

Ciro & Sal's

4 Kiley Ct Ste 4 02657-2435 · +15084876444 · Updated: Jan 14, 2026

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ANTIPASTI FREDDI 3

Mozzarella di Capriccio

\$15.00

heirloom tomatoes, fresh basil and fresh mozzarella drizzled with extra virgin olive oil, balsamic glaze and pesto

Bresala Carpaccio

\$16.00

imported cured beef, arugula and capers tossed in our lemon vinaigrette with grated pecorino romano

Ostriche

AVAILABLE OPTIONS

wellfleet oysters served on the half-shell

\$15.00

\$30.00

INSALATA 4

Insalata di Casa

\$6.00

iceberg lettuce tossed in our famous vinaigrette dressing

Insalata Mista

\$15.00

mixed field greens, roasted beets and walnuts tossed in our balsamic vinaigrette with goat cheese

Insalata Cesare

\$14.00

a classic caesar salad with anchovy dressing, croutons and grated pecorino romano topped with anchovies

Burrata Salad

\$16.00

oven roasted tomatoes served over a bed of arugula topped with our creamy burrata

ANTIPASTI CALDI 9

Carciofi alla Romanelli

\$16.00

artichoke hearts sautéed in a garlic white wine sauce with oven roasted prosciutto and parmigiano

Zucchini Fritti

\$13.00

a house specialty crispy strips of zucchini breaded and deep fried

Ostriche alla Giannini

\$18.00

oysters on the half-shell baked with pesto, bread crumbs, and parmigiano

Gnocchi Caprese

AVAILABLE OPTIONS

potato gnocchi sautéed with extra virgin olive oil, cherry tomatoes, fresh mozzarella and fresh basil

appetizer: \$15.00

dinner: \$27.00

Vitello Polpete

\$16.00

our famous veal meatballs topped with parmigiano and mozzarella

Bruschetta**\$12.00**

homemade pesto bread topped with roasted garlic, roasted tomatoes, eggplant and mozzarella

Ravioli del Giorno**AVAILABLE OPTIONS**

wild mushroom ravioli served in our homemade pesto cream sauce

appetizer: \$15.00

dinner: \$27.00

Zuppa del Giorno**\$10.00**

our chef 's soup of the day

Cozze Marinara**AVAILABLE OPTIONS**

local mussels sauteed with garlic and fresh herbs in our vegetable marinara

appetizer: \$16.00

dinner: \$30.00

PASTA E SALSE 10**Lasanga al Forno****\$26.00**

Homemade lasagna layered with Italian sausage, veal, beef, mozzarella, ricotta, and parmigiana baked in our traditional tomato sauce

Pesto**AVAILABLE OPTIONS**

a mixture of fresh basil, chopped garlic, pine nuts, olive oil, and parmigiano

\$21.00

Side: \$10.00

Marinara**AVAILABLE OPTIONS**

a light sauce of diced tomatoes, celery, onions, peppers, black olives, and fresh herbs

\$20.00

Side: \$8.00

Burro e Formaggio**AVAILABLE OPTIONS**

tossed with butter, parsley, basil, garlic and parmigiano

\$20.00

Side: \$10.00

Aglio e Olio**AVAILABLE OPTIONS**

sauteéd with extra virgin olive oil and chopped garlic

\$19.00

Side: \$8.00

Puttanesca**AVAILABLE OPTIONS**

a spicy sauce of plum tomatoes, anchovies, black olives and capers

\$22.00

Side: \$10.00

Sugo e Polpete**\$23.00**

our traditional tomato sauce with our famous veal meatballs

Carbonara**\$25.00**

sauteéd with eggs and bacon and cooked with heavy cream and parmigiano

Foriana**\$26.00**

sauteéd with garlic, anchovies, pine nuts, walnuts, raisins and fresh herbs

Bolognese**\$27.00**

a slowly cooked meat sauce with sauteéd onions, celery, carrots and finely chopped veal

PASTA E SALSE - ADD ONN 3

Add Grilled Chicken to Order	\$9.00
Add Grilled Shrimp to Order	\$10.00
Gluten Free Pasta	\$5.00

VERDURE 4

Broccoli a Crudo	\$12.00
broccoli sautéed with fresh garlic, white wine and lemon	
Funghi Affogati	\$11.00
mushrooms sautéed with extra virgin olive oil and fresh garlic	
Spinaci e Noci	\$12.00
baby spinach sautéed with roasted walnuts	
Verdure del Giorno	\$10.00
chef's nightly choice of sautéed seasonal vegetables	

