espagnole sauce and herbs — a Sicilian delicacy.....	11.25
	□	SALTIMBOCCA ALLA ROMANA — Rolled thin veal cutlets stuffed with prosciutto, fresh savory herbs, garlic, sautéed in butter and chablis — served with lemon.....	12.50
	☑	MEDALLIONE DI VITELLO — Veal tenderloin cut in medallions, sautéed in butter and brandy, served with mushrooms.....	13.75
	□	OSSO BUCCO — Veal shank, braised with vegetables — con Risotto alla Milanese.....	10.75
	□	ROGNONE DI VITELLO — Veal kidney, chef's recipe.....	8.50
	☑	CERVELLO DI VITELLO — Veal brains, chef's recipe.....	9.50
POLLO	□	ANIMELE DI VITELLO — Veal sweetbreads, chef's recipe.....	16.50
	□	POLLO CASIMELLO — Sliced breast of chicken cooked in butter, herbs and Madeira with prosciutto, and a soft mild cheese.....	10.75
	□	POLLO ARRABIATO — Chicken baked in a spicy brown sauce with artichoke hearts, mancinelli peppers, and mushrooms.....	9.25
	□	TACHINO MILANESE — Fresh turkey breasts sautéed with shallots, mushrooms and served with a demi-glace.....	—
	□	POLLO BOLOGNESE — Chicken cut into pieces, cooked en casserole with herbs, cognac, pureed vegetables, sliced mushrooms and heavy cream.....	9.75
PESCE	□	LOBSTER GENOVESE — Fresh lobster meat sautéed in sweet butter, with creme fraiche, herbs and wine.....	—
	□	LOBSTER AMERICANE — A classic recipe.....	—
	□	SOGLIOLA DI NOZZE — Sole — Poached in dry white wine — with a sauce Amedeo.....	10.25
	□	SCAMPI ALLA GRIGLIA — Broiled in a sauce of butter, leeks, shallots, garlic, herbs and lemon.....	12.00
	☑	SCAMPI IN BIANCO — Sautéed in oil with lemon, garlic and parsley.....	12.00
	□	MOLECHE DI SAN GENNARO — Sautéed soft-shelled crabs with shallots, herbs and dry white wine, served on a bed of zucchini.....	12.25
	☑	ZUPPA DI VONGOLE — Little neck clams in the shell cooked in a pungent seafood broth of tomato, herbs and wines.....	9.75
	□	COZZE ALLA COZZI — Mussels steamed in olive oil, garlic, white wine and parsley.....	9.25

ZUPPE DEL GIORNO
(Soup of the day)

LEGUMI IN STAGIONE
(Vegetable in season)

FORMAGGI
(Cheeses)

DOLCI
(Desserts)

ation, will be held in Town Hall on Fri- tion is again presenting N Ralfour with her Celtic har Y. B. and ding ibiti en e untri ance ael. Mr. ded is of Art, Y.C., useum Y. useum useum 1 Gal re Mu re of v. of ses the 0 2 Mus He 75 m d ment The s rec Art vince 0, ar Pro ly w n ha

To a Coy Mistress

Come with me and be my love
And we will all the pleasures prove
And start our night con multo gusto
At **Ciro and Sal's** with antipasto
And drink to the shades of Beatrice and Dante
From our own supply of red Chianti.
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Then we'll go on to the veal scaloppini
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(Or, if you prefer, the veal Milanese,
Vocal accompaniment: L. Albanese)
And twirl our spaghetti and savor our salads
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'Til warm with wine and filled with food
And soothed with song and in the mood
We prove the finest pleasure yet, a
Demitasse served in a macchinetta.

Ciro's

DOWN PETER HUNT'S LANE

Open Daily 11:30 — 2:30 — 5:30 — 11:30

of the well known painters ner can cause
l be well represented by unless you sto
ntering

s, Authentic Atmosphere, Artis

bs, Navvies, Nudniks and Nobel Na

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, Chaim Since returning to Americ
Force B&Victor de Carlo has been rapic
ry Hack establishing his reputation as
rothy Line artist with frequent showin
Kaplan. at The Boston Museum, The Ke

ery, New York City, S
annual Show, Silvermin
nt and Clay Club of Ne

Cozzi Concocts

A teetotaling lady from Reno
Who doted on hot cappucino
Came to **Ciro and Sal's**
With a couple of pals
And got drunk on vitello con vino.

Ciro's

4 Kiley Court—East End— at the Sign of the Rudder

st completely filled this afternoon and, they
ily situation. Cars await in line for vacant
are cars from every part of the country as

I can learn
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PRUFROCK DARES

Down midsummer lane and cellar stairs
To candle gloom and Sicilian airs
Shall we dare to go and sit upon chairs
Of padded kegs?
And having ventured shall we dine
By foreign posters and Neptune's trine
And drink a glass of immoral wine
To the dregs?
Oh, I am weary to my belly's hole
Of tomato juice and filet of sole!
Let the dieting world get thinner and thin
We'll go to **Ciro & Sal's** for dinner.

T. S. E.

and

SAL

TOWN'S ITALIAN RESTAURANT

Savory Spahghetti Sauce, Salsiccia, Salami,
And All Ardently Agree in Avowing
Limitless Love for Lavish, Luscious Lasagna,
Sunday's Specialty. See Sal Soon.

I can't stand on this corner
Among these streets, waiting
For an echo; there is a beckoning:
Time wants me out of his City.

Intimate
Intriguing

and paintings
often deal with Maine or Cape Cod
subjects—Mr. Pattison is spending
the summer at the Shouharten

completed durin
as guest artist
Colony in Ne
these

A Public Apology

We at **Ciro & Sal's** admit to our chagrin that on occasion a few of our patrons have had to wait a bit longer than they wanted to for their spaghetti or their vitello alla parmigiana. And we also confess that on occasion we have had to disappoint a few who came to us for one of our noted dishes when we happened to be "all out". We apologize.

But we feel sure that everyone who has dined at **Ciro & Sal's** will agree that our occasional shortcomings are no more than the consequences of our virtues—for the unprecedented success of our small place does indeed put a strain on the resources of our kitchen and on our ability to keep stocked with the genuine Italian delicacies which cannot be bought in Provincetown.

But rest assured. If ever you have to wait an extra fifteen minutes for a plate of spaghetti, you will know it's because we make all our spaghetti to order, never "ahead of time". And when it happens that you ask for salsiccia or eggplant parmigiana and we're all out, it's only because hundreds of appreciative diners before you have eaten us out.

OPEN DAILY

CIRO

DOWN
PETER HUNT'S
LANE

Edwards, Morris Davidson, Mervin
ules, Seong Moy, Bruce McKain,
lope Voorhees Pfeiffer, Xavier
onzalez, Hans Hofmann, Leo
anso, Vollian Burr Ramm, John
thorf, Rosa Lee, Harri, Howard
itcham, Victor Candell, Anne
ridadier, Elliot Orr, Irving Ma
antz, Maud Ainslie, William and
ucy L'Engle Eve Clendennin,
eter Busa, Henry Botkin, Blanche
azzell, Taro Yamamoto, Henry

The Poet-of-the-Dunes,
Harry Kemp

Holiday Magaz
For Good

was not given to us this ye
sure, because the peripateti
journal missed our modest
And we are sorry for them
think of anybody missing
migiana, our spagetti alla
gelato, our caffe espresso.

CIRO

4 Kiley Court
East End
At the sign of the rudder

WHOEVER THESE GR
BE NOT GRAVE NOR
NOR MOURN THAT LI
IN BLISS I DIED — F

CIR