

PIZZA

(gluten free +3)

ROSSA

(San Marzano crushed tomatoes)

MARGHERITA fresh mozzarella, basil, olive oil	15
SAN GIUSEPPE NO mozzarella, caramelized onions, garlic, oregano, romano	14
PROSCIUTTO di PARMA fresh mozzarella, arugula, prosciutto	18.5
SALSICCIA fresh mozzarella, basil, sweet italian sausage	17.5
CARNIVORO bacon, sausage, pepperoni, mozzarella, provolone	19.5
DOLCE E PICCANTE bacon, mozzarella, provolone, arugula, hot honey drizzle	19
FORMAGGIO traditional cheese with mozzarella, oregano	14
PEPPERONI traditional pepperoni with mozzarella, oregano	17.5
SICILIANA fresh mozzarella, basil, eggplant, ricotta	17.5
DIAVOLA fresh mozzarella, spicy calabrian chili peppers, salame	19.5
CAMPAGNOLA mozzarella, provolone, sausage, ricotta, caramelized onions	20
BIRRIA PIZZA house-made beef birria, mozzarella, cilantro, red onions served with birria sauce for dipping	22

BIANCA

(White Sauce – NO San Marzano crushed tomatoes)

THE CIAO truffle cream, fresh mozzarella, bacon, caramelized onions	19.5
CACIO & PEPE pecorino cream, fresh mozzarella, cracked pepper	14
CARBONARA* carbonara cream sauce, fresh mozzarella, pancetta, bacon	18.5
SHRIMP SCAMPI pecorino cream, fresh mozzarella, garlic shrimp, cherry tomatoes	20.5
FICO fig jam, fresh mozzarella, arugula, prosciutto, balsamic glaze	20
PESTO basil pesto, fresh mozzarella, cherry tomato, arugula, parmigiano	16.5
CALABRIA truffle cream, fresh mozzarella, sausage crumbles, caramelized onions	18.5
TARTUFO truffle cream, fresh mozzarella, mushrooms, parmigiano	18.5
QUATTRO FORMAGGI pecorino cream, fresh mozzarella, provolone, ricotta	17
SALSICCIA E RABE fresh mozzarella, sweet Italian sausage, broccoli rabe garlic	18.5
GIARDINO fresh mozzarella, cherry tomato, eggplant, roasted peppers, onion	17

Additional toppings:

cheese, mushrooms, peppers, onions, eggplant **+2**
bacon, pepperoni, salami, prosciutto, **+3.5**
sausage, chicken, burrata **+4** shrimp, **+6**

PASTA & PROTEINS

(gluten free pasta +3)

(chicken +4 shrimp +8)

RIGATONI AL TARTUFO truffle cream, pancetta, asparagus	27
SHORT RIB E FUNGHI RAGÙ BIANCO braised and slow-cooked short rib, caramelized mushroom medley served over fresh gnocchi	28
ZITI, CHICKEN & BROCCOLI ALFREDO in a creamy cheese sauce	25
RIGATONI BOLOGNESE classic, creamy flavorful, meat-based sauce	26
CALABRIAN BEEF RIGATONI shredded beef in a creamy calabrian pepper sauce with hints of spicy, sweet, and smoky	26
PORCHETTA E VINO GNOCCHI fresh gnocchi, shredded pork shoulder, pancetta, fennel, white wine cream sauce, topped with shaved parmesan	25
FETTUCINE SCAMPI shrimp, white wine garlic butter sauce	28

FETTUCINE DI MARE shrimp & mussels in a spicy red or garlic butter wine sauce	28
SPAGHETTI E POLPETTA 2 meatballs, spaghetti, house-made tomato sauce Voted best meatballs in Boston '22!	22
CHICKEN PARMIGIANA breaded cutlet, mozzarella, over spaghetti	25
CAVATAPPI CON PESTO basil pesto, cherry tomato, burrata	22
VERDURA SACCHETTI fresh cheese-stuffed pasta with marinated tomatoes, mushrooms, and asparagus in a garlic butter sauce	24
CHICKEN MILANESE breaded cutlet, citrus arugula salad, marinated tomatoes, burrata, balsamic glaze	25
ORECCHIETTE AL PEPERONCINO chipotle roasted red pepper cream sauce, orecchiette pasta, crispy prosciutto, burrata	25

BAMBINI

(children age 12 & under. dessert included)

KID'S PASTA choice of tomato sauce, alfredo sauce, or butter with cheese	10
KID'S PIZZA choice of cheese or pepperoni	10
CHICKEN CUTLET BITES & FRIES	10



For catering and private events,
email us at
info@ciaorestaurantandbar.com

Before placing your order, please inform your server if a person in your party has a food allergy.

