

Antipasto Plate \$13

Proscuitto di Parma, grilled parmesan eggplant, long stemmed artichokes, sun dried tomatoes, olives and Grana Padano are dressed with the Extra Virgin Olive oil of Tuscany.

International Cheese Plate \$14

Five pieces of our favorite cheeses from around the world, -from Italy, Gorgonzola and aged Parmesan, from France, -Brillat Savrin (buttery triple cream brie), from England, - Sage Derby, and Provolone from the USA. Served with pear slices and sliced Italian loaf.

Bruschetta with 3 Toppings \$ 8

Toasted Italian loaf is spread with roasted garlic puree and presented with 3 toppings: sun-dried tomato, olive tapenade and red onion marmalade.

Beef Carpaccio \$13

Tender slices of beef topped with chopped arugula, Extra Virgin olive oil and fresh parmesan cheese

Tuna Carpaccio \$12

Tuna marinated in lemon, mustard, shallots and Extra Virgin olive oil.

Bresaola Sm.\$12 Lg. \$16

Bresaola wrapped around arugula alongside our classic Buffalo Mozzarella. Served with crostini.

Fresh Buffalo Mozzarella \$14

Classic arrangement of Roma tomatoes, fresh basil and fresh Buffalo mozzarella, sprinkled with toasted pine nuts and served with Crostini and Extra Virgin Olive Oil

Calamari \$ 9

*Tender and flavorful calamari can be deep fried and served with a side of marinara sauce **or** sautéed in a garlic, olive Oil, white wine and lemon.*

Breaded Artichokes \$10

Artichokes hearts breaded and served with a lemon, butter, caper sauce.

Soups and Salads

Minestrone Soup \$ 7

Ciao Bella's version of this classic Italian Soup Simply fresh seasonal vegetables in our flavorful chicken stock

Soup of the Moment \$ 7

Our chef is inspired by whatever is fresh in the markets

Ciao Bella Caesar \$ 8

Fresh Romaine is tossed with creamy Caesar dressing and garnished with croutons, parmesan cheese and anchovy fillets.

With Grilled Chicken Breast \$11

With Seared Ahi \$12

Warm Roasted Vegetable Salad \$ 9

Red potatoes, peppers, onions, mushroom and mixed seasonal vegetables roasted and tossed in Extra Virgin Olive oil.

With Grilled Chicken Breast \$12

With Seared Ahi \$13

Italian Wedge \$8

Fresh Romaine topped with gorgonzola and pancetta dressing

Mista Insalata \$7/full \$5/half

Sweet mix of organic greens, roasted red peppers, pine nuts and tomato. Tossed in a shallot vinaigrette.

Pizza
Wood fired 12" pizza crust

Chef's featured Pizza of the Week – Ask your server

We also offer Gluten-Free pizza crust

Margarita Pizza <i>topped with grilled fresh diced tomato, basil, herbs and just a touch of whole milk mozzarella.</i>	\$11	Gourmet Mushroom Pizza <i>loaded with imported and domestic mushrooms. Topped with whole milk mozzarella.</i>	\$13
Pizza with Pesto and Chicken <i>brushed with pesto and topped with grilled chicken breast slices, onions, and whole milk mozzarella</i>	\$14	Pepperoni Pizza <i>Pepperoni and extra whole milk Mozzarella too!</i>	\$13

Pasta

We also offer Wheat-free, Gluten-Free, Fat-Free, Sodium-Free pasta options.

