

# *Ciao Bella*

## *Sample Dinner Packages*

Table Service Dinner  
All menus include warm focaccia bread for the table

2 course meal  
(Entrée and dessert)

### **Entrée**

*Choose one of the following*

#### **Spaghetti Marinara**

*Al dente pasta topped with rich marinara sauce and basil.*

#### **Lasagna Bolognese**

*Housemade Lasagna layered with Beef, ricotta, mozzarella, herbs and sauce*

#### **Chicken Farfalle**

*Bowtie pasta simmered with onion, mushrooms, grilled chicken and a touch of garlic in a creamy asiago cheese sauce.*

#### **Fettuccine Alfredo**

*Fettuccine tossed in a creamy alfredo sauce and topped with parmesan cheese.*

### **Dessert**

#### **Tiramisu**

\$18 per person  
(plus Tax and Gratuity)

**Only available from 1-4pm  
Monday – Thursday**

**Prices subject to change**

**3 course meal  
(Salad, Entrée and dessert)**

**House Salad**

**Entrée**

*Choose up to 3 of the following for your personal menu*

**Roasted Rosemary Chicken**

*A half of roasted chicken with garlic, spices and herbs.  
Served with garlic mashed potatoes and roasted vegetables*

**Eggplant Parmesan**

*Breaded eggplant baked with mozzarella and pomodoro sauce*

**Grilled Salmon**

*Boneless salmon fillet is grilled and topped with tomato cream sauce and Served with  
garlic mashed potatoes and roasted vegetables*

**Chicken Farfalle**

*Bowtie pasta simmered with onion, mushrooms, grilled chicken and a touch of garlic in  
a creamy asiago cheese sauce.*

**Sundried Tomato and Artichoke Ravioli**

*Jumbo Ravioli stuffed with artichoke and sun dried tomatoes. Topped with a sun dried  
tomato cream sauce.*

**Chicken Piccata**

*Grilled chicken breast topped with a lemon butter caper sauce. Served with potatoes and  
mixed vegetables*

**Linguine Primavera**

*Linguine tossed with olive oil and vegetables. Topped with gorgonzola cheese.*

**Dessert**

**\*\*House Dessert**

**\$38 per person  
(plus tax and gratuity)**

**Prices subject to change**

**4 Course Meal**  
**(Appetizers, Salad, Entrée and Dessert)**

**Select up to 3 House hors d'ourves**

**House Salad**

**Entrée**

*Choose up to 3 of the following for your personal menu*

**Salmon Affogato**

*Poached salmon served with a light wine and tomato cream sauce*

**Osso Bucco**

*This classic Italian favorite is braised for hours to develop the sauce of rich veal stock, mushrooms, tomatoes, garlic, onions and carrots. Served over pasta*

**Buckwheat Pasta**

*Fresh spinach, garlic and portabella mushrooms*

**Grilled Swordfish Steak**

*Topped with whole grain mustard. Served with potatoes and mixed vegetables.*

**Chicken Marsala**

*Chicken breast topped with mushrooms. Simmered in a marsala wine sauce.*

**Shrimp Alfredo**

*Fettucine tossed with shrimp in an alfredo sauce*

**Dessert**

**\*\*House Dessert**

\$53 per person  
(Plus Tax and Gratuity)

**Prices subject to change**

**Buffet**

Located on our patio  
(Minimum 25 guests)

**All Buffets are served with Salad, bread and dessert**

**Buffet Option 1**

Choose up to 2 of the following

Eggplant Parmesan  
Spaghetti Marinara  
Chicken Farfalle  
Linguine Puttanesca  
Pasta Primavera  
Fettuccine Alfredo  
Lasagna Bolognese  
Chef's Vegetables

Tiramisu

\$28.00 per person  
(Plus Tax and Gratuity)

**Buffet Option 2**

(Includes chef's vegetables)

Choose up to 2 of the following

Chicken Parmesan  
Braised Short Ribs  
Spaghetti Bolognese  
Chicken Marsala  
Italian Sausage and Peppers  
Italian Meatballs

Lemon drop Cheesecake

\$36.00 per person  
(Plus tax and gratuity)

**Buffet Option 3**

Prime Rib Station  
Pasta Station with Chef  
Chef's Vegetables  
Assorted Desserts and Coffee Station

\$48 per person  
(Plus tax and gratuity)