PESCE 8

Pesce al Limone	\$28.00
fresh native fish broiled in a light lemon caper white wine sauce served with sautéed seasonal vegetables	
Pesce al Umido	\$29.00
fresh native fish prepared in a sauce of plum tomatoes, onions, peppers, anchovies, and fresh herbs served with a side of pasta	
Scampi alla Griglia	\$30.00
shrimp broiled in butter, garlic, shallots and scallions served over pasta	
Vongole Bianco	\$30.00
little neck clams sautéed in extra virgin olive oil, fresh garlic white wine and herbs served over pasta	
Fra Diavolo	\$38.00
shrimp, scallops and mussels sautéed in a spicy 'fra diavolo' tomato sauce served over pasta	
Abruzzese	\$46.00
voted #1 Best Dish by Cape Cod Magazine, scallops, clams, calamari, mussels, native fish, and shrimp sautéed with plum tomatoes and fresh basil served over pasta	
Calamari Piccanti	\$29.00
local calamari sautéed in a lemon cream sauce with anchovies and fresh garlic served over pasta	
Calamari Puttanesca	\$28.00
local calamari sautéed in a spicy sauce of plum tomatoes, anchovies, black olives, capers served over pasta	

CARNE 8

Vitello Scaloppine al Marsala	\$32.00
thin slices of marinated veal sautéed with mushrooms and marsala wine served with pasta al sugo	

Vitello Piccato	\$29.00
delicate slices of veal sautéed with mushrooms and white wine in a lemon cream sauce served with a side of pasta	
Bistecca Piemontese ai Ferri	\$48.00
16oz. black angus sirloin broiled to perfection in a red wine mushroom demi-glaze served with pasta al sugo	
Pollo Piccata	\$28.00
fire roasted chicken breast sautéed with fresh garlic in a lemon white wine caper sauce served with a side of pasta	
Pollo alla Marsala	\$27.00
fire roasted chicken breast sautéed in marsala wine and fresh mushrooms served with a side of pasta al sugo	
Chicken and Shrimp alla Vodka	\$35.00
Fire roasted chicken and shrimp sauteed in a creamy vodka sauce with fresh tomatoes, basil, mozzarella tossed with pasta	
Parmigiana	\$25.00
a chicken breast or veal cutlet breaded and baked with tomato sauce, mozzarella and parmigiano with pasta al sugo	
Milanese	\$25.00
a perfectly breaded veal or chicken cutlet served with a side of pasta al burro	

RED WINE 30

Amarone Classico, Allegrini (Veneto)	\$92.00
Baby Amarone, Masi Campofiori Rosso (Veneto)	\$44.00
Valpolicella Superiore Ripasso Mara, Cesari (Veneto)	\$64.00
Barolo, Michele Reverdito Piedmont	\$68.00
Barolo, Reserva Reva Ravera (Piedmont)	\$162.00
Brunello di Montalcino, Valentiano(Tuscany)	\$76.00
Baby Brunello, Bona Vertura Montalcino, (Tuscany)	\$64.00
Cabernet Franc, Truro Vineyard (Truro, Cape Cod)	\$36.00
Cabernet Sauvignon, Tribute (California)	\$42.00
Chianti, Sorelli, DOCG (Tuscany)	\$42.00
Chianti Classico, Fiasco "Wicker Bottle" - (Tuscany)	\$44.00
Chianti Classico, Ruffino Aziano - (Tuscany)	\$44.00
Chianti Classico Riserva, Gabbiano (Tuscany)	\$52.00
Sangiovese, Santa Christina (Tuscany)	\$44.00
Montepulciano d'Abruzzo, Le Salare (Abruzzo)	\$46.00
Montepulciano, Rosso Vina di Noblie, Valdopiatta (Tuscany)	\$58.00

Cote du Rhone, Domaine Pelaquie (Rhône)	\$58.00
Chateauneuf du Pape, (Rhône)	\$92.00
Bourgogne Rouge, Pinot Noir, Sarazin (Burgundy)	\$68.00
Pinot Noir, Stemmari (Sicily)	\$42.00
Pinot Noir, Ken Wright, Willamette Valley (Oregon)	\$64.00
Barbera d'Asti Michele Chiarlo(Piedmont)	\$54.00
Malbec, Organic, Jean Bousquet (Mendoza, Argentina)	\$42.00
Barbera Reserve, Truro Vineyards (Truro, Cape Cod)	\$38.00
Barbaresco, (Piedmonte)	\$98.00
Italian Red Blend, Sangiovese & Montepulciano, Rosso Piceno (Italy)	\$64.00
Super Tuscan, Ornellaia(Tuscany)	\$142.00
Baby Tuscan, Banfi, Toscana Cantine Rosso (Tuscany)	\$46.00
Nero d'Avola, Zabu (Sicily)	\$58.00
Pinot Nero, Italian Pinot Nior, Feudo di Morro	\$36.00

