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 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 Ischian; eggplant migiana; our chicken el capitano; our chef's chef de cuisine all year round on all shores; our eggplant lasagna, our Sunday's specialty. We'll say this, too: we serve the best cup of coffee, Navvies, Nudniks and Nobel Names Provincetown, the most luscious dessert, and, most important, the finest music.

Ciro's

Savory Spaghetti Sauce, Salsiccia, Salami, and All Ardenly Agree in Avowing


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 Renzoni.

Epitaph

WHOEVER THESE GRAVEN WORDS DOITH 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.
### Antipasto

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>FREDDO</td>
<td></td>
</tr>
<tr>
<td>Frutti di Mare</td>
<td></td>
</tr>
<tr>
<td>Prosicotto con Melleone</td>
<td></td>
</tr>
<tr>
<td>Cuori di Carciofi Sott'Ollo</td>
<td></td>
</tr>
<tr>
<td>Insalati di Scampi</td>
<td></td>
</tr>
<tr>
<td>Aringa Marinata</td>
<td></td>
</tr>
<tr>
<td>Little Neck Clams</td>
<td></td>
</tr>
<tr>
<td>Oysters</td>
<td></td>
</tr>
<tr>
<td>Spaghetti</td>
<td></td>
</tr>
</tbody>
</table>

### Calde

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Caponata</td>
<td>5.00</td>
</tr>
<tr>
<td>Oysteri Giannini</td>
<td>5.00</td>
</tr>
<tr>
<td>Spiedino Alla Romana</td>
<td>3.00</td>
</tr>
</tbody>
</table>

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### Pasta

- Side orders of pasta available with entrees

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Spaghetti con Fegatini di Pollo</td>
<td>2.75</td>
</tr>
<tr>
<td>Spaghetti al Pesto</td>
<td>1.00</td>
</tr>
<tr>
<td>Spaghetti al Burro e Formaggio</td>
<td>1.00</td>
</tr>
<tr>
<td>Spaghetti con Aglio, Olio e Limone</td>
<td>5.95</td>
</tr>
<tr>
<td>Spaghetti con Funghi</td>
<td>1.00</td>
</tr>
<tr>
<td>Spaghetti alla Marinara</td>
<td>6.00</td>
</tr>
<tr>
<td>Spaghetti con Sugo</td>
<td>6.00</td>
</tr>
<tr>
<td>Spaghetti con Salsiccia</td>
<td>6.50</td>
</tr>
<tr>
<td>Spaghetti alla Putteneasca</td>
<td>6.75</td>
</tr>
<tr>
<td>Spaghetti alla Foriana</td>
<td>12.50</td>
</tr>
<tr>
<td>Spaghetti Carbonara</td>
<td>6.00</td>
</tr>
<tr>
<td>Fettuccine alla Romano</td>
<td>7.75</td>
</tr>
<tr>
<td>Spaghetti con Vongole in Bianco</td>
<td>8.00</td>
</tr>
<tr>
<td>Pasticcia Luigiina</td>
<td>8.75</td>
</tr>
<tr>
<td>Pasta Verde</td>
<td>8.75</td>
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</tbody>
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### Carne, Pesce

<table>
<thead>
<tr>
<th>Name</th>
<th>Price</th>
</tr>
</thead>
<tbody>
<tr>
<td>Vitello Alla Milanese</td>
<td>11.50</td>
</tr>
<tr>
<td>Vitello Alla Parmigiana</td>
<td>11.75</td>
</tr>
<tr>
<td>Vitello Piccato</td>
<td>12.50</td>
</tr>
<tr>
<td>Vitello Scaloppine Alla Marsala</td>
<td>12.75</td>
</tr>
<tr>
<td>Noce di Vitello Bolognese</td>
<td>12.75</td>
</tr>
<tr>
<td>Bistecca Piemontese ai Ferr</td>
<td>12.00</td>
</tr>
<tr>
<td>Sogliola Semplice</td>
<td>9.75</td>
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<tr>
<td>Sogliola Primavera</td>
<td>9.75</td>
</tr>
<tr>
<td>Spigola Alla Procidiana</td>
<td>11.75</td>
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<tr>
<td>Pesce Alla Giosue</td>
<td>12.00</td>
</tr>
<tr>
<td>Pesce Azuro in Umido</td>
<td>10.75</td>
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<tr>
<td>Pesce Sardenese</td>
<td>10.75</td>
</tr>
<tr>
<td>Zuppa di Pesce</td>
<td>2.75</td>
</tr>
</tbody>
</table>
### Piatto del Giorno

