

Soup

\$4⁵⁰ \$2⁷⁵ w/ sandwich purchase
All soups prepared with NO dairy -
soups can be prepared without garnish

September - May (Hot)

Roasted Cabbage & Carrot Purée
Caramelized Onions, Italian Sausage

Tomato
Cubed Potato, Fresh Spinach

June - August (Cold)

Chilled Gaspaccio
Diced Raw Vegetables and Tomato

Chilled Spicy Cucumber & Chickpea
Cilantro, Lemon

Beverages

Boylan Soda
Cane Cola, Creme Soda, Root Beer, Black Cherry,
Diet Cane Cola, Diet Black Cherry

Bottled Water, Juice & Teas
Perrier, Smart Water, Crystal Geysler,
Zico (coconut water)
Honest Tea, Apple & Eve
Unsweetened Iced Tea
Bai

Homemade Lemonade

Homemade Unsweetened Iced Tea

Dessert

Panna Cotta **\$3⁹⁵**
Strawberry Port Wine Sauce

Mini Panna Cotta **\$1²⁵**
12 pack for \$15.00

Cornelia Guest Cookies **\$4⁵⁰**
Chocolate Chip (Vegan)

Large Chocolate Chip Cookie **\$2⁷⁵**

Fruit Cup **\$4⁵⁰**

Pastel De Crema **\$2²⁵**

Good Morning America -
“... awesome sandwiches that go beyond back-to-
school”

CBS -
“New York City’s 5 Best Breakfast Sandwiches...This
sandwich is enough for breakfast and lunch.”

Zagat -
“Chef Michael Guerrieri’s “delicious”, thought-
provoking” Portuguese-Italian sandwiches
combine the “freshest ingredients” and “to-die-for”
“homemade” bread at this Hell’s Kitchen storefront.”

The New York Post -
“Unlike PB&J or egg salad, octopus has not yet been
hailed as a lunchtime staple which seems like a
shame when you bite into the Fatima.”

Tasting Table -
“The results are harmonious fillings within bread
that achieves sandwich nirvana.”

The Village Voice / Eater -
“I was knocked out by the morcela and broccoli
rabe...making an insanely good combo. The bread
alone...is worth visiting for.”

The New York Times -
“Michael Guerrieri’s trajectory, from New York to
Naples to Lisbon, is reflected in the sandwiches at
this tiny place...”

Time Out -
“You won’t miss the mayo...the Portuguese and
Italian-inspired fillings take center stage.”

Daily Candy -
“...well worth the fifteen-minute walk from Central
Park South. The Corneila, stuffed with roasted
seasonal veggies and rosemary, is delectable
enough for the walk back.”

Catering

(we cater up to 500 persons. All sandwiches
are catering size)

Individual Catering Size Sandwich **\$5⁷⁵**
Sandwich Bowl - 20 Sandwiches **\$120⁰⁰**

Fruit Bowl **\$45⁰⁰**

Chicken and Pork Vinegar MmmEatBalls **\$45⁰⁰**

Salads **\$45⁰⁰**
(serves 8-10) (side homemade vinaigrette)

- Fresh Spinach, Raw Mixed Vegetables, Goat Cheese
- Mozzarella, Tomato Mixed Greens
- Mixed Greens
- S.O.S. Kale Salad **\$65⁰⁰**
(Savory-Outstanding-Salad)
Shredded Kale, Mixed Nuts, Dried Cranberries,
Raisins, Peanut Vinaigrette Berry Preserve

Dessert
Mini Panna Cotta (dozen) **\$15⁰⁰**
Cornelia Guest Cookies (dozen) **\$10⁰⁰**

Group
10-12 Persons (20 sandwiches), Choice of Large
Salad and Fruit Bowl, Dessert (12 mini panna cotta)
Price: \$190.00

15-20 Persons (32 sandwiches), Choice of Large
Salad and Fruit Bowl, Dessert (24 mini panna cotta)
Price: \$265.00

35-40 Persons (50 sandwiches), Choice of 2 Large
Salads and Fruit Bowl, Dessert (60 mini panna cotta)
Price: \$495.00

All orders includes utensils, napkins, plates;
Delivery charge may apply depending on distance;
24hr notice for placing orders;
24hr cancellation notice or charges will apply;
5% administration fee;
Tax and gratuity not included.
All food prepared on premises (except cookies).

Take a bite... become one of us!

Takeout & Delivery
649 Ninth Ave.
New York City
City Sandwich
citysandwichnyc.com
p (646) 684-3943
f (646) 684-3812

Between 45 & 46 St.

Delivery Area:
Hudson River - Park Avenue
32 St. - 60 St.