*These items are served raw, undercooked or cooked to order. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

**Please let your server know if you have food allergies. We do NOT operate a celiac certified gluten-free kitchen.

***Prices are subject to market change

PLEASE NOTE: All dishes are served as ready

PIATTINI

(small plates)

FAGIOLO VERDE (GF) sauteed green beans, garlic shallots, red crunchy garlic, lemon aioli drizzle	10	SCALLOPS (GF) brown butter seared, corn, green chiles, chorizo, white wine	18
COZZE (GF) mussels in a choice of spicy tomato or white wine butter sauces	16	POLPETE 2 meatballs in house-made tomato sauce Voted best meatballs in Boston '22!	12
BURRATA (GF) oven roasted tomatoes, balsamic glaze	11	CHICKEN WINGS (GF) lemon, rosemary, olive oil, garlic, onions	14
APERITIVO FLIGHT (GF) whipped ricotta, pesto, roasted red peppers, olives, crackers, caponata, soppressata, marinated beans	25	POTATO CROQUETTES mini breaded and fried, parmesan, crispy prosciutto, truffle honey, cracked pepper, truffle aioli	15
HOUSE MARINIATED OLIVES (GF) (V) fennel, orange, thyme, olive oil	7	POLLO FRITTI fried chicken, lemon cream sauce, parmesan	14
CROCCHETTINE 4 miniature deep fried prosciutto & manchego cheese balls with Sriracha aioli	11	ARANCINI <i>(2 per order. choice of one)</i> traditional bolognese or short rib	13
ROASTED EGGPLANT (GF) (V) open-faced half eggplant, lemon tahini, hot honey, pine nuts, dill, lemon zest	15	MINI GARLIC PARKER ROLLS (GF) made with our gluten free dough and lots of garlic	9
MOZZARELLA FRITTA house-made lightly breaded fried mozzarella	10	GAMBERI POSITANO 6 shrimp in a butter scampi garlic sauce	15
SAUSAGE, VINEGAR PEPPERS, ONIONS (GF) sweet Italian sausage, caramelized onions	14	CIOPPINO a medley of shrimp, mussels, scallops, lobster, and fish in a red broth	22

DINNER



INSALATE

(salads)

CIAO HOUSE SALAD (GF) (V) mixed greens, tomato, carrot, red onion, olives, house dressing	13	CAULIFLOWER & ORZO roasted cauliflower, orzo, baby spinach, red onion, dried cherries, feta, house dressing	16
FINOCCHIO & ORANGE (GF) fennel, orange, red onion, marinated olives, shaved parmigiano, arugula, orange vinaigrette	15	ROASTED TOMATO & ORZO roasted tomato, arugula, feta, crispy prosciutto, basil vinaigrette	16
CAESAR romaine hearts, house croutons, shaved parmigiano	13	CAPRESE (GF) fresh mozzarella, tomato, arugula, olive oil, balsamic glaze, basil	15

Additional salad toppings: chicken +10, shrimp +12



Love our bread?? Take it home!

LOAF - \$7

DOUGH - \$5



Instagram: @ciao.restaurantandbar

DESSERT \$9

Tiramisu

Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder

Chocolate Mousse (GF)

A decadent and rich chocolate mousse and zabaione topped with chocolate curls

Carrot Cake

Authentic cream cheese frosting garnished with an accompaniment of walnuts and raisins

Torta Nocciola

Alternating layers of hazelnut cake, hazelnut cream, and chocolate cream, topped with praline hazelnuts

Cannolis

3 miniature cannolis served with chocolate shaving and pistachios

Ricotta & Pistachio Cake

Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachios and powdered sugar