

# LUNCH MENU

## CHEESE / \$16 for cheese board

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

**Leonora** Goats 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,  
Goats' 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

### Lobster roll \$26

lemon Aioli, Lettuce

### Steak Tartine \$18

Teres Major, Seared Shallot and  
Mushroom, Porcini, Tallegio Fonduta

### Roasted Fish Sandwich \$16

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

### Roasted Market Fish \$mp

Changes Daily

### \*Signature Burger \$17

Manchego, Tomato, Paprika Aioli,  
Handcut Fries

### Fettucini \$22

Duck Confit, Cinnamon, Apple, 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  
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The flagship establishment of  
*Caswell Restaurant Group*

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