



Private Party Planner

Private Room for up to 20 Guests for a Sit Down Dinner

Buy Outs for 125 Guests for a Sit Down Dinner

Off Premise Catering available.

For more information and pricing please call:

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Canapés

Cold

Mozzarella and Roasted Grape Tomatoes and Basil Skewers
Fava Bean Crostini
Gazpacho Soup Shots
Bay Scallop Crudo with Orange, Capers and Radish
Oysters or Clams on the Half Shell with Minuette Sauce
Lobster Spoons with Avocado, Black Olive and Chive
Tuna Tartare on Japanese Spoon
Grilled Octopus with Watermelon
Grilled Sirloin on Tomato Focaccia with Red Onion & Garlic Aioli
Beef Carpaccio with Parmesan, Aioli, Arugula and Basil
Prosciutto Wrapped Grissini



Hot

Roasted Garlic Panisse with Pepper Cumin Sauce
Seared Foie Gras with Fig Compote
Morel or Asparagus Risotto Cups
Porcini Soup Shot with Saba and Garlic Croutons
Clams Casino with Mangalitsa Bacon
Baby Tuscan Meatballs
Sweet Sausage, Broccoli Rabe and Pecorino Frittata
Shrimp Scampi
Mini Margarita Pizzas
Crab Cakes with Spicy Aioli



Appetizers

Cold

Beef Carpaccio
Arugula, Parmesan and Aioli

Marinated Tuna
Citrus, Espellette and Avocado

Burrata with Prosciutto and Tomato

Antipasto Toscano 'Del Circo'
Served with Artichokes and Olives

Smoked Salmon or Salmon Tartare
Fennel, Black Olive, Caper and Chive

Hot

Warm Goat Cheese Tart
With Arugula and Tomato Crisps

Gamberoni Pietrasanta
Spicy Brandy Flambéed Shrimp
with Chestnut Honey, Rosemary, Peperoncino and
Fried Artichokes

Seared Scallops
White Beans, Tomato Broth and Basil

Fritto di Calamari, Gamberetti e Zucchine
(fried seafood)





Salads

Mangalitsa Bacon, Blue Cheese
Arugula and Green Apple
Lemon Vinaigrette

Classic Caesar Salad
With Anchovy Knots

Duck Confit
Frisee and Golden Beets
With a Beet Dressing

Circo Salad
Shaved Vegetables, Pecorino, Cherry Tomatoes
Red Wine and Shallot Dressing



Soups

Mushroom
with Garlic Oil, Balsamic Vinegar and Fricassee of Mushrooms

Zuppa alla Frantoiana
Tuscan Thirty Vegetable and Bean Soup

Green Pea
Shallots, Mint and Crispy Pancetta

Circo's Gazpacho (Seasonal)



Pasta and Risottos

Available as an Appetizer, 2nd Course or Entrée

Ravioli di Mamma Egi
Ricotta di Bufala and Spinach Ravioli with Butter and Sage

Tagliatelle alla Bolognese
Tagliatelle Pasta with Meat Ragù

Spaghetti alle Vongole
‘clams casino style’, jalapeño, pancetta, bread crumbs

Pappardelle with Duck Ragù
Muscovy duck ragù, wild mushrooms

Chef’s Signature Lasagne alla Bolognese

Risotto with Wild Mushrooms and Asparagus

Lobster Risotto
(supplemental \$8)



Meat

Osso Buco alla Milanese
with Saffron Risotto

Veal alla Milanese
Arugula and Tomato Salad

Braised Short Ribs
with a Grilled Red Onions, Roasted Tomatoes
and Polenta

Grilled Rack of Lamb
Artichokes, Pickled Radicchio and Roasted
Potatoes

Grilled Sirloin
Roasted Potatoes and Swiss chard



Game and Poultry

Pollo al Mattone
Tuscan Brick Pressed Chicken with Cipolline
Onions, Roasted Potatoes and Swiss Chard

Duck
Crisp Leg and Roast Breast
Brussels & Cippolini Onions and Orange

Rabbit alla Cacciatora

Seafood



Butter Poached Lobster
Risotto of Corn, Curry Basil
and Red Peppers
(Supplemental \$10)

Seared Cod Fillet
With Crispy Brandade, Black Truffle Sauce
and Asparagus

Grilled Salmon
Zucchini Basil and Cannellini Bean Ragù,
Grape Tomato Broth

Durade all'Acqua Pazza Braised Vegetables,
Tuscan herbs

Grilled Branzino
with Potatoes, Onions, Cherry Tomatoes,
Capers, Artichokes and Oregano



Add A Cheese Course **\$10.00 Per Person**





Desserts

Zuccotto al Cioccolato

Milk Chocolate Mousse Sponge Cake with Dry Meringue

Cannoli Siciliani

Cannoli with Blood Orange Sorbet

Babà Al Rhum

Babà Cake Macerated in Rum Coulis with Mascarpone Cream and Fresh Fruit

Torta della Nonna con Gelato

Sable Tart filled with Vanilla Cream with Toasted Pinoli Nuts and Caffè-Latte Gelato

Crème Brulée Le Cirque

Le Cirque's Legendary Vanilla Custard with Burnt Sugar Crust

Bomboloncini con Crema al Cappuccino

Tuscan Doughnuts with choice of Marmalade, Vanilla or Chocolate served with a Cappuccino Cream Cup

Gelati e Sorbetti Fatti in Casa

Home Made Ice Cream and Sorbet

Gelato Affogato

Two Scoops of Vanilla Ice Cream drowned in Illy Espresso

Lo Sgroppino

Lemon Sorbet drowned with Vodka or Limoncello