WHITE WINE 22

Chardonnay, Dunnigan Hills (California)	\$34.00
Chardonnay, Elizabeth Rose, Organic (Napa Valley)	\$96.00
Pinot Grigio & Verduzzo Blend, Masi "Mesianico" (Veneto)	\$38.00
Pinot Grigio, Pasqua, Vigneti del Sole (Verona)	\$36.00
Pinot Bianco, Tramin Moriz (Alto Adige)	\$38.00
Gavi, Camporosso (Piedmont)	\$36.00
Orvieto, Antinori Campogrande (Tuscany)	\$48.00
Riesling, Feinherb, Walter Rau (Mosel)	\$44.00
Vermentino, Cantina Santadi Villa Solais (Sardinia)	\$48.00
Soave Classico Monte Tondo Minto (Veneto)	\$46.00
Rose' Vino Rosato, , Carpineto (Italy)	\$42.00
Vietti, Arneis (Piedmont, Italy)	\$52.00
Sicily Blend "Anthilia" Donnafugata Bianco, (Sicilia)	\$47.00

Greco di Tufo, Mastroberardino (Campania)	\$50.00
Sauvignon Blanc, Ruffino, Collio (Friuli-Venezia Giulia, Italy)	\$34.00
Sauvignon Blanc, Nobile (New Zealand)	\$34.00
Baby Pouilly Fuisse, Thibert Macon Fuisse (Burgundy)	\$38.00
Pouilly Fuisse, Louis Latour (Burgundy) -	\$72.00
Sancerre, Elegance, Jerome Godon (France) -	\$54.00
Chabils, Domaine de la Motte Petit (Burgandy)	\$39.00
Verdicchio Classico, Casalfarneto, Fontevecchia (Marche)	\$38.00
Vernaccia, di San Gimignano, Organic (Tuscany)	\$40.00

SPARKLING WINES & CHAMPAGNE ⁵

Prosecco, (Veneto, Italy) - NV	AVAILABLE OPTIONS
	Glass: \$13.00
	\$48.00
Moscato, Caposaldo (Veneto, Italy) - NV	\$13.00
Lambrusco, Red Sparkling Wine, Opera (Modena) - NV	\$52.00
Sparkling Italian Rose, Canella (Veneto, Italy) - NV	AVAILABLE OPTIONS
	Glass: \$13.00
	\$48.00
Champagne, Taittinger "Brut La Francaise" (Champagne) - NV	\$88.00

RED WINES BY THE GLASS ⁹

Chianti, House Red, Renzo (Tuscany) - 2014	\$12.00
Sangiovese, Santa Christina (Tuscany) - 2012	\$13.00
Montepulciano, Le Salare (Abruzzo) - 2015	\$16.00
Pinot Noir, Stemmari (Sicily) - 2013	\$13.00
Brunello, Campofiorito (Tuscany) - 2010	\$20.00
Barolo, Rocche Costamagna (Piedmont) -2012	\$18.00
Lambrusco, Red Sparkling Wine, Opera (Italia)	\$13.00
Malbec, Jean Bousquet, Organic (Argentina) - 2009	\$14.00
Cabernet, Tom Gore (California) - 2012	\$14.00

WHITE WINES BY THE GLASS ⁸

Pinot Grigio, Vignti del Sole (Verona) - 2012	\$12.00
Gavi, Camporosso (Piedmont) - 2014	\$13.00
Sparkling Rose' Canella (Veneto) - NV	\$13.00
Rose' Vino Rosato, Italian Rose (Italy) - 2015	\$14.00
Chardonnay, Dunnigan Hills (California) - 2014	\$12.00
Sauvignon Blanc (Italy) - 2013	\$11.00
Riesling, Fein herb (Mosel) - 2015	\$12.00
Sancerre, Elegance, (France) - 2015	\$16.00