Delivery Minimum: \$15

(prices subject to change)

Eat Good
City Sandwich
Feel Good®

Sandwiches with Meat

(some have dairy, our chicken is free-range)

Dave Fresh Sausage, Kale, Tomato, Pepperoncino, Melted Mozzarella, Garlic, Olive Oil **\$11⁹⁵**

Franco La Parma Prosciutto, Fresh Mozzarella, Roasted Peppers, Arugula, Raw Garlic, Olive Oil **\$13⁹⁵**

Gary & Phil Ham & Turkey, Onions, Tomato, Watercress, Honey Dijon Yogurt Sauce **\$11⁹⁵**

Henrique Portuguese Alheira, Melted Mozzarella, Sautéed Onions, Kale, Tomato, Olive Oil **\$11⁹⁵**

James Roast Beef, Roasted Peppers, Fresh Mozzarella, Sautéed Onions, Seasonal Lettuce, Olive Oil **\$11⁹⁵**

LGBT Linguica Spread, Goat Cheese, Bacon, Tomato, Sautéed Onions, Seasonal Lettuce, Olive Oil **\$11⁹⁵**

MmmEatBalls Pork, Chicken, Portuguese Alheira, Tomato Cream, Melted Mozzarella **\$11⁹⁵**

Rob Pan Seared-Smoked Ham, Sautéed Spicy Kale, Sautéed Onions, Garlic, Melted Mozzarella, Balsamic Mustard **\$11⁹⁵**

Salvatore Homemade La Parma Prosciutto Spread, Roasted Peppers, Chicken Breast, Sautéed Onions, Watercress, Olive Oil **\$13⁹⁵**

Todd Smoked Portuguese Pancetta, Seasonal Lettuce, Tomato, Honey Dijon Yogurt Sauce **\$11⁹⁵**

Victoria Chicken Breast, Tomato, Kale, Garlic, Sautéed Onions, Melted Mozzarella, Olive Oil **\$11⁹⁵**

Sandwiches without Meat

(some have dairy or fish)

Altan Fresh Mozzarella, Tomato, Seasonal Lettuce, Basil Pesto Yogurt Sauce **\$10⁹⁵**

Guida Tuna, Avocado, Tomato, Celery, Onions, Arugula, Fresh Parsley, Olive Oil **\$11⁹⁵**

The Buckle (raw) Kale, Yellow/Green Zucchini, Red/Green Cabbage, Cucumber, Watercress, Garlic, Black Bean Lemon Vinaigrette **\$10⁹⁵**

With Chicken, Roast Beef, Turkey or Ham **\$2⁷⁵**

S.O.S. Shredded Kale, Mixed Nuts, Dried Cranberries, Peanut Vinaigrette Berry Preserve **\$10⁹⁵**

With Chicken, Roast Beef, Turkey or Ham **\$2⁷⁵**

Veggie Franco Fresh Mozzarella, Roasted Peppers, Arugula, Raw Garlic, Olive Oil **\$10⁹⁵**

Salads

S.O.S. Kale Salad (Savory-Outstanding-Salad) **\$10⁹⁵**
Shredded Kale, Mixed Nuts, Dried Cranberries, Raisins, Peanut Vinaigrette Berry Preserve

With Chicken, Roast Beef, Turkey or Ham **\$2⁷⁵**

Side Kale Salad **\$4⁵⁰**

Make any sandwich into a salad add **\$2⁰⁰**
All sandwiches with “melted” are served over our wilted spinach, all other sandwiches served with seasonal lettuces.

Our Chef

Born in Naples, grew up in New York, lived in Lisbon now back in New York... The bread’s insides are scooped out; the golden crust is filled with “ItaLisboNewYorka” flavors. “Three cities between bread” create a new sensation of explosive Mediterranean tastes- food the digestive system and body appreciate. We’ve swapped the may for yogurt sauces and a splash of olive oil to moisten the sandwiches. Take a bite, become one of us!

- Chef Guerrieri (www.chefguerrieri.com)

Sandwiches with Eggs

(some have dairy or meat - served all day)

Bench Girl Omelet, Portuguese Alheira, Spinach, Sautéed Onions, Melted Mozzarella, Olive Oil **\$10⁹⁵**

Jeff Omelet, Portuguese Pancetta, Sautéed Onions, Melted Mozzarella, Olive Oil **\$10⁹⁵**

Nonna Omelet, Sautéed Onions, Fresh Oregano, Melted Mozzarella, Olive Oil **\$9⁹⁵** (no meat)

Add-ons

Meat **\$2⁷⁵**

Roast Beef, Ham, Turkey, Pancetta, Morcela, Alheira, Sausage, Chicken Breast, Prosciutto Spread, Prosciutto

\$3⁰⁰

Fish **\$3⁰⁰**

Smoked Salmon, Steamed Shrimp

Cheese **\$2⁰⁰**

Mozzarella, Goat Cheese, Brie

Eggs **\$2⁰⁰**

Egg Whites, Omelet

Vegetables / Fruit

Roasted Peppers, Kale

\$2²⁵

Arugula, Onions, Watercress

\$1⁵⁰

Avocado

\$3⁷⁵

Herbs **\$⁵⁰**

Oregano, Basil, Rosemary Oil

Sauce **\$⁷⁵**

Shallot Dill Yogurt, Honey Dijon Yogurt, Basil Pesto Yogurt, Honey Basil Yogurt, Piri-Piri, Vinaigrette

Gluten Free / No Bread

Sandwiches can be served with no bread or turned into salads.

Open Sandwich

Less carbs - served on bottom half of bread.

Warning

Food allergy warning our food may contain peanut or tree nut products.

Our Chef may occasionally substitute ingredients listed on menu. Please specify any allergies when placing order.

Please ask to confirm if our ingredients are not gluten free.