

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

Salt Cod Cakes \$14

Pickled Vegetables, Paprika Aioli

Garlic Shrimp \$16

Chile, Linguica, Olive oil

Baked Cauliflower \$11

Gruyere, Kale Breadcrumbs

SOUP + SALAD

Soup \$9

Chefs Daily Recipe

Burrata \$15

Baby Beets Pistachio
vinaigrette, Citrus dust

Kale Caesar \$12

Anchovy, Parm,
Traditional Dressing

ADD TO YOUR SALAD

Grilled Steak \$12

Roasted Fish \$11

MAIN COURSE

Lobster Roll \$26

Lemon Herb Aioli, Lettuce

Signature Burger \$17

Manchego, Tomato, Paprika Aioli,
Prosciutto, Handcut Fries

BLT \$14

Bacon, Lettuce, Tomato, Buttermilk Aioli

Chicken Sausage Fettucini \$21

Pesto, Garlic Sausage

Roasted Fish Sandwich \$16

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

Mushroom Risotto \$22

Mushroom Variations, Parmesan,
Marscapone

Roasted Market Fish \$mp

Changes Daily

CHILDRENS

Buttered Pasta \$9

Housemade, Cabot Butter

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
Downtown Newburyport, MA
978/358.8112

The flagship establishment of
Caswell Restaurant Group

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