



Dinner Menu

Antipasti ~

Calamari Fritti ~ Salt & pepper dusted rings & tentacles with lemon aioli or marinara sauce.	9 ⁹⁹
Bruschetta ~ Fresh Roma tomatoes, olive oil, basil, balsamic vinegar, garlic & baked crostini.	8 ⁹⁹
Stuffed Mushrooms ~ Fresh buttons, Italian sausage & melted mozzarella.	8 ⁹⁹
Grilled Artichoke ~ Charbroiled & served with fresh lemon aioli or drawn butter.	8 ⁹⁹
Caprese ~ Fresh mozzarella, basil, Roma tomato, greens, olive oil & balsamic reduction.	11 ⁹⁹
Three Cheese & Artichoke Dip ~ Cream cheese, gorgonzola & asiago with baked crostini.	8 ⁹⁹
Trio ~ Calamari fritti, grilled Shrimp & grilled Artichoke with lemon aioli & drawn butter.	18 ⁹⁹
Garlic Bread ~ Housemade garlic bread served with marinara.	2 ⁹⁹
Russet and Sweet Potato Fry Combo 3 ⁹⁹	Mediterranean Olive Mix 2 ⁹⁹

Insalatas & Zuppas ~ add Gorgonzola Cheese 1⁰⁰ Grilled Chicken 6⁰⁰ Grilled Shrimp 8⁰⁰

Minestrone Zuppa ~ Traditional Italian soup made with fresh vegetables.	Cup 4 ⁹⁹	Bowl 6 ⁹⁹
Zuppa di Giorno ~ Chef's fresh soup of the day with market ingredients.	Cup 4 ⁹⁹	Bowl 6 ⁹⁹
Cisero's House Salad ~ Chopped iceberg, red cabbage, carrots, red peppers & our house dressing.	4 ⁹⁹	
Caesar Salad ~ Romaine, housemade croutons & grated parmesan cheese tossed in Caesar dressing.	5 ⁹⁹	
Cisero's Wedge ~ Iceberg wedge with gorgonzola, crisp bacon, tomatoes & our house dressing.	8 ⁹⁹	
Pear & Gorgonzola ~ Red pear, candied walnuts, red peppers, greens & balsamic vinaigrette.	11 ⁹⁹	

Pizzas ~ add House Salad 2⁰⁰ Caesar Salad or Cup of Soup 3⁰⁰ Cisero's Wedge 4⁰⁰

Three Cheese ~ Mozzarella, romano, gorgonzola cheese and tomato sauce.	11 ⁹⁹
Margherita ~ Fresh basil, Roma tomato, garlic infused olive oil and fresh mozzarella.	12 ⁹⁹
Carne ~ Pepperoni, Italian sausage, sliced meatballs, tomato sauce and melted mozzarella.	13 ⁹⁹
Garden Pizza ~ Mushrooms, red onion, black olives, tomato sauce and melted mozzarella.	13 ⁹⁹
B.B.Q. Chicken ~ Grilled chicken, barbecue sauce, red onions, smoked guoda & fresh cilantro.	14 ⁹⁹

Stuffed Pastas ~ add House Salad 2⁰⁰ Caesar Salad or Cup of Soup 3⁰⁰ Cisero's Wedge 4⁰⁰

Three Cheese Ravioli ~ Meat, marinara or pesto sauce, meatballs, Italian sausage or mushrooms.	17 ⁹⁹
Lumaconi ~ Jumbo shells with ground sirloin, spinach, egg, romano cheese and meat sauce.	16 ⁹⁹
Lasagna ~ Pasta, ricotta & romano cheese, meatballs & Italian sausage, mozzarella & meat sauce.	16 ⁹⁹
Chicken Lasagna ~ Mushrooms, pasta, ricotta & romano cheese, mozzarella & marinara sauce.	16 ⁹⁹
Butternut Squash Ravioli ~ Housemade and tossed in a pesto cream or Alfredo sauce.	17 ⁹⁹

Ask your server about our beautiful Ice bag selection for chilling your favorite beverages! 

Gluten Free menu available upon request.

Visit our other fine Restaurants~ **Bistro 412 & Baja Cantina**

We have a wonderful selection of fine Wines, Liquors & Beers to accompany your meal. We do not accept personal or business checks, we do have an ATM for your convenience.