<table>
<thead>
<tr>
<th>Day</th>
<th>Menus</th>
</tr>
</thead>
<tbody>
<tr>
<td>Sunday</td>
<td><strong>POLLO BERGAMO</strong> — Breast of Chicken with a filling of almonds, mushrooms, fennel and sausage, with a sauce Bechamel. 10.75</td>
</tr>
<tr>
<td></td>
<td><strong>PESCE MISTO IN BARCHETTA</strong> — Salsa murano, mussels, little necks and fish with a blended sauce of scallions, fennel and pernod — en caserolle 13.60</td>
</tr>
<tr>
<td></td>
<td><strong>LASAGNA VENEZIANA</strong> — Green lasagna noodles, with layers of broccoli, mushrooms, zucchini, with alternate layers of chicken, veal, and pork, and ricotta. The sauces are Bechamel and espinagole. 8.60</td>
</tr>
<tr>
<td>Monday</td>
<td><strong>POLLO IN PAREST</strong> — a delicate dish of Pesarotto, served with a wine sauce and herb stuffing and a light wine sauce 10.25</td>
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<td></td>
<td><strong>COSTOLETTA DI VITELLO</strong> — Veal chop stuffed with a ham Duxelle, demi glace 12.75</td>
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<td></td>
<td><strong>ARROSTO DI ANGELLO</strong> — 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 wine sauce 12.25</td>
</tr>
<tr>
<td></td>
<td><strong>CANNELLONI VERDI</strong> — A green, thinly-rolled pasta stuffed with pork, chicken, spinach, veal, and ricotta — served with a glazed cream sauce 8.75</td>
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<tr>
<td></td>
<td><strong>CONIGLIO ALLA PIEMONTESE</strong> — Chef’s choice — Rabbit 11.50</td>
</tr>
<tr>
<td>Wednesday</td>
<td><strong>PETTI DI POLLO GENOVESE</strong> — Breast of chicken, artichoke hearts, eggplant, celery, and fresh mushrooms — seasoned with nutmeg, sage, garlic and wine — served en caserolle 10.25</td>
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<tr>
<td></td>
<td><strong>CACCIUCCO LIVORNESE</strong> — Lobster, chicken, cherrystone clams, mussels and other varieties of seafood, baked in a light sauce of tomato, wine and herbs en caserolle 8.75</td>
</tr>
<tr>
<td>Thursday</td>
<td><strong>VITELLO DUE TORRE</strong> — Roast loin of veal with a force meat stuffing and natural sauce. 12.75</td>
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<td></td>
<td><strong>PETTI DI POLLO CON BROCCOLI</strong> — Breast of chicken (Supreme) with a prosciutto and mushroom filling, served on a bed of fresh rappi, with a natural sauce 10.75</td>
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<tr>
<td></td>
<td><strong>POLLO RAVINELLA</strong> — Boned half chicken, prepared with a sauce espagnole (Béchamel), baby onions, carrots and fresh mushrooms 12.60</td>
</tr>
<tr>
<td></td>
<td><strong>BRODETTO DI PESCE</strong> — Native fish with Littleneck Clams — cooked in a light sauce of plum tomatoes, wine, shallots and herbs 11.75</td>
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<tr>
<td></td>
<td><strong>GIMINONANO</strong> — Scallop broiled with a Maderia sauce and fresh mushrooms and lemon 12.75</td>
</tr>
<tr>
<td>Saturday</td>
<td><strong>INVOLTINI DI BUE</strong> — Slices of Rib-eye, rolled, with a filling prosciutto, eggplant, cheese, and herbs. Served with Eggplant Andulese 11.50</td>
</tr>
<tr>
<td></td>
<td><strong>FILETTO DI MANZO ROSSINI</strong> — Classic recipe — Filet of beef, pâté, mushrooms, and wine — sautéed 10.80</td>
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<tr>
<td></td>
<td><strong>LASAGNA VERDI</strong> — Wide strips of spinach pasta baked in layers of ricotta, parmesan, romano, and mozzarella cheeses, eggs, spinach and a béchamel 8.75</td>
</tr>
</tbody>
</table>