BEER 14

Guinness (Ireland)	\$6.00
Moretti (Italy)	\$5.00
Amstel Light (Amsterdam)	\$5.00
Heineken (Amsterdam)	\$5.00
Budweiser (Domestic)	\$5.00
Bud Light (Domestic)	\$5.00
Haake Becks (Non-Alcoholic)	\$5.00
Harpoon IPA (Boston)	\$5.00
Corona (Mexico)	\$5.00
Peroni (Italy)	\$5.00
Blue Moon (Domestic)	\$6.00
Sierra Nevada (California)	\$6.00
Stella Artois (Belgium)	\$6.00
Bass Ale (United Kingdom)	\$5.00

REDS BY THE GLASS 11

House Red, Chianti, Renzo Masi (Tuscany) - 2014	\$9.00
Sangiovese, Santa Christina (Tuscany) - 2014	\$11.00
Nebiole, Reverdito Langhe (Piedmont) - 2013	\$14.00
Pinot Nero, Italian Pinot Noir (Abruzzo) - 2014	\$10.00

Barbera D' Alba (Piedmont) - 2013	\$12.00
Montepulciano, Feudo di Morro (Abruzzo) - 2012	\$12.00
Barolo, Michele Reverdito (Piedmont) - 2011	\$15.00
Brunello, Campofiorito (Montalcino) - 2010	\$16.00
Cabernet Sauvignon, Avalon (California) - 2014	\$10.00
Malbec, Pascual Toso (Mendoza, Argentina) - 2014	\$11.00
Merlot, Yvon Mau2 (Bordeaux) - 2013	\$9.00

WHITES BY THE GLASS ¹¹

House White, Pecorino (Italy) - 2014	\$8.00
Chardonnay, Dunnigan Hills (California) - 2014	\$10.00
Gavi, Camporosso (Piedmont) - 2014	\$12.00
Pinot Grigio, Mezza Corona (Trentino) - 2013	\$9.00
Sauvignon Blanc, Yvon Mau (France) - 2013	\$8.00
Anthilia, Donnafugata Bianco (Sicilia) - 2014	\$13.00
Souve Si Classico Superiore (Veneto) - 2014	\$9.00
Riesling Feinherb, Walter Rauen (Mosel) - 2014	\$10.00
Orvieto, Antinori Campogrande (Tuscany) - 2014	\$13.00
Rose' Domaine Saint Andre (France) - 2015	\$11.00
White Zinfandel, Beringer (California) - 2014	\$8.00

SUGGESTED WINE FLIGHTS ⁸

Tour of Tuscany	\$12.00
Chianti, Sangiovese, Brunello	
Piedmont Alps	\$12.00
Barbera, Nebiolo, Barolo	
Kings of Italy	\$14.00
Chianti, Brunello, Barolo	
Ciro's Preferito	\$12.00
Pinot Nero, Sangiovese, Nebiolo	
Michelangelo, Raphael, Leonardo	\$15.00
Nebiolo, Brunello, Barolo	

Rosso di Vino**\$13.00**

Sangiovese, Nebiolo, Montepulciano

Abruzzo Breeze**\$8.00**

Pecorino, Pinot Nero, Montepulciano

Piedmonts Delight**\$11.00**

Gavi, Barbera, Nebiolo

DOLCE 6**Tira Misu**

a traditional Italian dessert consisting of layers of espresso soaked ladyfingers and mascarpone filling with a touch of liqueur, finished with a dusting of cocoa and cinnamon

Cuore di Panna

A heart shaped presentation of cream cheese, sweetened whipped cream and vanilla topped with strawberries

Chocolate Mousse

A rich traditional chocolate mousse smothered in whipped cream

Lemon Cake

A light and refreshing cake dusted with powdered sugar and accompanied by lemon cream

Cannoli

Crisp Italian pastry shells filled with sweet, creamy ricotta cheese and chocolate chips

Dolci del Giorno

Please ask your server for today's offering

HOUSE SPECIALTY COFFEES 7**Cafe Simpatico**

Ciro & Sal's House Blend coffee with Creme de Cacao, Brandy and whipped cream

Cafe Romano

Ciro & Sal's House Blend coffee with Sambuca, of course, and whipped cream

Cafe Solo Mio

Ciro & Sal's House Blend coffee with Frangelico, Irish Cream and whipped cream

Cafe Primadona

Ciro & Sal's House Blend coffee with Amaretto, Orange liqueur and whipped cream

Cafe Tutta Frutta

Ciro & Sal's House Blend coffee with Raspberry, Blackberry, Peach and Almond liqueurs with whipped cream

Cafe Mal Femina

Ciro & Sal's House Blend coffee with Strega, Orange liqueur, White Creme de Cacao and whipped cream

Cafe Bella Notte

Ciro & Sal's House Blend coffee with Tia Maria, Orange liqueur and whipped cream