A 15% gratuity may be added to your guest check for parties of 6 or more.



Made to order *Italian Cream Sodas* 3⁵⁰
 Mandarin, Irish Cream, Blueberry, Lime
 Blackberry, Cherry, Strawberry or Vanilla

Cisero's 3⁰⁰
 "Signature"
 Bottled Root Beer

Pastas ~ add House Salad 2⁰⁰ Caesar Salad or Cup of Soup 3⁰⁰ Cisero's Wedge 4⁰⁰

Spaghetti, Penne or Fettuccini ~ With marinara, pesto or meat sauce and your choice 16⁹⁹
 of meatballs, Italian sausage or sauteed mushrooms.

Fettuccini Alfredo ~ Classic 16⁹⁹ Chicken 18⁹⁹ Shrimp 21⁹⁹

Cappellini Pomodoro ~ Roma tomatoes, garlic, fresh basil, olive oil & white wine 15⁹⁹
 tossed with angel hair pasta.

Scampi Cisero ~ Shrimp, artichoke hearts, pine nuts, Roma tomatoes & fresh basil 22⁹⁹
 tossed with housemade fettuccini.

Fettuccini Florentine ~ Chicken, mushrooms, artichoke hearts, pine nuts, fresh 21⁹⁹
 spinach and fettuccini, tossed in a white wine cream sauce.

Penne Pollo ~ Chicken breast strips, mushrooms, Roma tomato, and chili flakes sauteed in asiago 21⁹⁹
 white wine cream sauce.

Salmon Piccata ~ Salmon, capers and angel hair pasta tossed with lemon, white wine 25⁹⁹
 cream sauce, garnished with fresh tomatoes and romano cheese.

Gnocchi ~ Tender gnocchi, vine-ripened tomato, mushrooms and prosciutto tossed 19⁹⁹
 in a smoked gouda sauce.

Clams Fettuccini ~ Baby clams, garlic & butter with housemade fettuccini. Broth, white or red sauce 19⁹⁹

House Specialties ~ add House Salad 2⁰⁰ Caesar Salad or Cup of Soup 3⁰⁰ Wedge 4⁰⁰

Cioppino ~ Italian fisherman's stew with blue mussels, little neck clams, shrimp, calamari and cod with 25⁹⁹
 fresh vegetables in a zesty tomato broth. Served with spaghetti marinara.

Grilled Salmon ~ Salmon broiled to perfection and topped with Cisero's pesto, 24⁹⁹
 accompanied by grilled seasonal vegetables & mashed potatoes.

Grilled Shrimp ~ Garlic butter basted, skewered shrimp, charbroiled & served on top of creamy 22⁹⁹
 citrus risotto.

Parmigiana ~ Herb-breaded, flash fried and served with marinara and melted mozzarella, accompanied 21⁹⁹
 by spaghetti marinara. Eggplant 16⁹⁹ Chicken 18⁹⁹ Veal

Flat Iron Steak ~ Italian marinated and charbroiled, served with mushroom demi - glace, grilled 26⁹⁹
 seasonal vegetables and garlic mashed potatoes.

Piccata ~ Chicken breast or tender Veal, lemon butter, white wine and capers. Served with
 Cappellini Pomodoro and seasonal vegetables. Chicken Piccata 22⁹⁹ Veal Piccata 26⁹⁹

Marsala ~ Chicken breast or tender Veal, fresh mushrooms, Marsala wine and herbs. Served with
 garlic mashed potatoes and seasonal vegetables. Chicken Marsala 22⁹⁹ Veal Marsala 26⁹⁹

Sides ~

Roasted Garlic Mashed Potatoes	4 ⁰⁰
Housemade Garlic Bread	3 ⁰⁰
Sauteed Fresh Mushrooms	5 ⁰⁰
Fresh Seasonal Vegetables	4 ⁰⁰
Meatballs or Italian Sausage or both	4 ⁰⁰
Citrus Risotto	5 ⁰⁰
Grilled Chicken	6 ⁰⁰

Panna or San Pelligrino
Italian Water
 1/2 Litre 3⁷⁵ Litre 6⁵⁰

Grazie!

Rare and undercooked foods may be hazardous to your health.
 We appreciate your business, let us know how we can better serve you.