### Specialità — 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
- **FETTUCINE AL ANDREA** — with sweet cream, parmesan, mushrooms, and slivers of zucchini 5.75
- **PASTA VERDE VERONESE** — Green pasta with heavy cream, smoked salmon and truffles 10.50
- **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 8.25
- **CANNELLONI BOLOGNESE** — A thinly rolled pasta stuffed with veal, chicken, beef and ricotta, with a light tomato ragout and a béchamel 8.75
- **VITELLO ALLA FORZA** — A saddle of veal cut into thin filet and rolled with espagnole a touch of lemon 12.50
- **VITELLO PHILOMENA** — Veal with eggplant — Cubed veal, prepared with eggplant, cheese, plum tomatoes, espinagole sauce and herbs — a Sicilian delicacy 1.85
- **SALTIMBOCCA ALLA ROMANA** — Rolled thin veal cutlets stuffed with prosciutto, fresh savory herbs, cooked in butter and chablis — served with mushroom 12.80
- **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 — with Risotto alla Milanese 10.75
- **ROGNONE DI VITELLO** — Veal kidney, chef’s recipe 8.50
- **CERVILLO DI VITELLO** — Veal brains, chef’s recipe 9.80
- **ANIMELE DI VITELLO** — Veal sweetbreads, chef’s recipe 16.50

**POLLO**
- **POLLO CASIMELLO** — Sliced breast of chicken cooked in butter, herbs and Madeira with prosciutto, and a soft mild cheese 12.75
- **POLLO ARRABIATO** — Chicken baked in a spicy brown sauce with artichoke hearts, mancini peppers, and mushrooms 9.25
- **TACHINO MILANESE** — Fresh turkey breasts sautéed with shallots, mushrooms and served with demi-glaze 8.00
- **POLLO BOLOGNESE** — Chicken cut into pieces, cooked en caserolle 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 8.95
- **LOBSTER AMERICAN** — A classic recipe 8.95
- **SOGLIOLA DI NOZZE** — Sole — Poached in dry white wine — with a sauce Amedeo 8.25
- **SCAMPI ALLA GRIGLIA** — Broiled in a sauce of butter, leeks, shallots, garlic, herbs and lemon 8.50
- **SCAMPI IN BIANCO** — Sautéed in oil with lemon, garlic and parsley 12.00
- **MOLECHE DI SAN GENNARO** — Sautéed soft-shell crabs with shallots, herbs and dry white wine, served on a bed of zucchini 12.25
- **ZUPPA DI ZOOGLE** — Little neck clams in the shell cooked in a pungent seafood broth of tomato, herbs and wines 9.75
- **COCCE ALLA COZZI** — Mussels steamed in olive oil, garlic, white wine and parsley 9.85
ZUPPE DEL GIORNO
(Soup of the day)

LEGUMI IN STAGIONE
(Vegetable in season)

FORMAGGI
(Cheeses)

DOLCI
(Desserts)
To a Coy Mistress

O 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. Tagliavinni
(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
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 her can cause
be well represented by

s, Authentic Atmosphere, Artis
bs, Navvies, Nudniks and Nobel Na

ocratically Devour Del Deo’s Delic.
, Chaim Since returning to Ameri
Force B'Victor de Carlo has been recap
hy Hackney establishing his reputation as
ndry Link artist with frequent showing
oblan at The Boston Museum, The Kee
ery, New York City, S
Cozzi Concoct
Annual Show, Silvermin
t and Clay Club of Na

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

Ciro's

TOWN'S ITALIAN RESTAURANT

Savory Spaghetti 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.

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

The Poet-of-the-Dunes,
Harry Kemp

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