Spaghetti <i>Our homemade sauces top al Dente spaghetti. Choice of Sauces:</i>		Ravioli <i>Try one of our fresh ravioli with delicious homemade sauces.</i>	
Marinara	\$10	Spinach	\$14
Bolognese	\$12	Lobster	\$18
Alfredo	\$11	Sundried tomato and Artichoke	\$15
Meatballs	\$14	<i>topped with sundried tomato sauce</i>	
Linguine Puttanesca <i>Fresh Roma tomatoes, fresh basil, garlic, mild onions, black olives, anchovy fillets and Extra Virgin Olive Oil is topped with aged Parmesan Reggiano</i>	\$13	Ciao Bella Lasagna <i>Homemade lasagna layered with beef, ricotta, mozzarella, herbs and sauce.</i>	\$14
with Italian Sausage	\$16	Chicken Farfalle <i>Bowtie pasta simmered with green and red onions, mushrooms, grilled chicken and a touch of garlic in a creamy Asiago cheese sauce.</i>	\$16
Penne Portabella <i>Portobello mushrooms, Italian sausage, arugula and parmesan cheese on Penne pasta tossed in a porcini cream sauce.</i>	\$15	Gnocchi <i>(nee-okkee) is the Italian word for dumplings. Ours are potato gnocchi with fresh shrimp and tomatoes. Tossed in a rosemary cream sauce</i>	\$19

Veal Osso Bucco Our House Specialty! <i>This Classic Italian favorite is braised for hours to develop the sauce of rich veal stock, tomatoes, garlic, celery, onions and carrots. Served over pasta</i>	\$33	Beef, Veal, Lamb Filet Mignon <i>Tender grilled Filet Mignon sliced and fanned over a bed of Mushroom risotto. Topped with a port reduction sauce</i>	\$35
Rack of Lamb <i>Our rack of lamb is roasted in a crust of pistachios, sauced with a port demi glace and served with garlic mashed potatoes.</i>	\$29	Portabella New York Steak <i>Choice Beef topped with sautéed spinach and a freshly grilled portabella Mushroom.</i>	\$32
Duck <i>8oz breast sliced and fanned over mango risotto, complimented with a port reduction and a mango sauce.</i>	\$26	Lamb Shank <i>Slow roasted Lamb topped with red wine and mushroom sauce Served with risotto</i>	\$29

Chicken Parmesan <i>Breaded chicken breast topped with marinara sauce, with melted mozzarella cheese, fresh basil and tomatoes. Served with potatoes and vegetables.</i>	\$11	Chicken, Seafood, Vegetarian <i>These delicate fillets are lightly sautéed and finished in lemon, dry vermouth, and butter sauce. Then garnished with capers and Italian parsley. Served with potatoes and vegetables.</i>	\$19
Chicken Marsala <i>Chicken breast sautéed in butter with mushrooms deglazed with marsala wine. Served with potatoes and vegetables.</i>	\$18	Calamari Steak <i>Fresh calamari steak dipped in egg, sautéed and then topped with a lemon cream artichoke sauce. Served with potatoes and vegetables.</i>	\$18
Roasted Rosemary Chicken <i>½ chicken, marinated in rosemary and olive oil, pan roasted and served with fresh vegetables</i>	\$16	Salmon <i>Boneless salmon fillet prepared poached or grilled and topped with a white wine and tomato cream sauce. Served with potatoes and vegetables.</i>	\$21
Eggplant Napoleon <i>Eggplant layered with vegetables and topped with a balsamic reduction. Beautiful, healthy and oh so good!</i>	\$12	Halibut <i>Pan seared with prosciutto, lemon, white wine and capers! Served with potatoes and chef's fresh vegetables</i>	\$25
Tilapia <i>Tilapia Filet in a Rosemary, Sage Butter Sauce served with steamed vegetables and red potatoes</i>	\$16		

Sides (Great to share)			
Vegetables of the Day	\$ 6	Sweet Potato Fries	\$ 5
Sautéed Mushrooms	\$ 5	Mushroom Risotto	\$ 8
Garlic Cheese Bread	\$ 5	Garlic Mashed Potatoes	\$ 5
		Gnocchi w/lobster sauce	\$12

If you don't see something you are looking for we may be able to prepare it. Most of our entrees can be cooked to your specifications or made without sauces. Just let us know. Please advise your server if you have any food allergies

18% gratuity may be added to parties of 10 or more