

LUNCH MENU

CHEESE / \$16 for cheese board

Parmigiano Reggiano The King of Italian Cheeses *Parma, Italy*

Leonora Goat's Milk, 3 Month Age, Bright, Balanced, Lemony *Leon, Spain*

Brillat Savarin Cow's Milk, Soft, Creamy *Burgundy, France*

TO SHARE OR NOT TO SHARE

Mushroom Bruschetta \$13

Evoo, Forest Mushroom,
Goat's Milk Cheese

Fritto Misto \$16

Fisherman's assortment Fish Fry
With Aioli, Slaw

Arancini \$12

Risotto Balls, Fonduta, Porcini Powder

Oysters Rockefeller (6) \$17

Prosciutto, Kale, Hollandaise

Brussel Sprouts \$11

Cranberry, Horseradish, Shaved Parm

SOUP + SALAD

Soup \$9

Chefs Daily Recipe

Fall Squash Panzanella \$14

Assortment of Roasted Squash,
Walnuts, Maple Chili Vinaigrette

Kale Caesar \$12

Anchovy, Parm,
Traditional Dressing

ADD TO YOUR SALAD

*Grilled Steak \$12

Roasted Fish \$11

MAIN COURSE

Scallop Roll \$26

Aioli, Lettuces, Slaw

*Steak Tartine \$18

Teres Major, Seared Shallot and
Mushroom, Porcini Taleggio Fonduta

Roasted Fish Sandwich \$17

Tomato Red Pepper Compote, Pickles,
Fried Capers, Handcut Fries, Slaw

Market Fish \$MP

Changes Daily

*Signature Burger \$17

Manchego, Tomato, Prosciutto,
Paprika Aioli, Handcut Fries

Fettucini \$21

Duck Confit, Cinnamon, Apple Puree,
Mascarpone

Mushroom Risotto \$24

Mushroom Variations, Parm, Sherry

CHILDRENS

Buttered Pasta \$9

Housemade, Cabot Butter

Fish N Chip \$13

Handcut Fries, Pickles

Grilled Cheese Tomato \$9

Handcut Fries

Ceia

KITCHEN + BAR

Nancy Batista-Caswell
Proprietor + Wine Director

Please inform our staff of any
allergens you may have prior
to ordering a bite to eat.

*Consuming raw and
undercooked items can lead
to a foodborne illness.

ceiakitchenbar.com
38 State Street
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The flagship establishment of
Caswell Restaurant Group

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