

## Soup & Pasta

### **City Soup \$3<sup>25</sup>**

Chickpea Purée, Porcini Mushrooms, Pan-Seared Zucchini, Cubed Parmesan

### **Soup of the Day P/A**

### **City Pasta \$8<sup>50</sup>**

Tubetti, Sautéed Mushrooms, Tomato, Garlic, Whipped Ricotta, wrapped in Zucchini Carpaccio

With or Without Smoked Portuguese Pancetta

## Dessert

### **Panna Cotta \$3<sup>50</sup>**

Part Skim, Part Cream, topped with Soft Chocolate

### **Marinated Pineapple Carpaccio \$3<sup>50</sup>**

With Ginger and Cinnamon

### **Twin Bite-Sized Almond Tarts (2) \$3<sup>50</sup>**

## Salads

### **Fresh Mozzarella \$8<sup>25</sup>**

Coated with Sun-Dried Tomato Pesto, Sautéed Onions, Roasted Bell Pepper, White Balsamic Vinaigrette-Seasoned-Lettuce, Sliced Fresh Tomato

### **Coriander Seasoned Orzo \$8<sup>25</sup>**

Diced Tomato, Walnuts, Crumbled Goat Cheese, over a bed of Seasonal Lettuce  
With Shrimp, \$10.95

### **Chunky Tuna \$8<sup>25</sup>**

Tomato, Celery, Parsley, Red Onion, Black Olives, Capers, Olive Oil

### **Ham & Swiss Cheese Rollatini \$8<sup>25</sup>**

Endive stuffed with Seasoned Watercress, Zucchini Chutney, wrapped in Ham & Swiss Cheese, over a bed of Marinated Tomato  
Honey Mustard Yogurt Sauce on the side

### **Avocado & Celery \$8<sup>25</sup>**

Tomato, Red Onion, Olive Oil, Parsley Leaves  
With Tuna, \$10.95

## Sides

### **Napoletano Potato & String Beans \$3<sup>25</sup>**

Seasoned with Raw Garlic, Olive Oil

### **Tomato & Onion \$2<sup>50</sup>**

Yogurt Pesto Dressing

### **Seasonal Salad \$3<sup>25</sup>**

Vinaigrette

### **Fresh Spinach Salad \$3<sup>25</sup>**

Honey Dijon Yogurt Dressing, Toasted Sesame

## Our Chef

Born in Naples, grew up in New York, lived in Lisbon, back in New York...

I have been working with the Portuguese community in New Jersey to find those delicious ingredients I was surrounded by in Portugal over the past 13 years. After a few visits, I was fortunate to find a Portuguese baker to help me finalize the perfect light bread. The insides of the bread are removed and the golden crust is filled with a mixture of what we're calling, "ItaLisboNyorker" flavors.

There is no mayo. I have swapped the mayo for yogurt sauces and a splash of olive oil in order to wet the sandwich.

City Sandwich is about "eat good • feel good" – not about the perfect calorie count, not about being vegetarian, and not about being vegan... everyone is welcomed.

It's about eating the way we used to growing up... a tasty sandwich truly made from scratch with wonderful ingredients.

– Chef Guerrieri

[www.chefguerrieri.com](http://www.chefguerrieri.com)

**Eat Good**  
**649 Ninth Ave**  
**New York City**  
**City Sandwich**  
**citysandwich.net**  
**(646) 684-3943**  
**Feel Good**

Take-Out Menu

(prices subject to change)

La Parma-Prosciutto  
Fresh Mozzarella  
Roasted Peppers  
**Franco**  
Arugula  
Raw Garlic  
Olive Oil

No Meat, \$6.95

**\$9<sup>75</sup>**

Roast Beef  
Roasted Peppers  
Broccoli Rabe  
**James**  
Melted Mozzarella  
Sautéed Onions  
Olive Oil

**\$8<sup>75</sup>**

Roasted Zucchini  
Roasted Onions  
Roasted Tomato  
**Antonio**  
Melted Mozzarella  
Olive Oil

**\$6<sup>95</sup>**

Roasted Eggplant  
Fresh Basil  
Roasted Tomato  
**Christina**  
Melted Mozzarella  
Garlic  
Olive Oil

**\$7<sup>50</sup>**

Smoked Salmon  
Tomato  
Chopped Onions  
**Jerry**  
Seasonal Lettuce  
Shallot Dill-  
Yogurt Sauce

**\$8<sup>95</sup>**

Omelet  
Sautéed Onions  
Fresh Oregano  
**Nonna**  
Melted Mozzarella  
Olive Oil

**\$5<sup>95</sup>**

Roasted Seasonal-  
Vegetables  
Roasted Tomato  
**Cornelia**  
Fresh Rosemary  
Olive Oil

With Melted  
Mozzarella, \$8.95

**\$7<sup>95</sup>**

Ham & Turkey  
Onions  
Tomato  
**Gary & Phil**  
Watercress  
Honey Dijon-  
Yogurt Sauce

**\$6<sup>95</sup>**

Smoked-  
Portuguese Pancetta  
Seasonal Lettuce  
**Todd**  
Tomato  
Honey Dijon-  
Yogurt Sauce

**\$7<sup>50</sup>**

Grilled Radicchio  
Grilled Onions  
Roasted Tomato  
Goat Cheese  
**Diane**  
Sweet Balsamic-  
Vinegar  
Olive Oil

**\$7<sup>95</sup>**

Egg Whites  
Portuguese Paio  
Broccoli Rabe  
Sautéed Onions  
**Maria**  
Melted Mozzarella  
Tomato  
Olive Oil

**\$7<sup>50</sup>**

Steamed Shrimp  
Watercress  
Chopped Onions  
**Lucy**  
Tomato  
Honey Basil-  
Yogurt Sauce

**\$9<sup>50</sup>**

Egg Whites  
Sautéed Onions  
Fresh Oregano  
**Monica**  
Melted Mozzarella  
Olive Oil

**\$6<sup>95</sup>**

Fresh Mozzarella  
Tomato  
Seasonal Lettuce  
**Altan**  
Basil Pesto-  
Yogurt Sauce

**\$6<sup>95</sup>**

Portuguese Alheira-  
Vinegar Sausage  
Steamed-  
Collard Greens  
**Henrique**  
Grilled Onions  
Melted Mozzarella  
Tomato

**\$8<sup>50</sup>**

Chicken Breast  
Tomato  
Broccoli Rabe  
**Victoria**  
Sautéed Onions  
Melted Mozzarella  
Olive Oil

**\$8<sup>95</sup>**

Portuguese Morcela  
Broccoli Rabe  
Tomato  
Collard Greens  
**Nuno**  
Melted Mozzarella  
Garlic  
Olive Oil

**\$8<sup>50</sup>**

Soaked Codfish  
Tomato  
Seasonal Lettuce  
Sautéed Onions  
**The Chef**  
Capers  
Black Olive Pesto  
Olive Oil

**\$9<sup>75</sup>**

Egg Whites  
Spinach  
Melted Brie  
**Pavia**  
Sautéed Onions  
Tomato

**\$7<sup>50</sup>**

Fresh Sausage  
Broccoli Rabe  
Tomato  
Peperoncino  
**Dave**  
Melted Mozzarella  
Garlic  
Olive Oil

**\$8<sup>95</sup>**