

PIZZA

(gluten free +3)

ROSSA

(San Marzano crushed tomatoes)

MARGHERITA fresh mozzarella, basil, olive oil	15
SAN GIUSEPPE <u>NO</u> 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	25

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 AND PROTEINS

(gluten free pasta +3)
(chicken +4 shrimp +8)

RIGATONI AL TARTUFO truffle cream, pancetta, asparagus	27
PASTA ALLA NORMA penne pasta, sautéed eggplant, capers, roasted red peppers, onions, and olives in a red sauce, topped with parmesan and ricotta cheese	24
ZITI, CHICKEN & BROCCOLI ALFREDO in a creamy cheese sauce	24
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 smokey	26
PORCHETTA E VINO GNOCCHI fresh gnocchi, shredded pork shoulder, pancetta, fennel, white wine cream sauce, shaved parmesan	24
SHORT RIB E FUNGHI RAGÙ BIANCO braised and slow-cooked short rib, caramelized mushroom medley,	28
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	20
SAUSAGE, VINEGAR PEPPERS, ONIONS (GF) with roasted potatoes	22

BAMBINI

(children under 13)

KID'S PASTA choice of tomato sauce, alfredo sauce, or butter with cheese	9
KID'S PIZZA choice of cheese or pepperoni	8
CHICKEN FINGERS AND FRIES	8

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



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

PIATTINI

(small plates)

ROASTED POTATOES (GF) aioli drizzle	8	SAUSAGE (GF) fire roasted, served with a cherry pepper	9
COZZE (GF) mussels in a choice of spicy tomato or white wine butter sauces	16	EGGPLANT CAPONATA (GF) (V) sauteed with capers, olives, tomato, onions, roasted red peppers	9
BURRATA (GF) oven roasted tomatoes, balsamic glaze	10	CHICKEN WINGS (GF) lemon, rosemary, olive oil, garlic, onions	14
HOUSE ANTIPASTO (GF) our selection of Italian cured meats and cheeses with accompaniments	25	POLPETE 2 meatballs in house-made tomato sauce Voted best meatballs in Boston '22!	11
HOUSE MARINIATED OLIVES (GF) (V)	7	GAMPERI POSITANO (GF) 6 shrimp in a butter scampi garlic sauce	15

FRITTI

(fried deliciousness)

CROCCHETTE di PATATE <i>(potato croquette. choice of one)</i> cacio & pepe - pecorino & cracked pepper cream sauce bolognese - slow-cooked meat sauce tartufo - truffle cream, crispy prosciutto, asparagus prosciutto di parma - whipped ricotta, truffle honey	13	ARANCINI <i>(2 per order. choice of one)</i> traditional bolognese, short rib, shrimp scampi, eggplant	12
MOZZARELLA FRITTA lightly breaded fried mozzarella	9	CROCCHETTINE 4 miniature deep fried prosciutto & manchego cheese balls with Sriracha aioli	9
		PARMIGIANO HERB FRIES add truffle +1	8

INSALATE

(salads)

CIAO HOUSE SALAD (GF) (V) mixed greens, tomato, carrot, red onion, olives, house dressing	12	CAULIFLOWER & ORZO roasted cauliflower, orzo, baby spinach, red onion, dried cherries, feta, house dressing	15
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	15
CAESAR romaine hearts, house croutons, shaved parmigiano	12	CAPRESE (GF) fresh mozzarella, tomato, arugula, olive oil, balsamic glaze, basil	13

Additional salad toppings: chicken +10, shrimp +12, salmon +13



Love our bread?? Take it home!

LOAF - \$7

DOUGH - \$5



Instagram: @ciao.restaurantandbar

DINNER



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

Caramelized Apple Tart Slice

Served with a scoop of vanilla ice cream and caramel drizzle

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

Pumpkin Cheesecake

A cookie crumb base with a pumpkin infused cheesecake, topped with pumpkin butter