**Prices subject to change**

## Wine Pairing Dinners

### Menu #1

#### 1<sup>st</sup> Course

Puff Pastry topped with gorgonzola cheese, walnuts and balsamic  
**Paired with Prosecco**

#### 2<sup>nd</sup> Course

##### **Tuna Stack**

Fresh, spicy Ahi, stacked with rice and avocado  
**Paired with Echelon Pinot Grigio**

#### 3<sup>rd</sup> Course

##### **Duck Salad**

**Paired with Chalone Merlot**

#### 4<sup>th</sup> Course

##### **Filet Medallion**

Served with risotto and topped with a port wine sauce and dried cherries  
**Paired with Primavoce Super Tuscan**

#### Dessert

**Paired with Moscato**

**\$85.00 per person with wine**

**\$71.00 without wine**

**Plus Tax and Gratuity**

**Prices subject to change**

**Menu #2**

Hors d'ourves

**Paired with Principessa**

**1<sup>st</sup> Course**

Antipasti Salad

**Paired with Pinot Grigio**

**2<sup>nd</sup> Course**

Pomodoro Soup

**Paired with Arneis Blange**

**3<sup>rd</sup> Course**

Beef Carpaccio

**Paired with A-mano Primitivo**

**4<sup>th</sup> Course**

Rissoto with fresh Corn and fig Port sauce

**Paired with Sartori Amarone**

**5<sup>th</sup> Course**

Braised Short ribs

**Paired with Einaudi Cannubi Barolo**

**Dessert**

Chocolate Truffles

**Paired with Edmeades Last Harvest Zinfandel**

**\$108.00 per person with wine**

**\$93 without wine**

**Plus tax and gratuity**

**Wine selections may vary with availability**

**Prices subject to change**

## **Additional Selections and Substitutions**

### **Intermezzo**

Clean your palate between courses with a scoop of sorbet

**Add \$3.00 per person**

### **Cheese Courses ( 2 ounce cheese course)**

**Choose from: Gorgonzola, Parmesan, Brie, Sage Derby or Provolone**

One cheese selection  
**Add \$3.00 per person**

Two Cheese Selections  
**Add \$6.00 per person**

Three Cheese Selections  
**Add \$9.00 per person**

Four Cheese Selection  
**Add \$12.00 per person**

### **House Appetizer Course**

**Please chose up to three of the following**

Italian Sausage and Peppers  
Brushetta  
Caramelized Onion Tarts  
Pizza Bites  
Cocktail Meatballs  
Vegetable Puff pastry

**Add \$6.00 per person**

**Prices subject to change**

**Premium Appetizers**

Seared Ahi on Focaccia

**Add \$8.00 per person**

Braseola wrapped Arugala

**Add \$7.00 per person**

Prosciutto wrapped Cantaloupe

**Add \$7.00 per person**

Smoked Salmon topped with Crème Fraise

**Add \$8.00 per person**

Tuna Carpaccio

**Add \$7.00 per person**

Crab Cakes

**Add \$12.00 per person**

Beef Skewers

**Add \$9.00 per person**

**Substitute House or Caesar Salad for:**

Lobster Bisque

**Add \$5.00 per person**

Duck Confit Salad

**Add \$10.00 per person**

Braseola and Onion Salad

**Add \$9.00 per person**

**Substitute House dessert for Dessert and Coffee Station...**

Bite size assorted desserts and unlimited coffee, cream and sugar

**Add \$12.00 per person**

**Substitute House Dessert for Premium Dessert**

Please ask for additional selections

Lemon Drop Cheesecake

Chocolate Cake

Crème Brule

Cappuccino Mousse

Lemon cello

**Add \$8.00 per person**

Prices subject to change

**\*\*House Dessert**

Please chose one for your personal menu

Tiramisu  
Spumoni Ice Cream  
Chocolate Mint Mousse

**Cocktail Hour Additions**

Seafood Display  
**Add \$15.00 per person**

Fruit and Cheese Display  
**Add \$12.00 per person**

Salmon Mousse Display  
**Add \$10.00 per person**

**Unlimited Refillable Soft Drinks, Coffee and Tea**

**Add \$2.00 per person**

**House Wine (Merlot, Cabernet, Chardonnay, Pinot Grigio)**

**\$15.00 per bottle**

**Prices subject to change**