

# PIZZA

(gluten free +3)

## ROSSA

(San Marzano crushed tomatoes)

<b>MARGHERITA</b> fresh mozzarella, basil, olive oil	<b>14</b>
<b>FUNGHI</b> fresh mozzarella, basil, sliced mushrooms, olive oil	<b>16</b>
<b>MELANZANA</b> fresh mozzarella, basil, eggplant, olive oil	<b>16</b>
<b>SALSICCIA</b> fresh mozzarella, basil, sweet italian sausage	<b>17</b>
<b>PUGLIESE</b> fresh mozzarella, caramelized onions, oregano	<b>16</b>
<b>PROSCIUTTO di PARMA</b> fresh mozzarella, arugula, prosciutto	<b>18</b>
<b>FORMAGGIO</b> traditional cheese with mozzarella, oregano	<b>13</b>
<b>PEPPERONI</b> traditional pepperoni with mozzarella, oregano	<b>16</b>
<b>SICILIANA</b> fresh mozzarella, basil, eggplant, ricotta	<b>15.5</b>
<b>DIAVOLA</b> fresh mozzarella, spicy calabrian chili peppers, salame	<b>18</b>
<b>CAMPAGNOLA</b> mozzarella, provolone, sausage, ricotta, caramelized onions	<b>19</b>
<b>SAN GIUSEPPE</b> <u>NO</u> mozzarella, caramelized onions, garlic, oregano, romano	<b>14</b>

## BIANCA

(White Sauce – NO San Marzano crushed tomatoes)

<b>THE CIAO</b> truffle cream, fresh mozzarella, bacon, caramelized onions	<b>18</b>
<b>CACIO &amp; PEPE</b> pecorino cream, fresh mozzarella, cracked pepper	<b>14</b>
<b>CARBONARA*</b> carbonara cream sauce, fresh mozzarella, pancetta, bacon	<b>17</b>
<b>SHRIMP SCAMPI</b> pecorino cream, fresh mozzarella, garlic shrimp, cherry tomatoes	<b>19</b>
<b>FICO</b> fig jam, fresh mozzarella, arugula, prosciutto, balsamic glaze	<b>18</b>
<b>PESTO</b> basil pesto, fresh mozzarella, cherry tomato, arugula, parmigiano	<b>15</b>
<b>PATATE</b> pecorino cream, fresh mozzarella, thinly sliced potatoes, rosemary	<b>16.5</b>
<b>TARTUFO</b> truffle cream, fresh mozzarella, mushrooms, parmigiano	<b>16.5</b>
<b>QUATTRO FORMAGGI</b> pecorino cream, fresh mozzarella, provolone, ricotta	<b>15.5</b>
<b>SALSICCIA E RABE</b> fresh mozzarella, sweet Italian sausage, broccoli rabe garlic	<b>16</b>
<b>GIARDINO</b> fresh mozzarella, cherry tomato, eggplant, roasted peppers, onion	<b>16</b>

<b>Additional toppings:</b>	cheese, mushrooms, peppers, onions, eggplant <b>+2</b>
	bacon, pepperoni, salami, prosciutto, <b>+3.5</b>
	sausage, chicken, burrata <b>+4</b> shrimp, <b>+6</b>

# PASTA AND PROTEINS

(gluten free pasta +3)

<b>RIGATONI AL TARTUFO</b> truffle cream, pancetta, asparagus	<b>22</b>	<b>FETTUCCINE DI MARE</b> shrimp & mussels in a spicy red or garlic butter wine sauce	<b>25</b>
<b>PASTA ALLA NORMA</b> ziti in tomato sauce with sautéed eggplant, basil, and ricotta	<b>20</b>	<b>SPAGHETTI E POLPETTA</b> spaghetti with 2 meatballs in our house-made marinara sauce	<b>20</b>
<b>ZITI, CHICKEN &amp; BROCCOLI ALFREDO</b> in a creamy cheese sauce	<b>21</b>	<b>CHICKEN PARMIGIANA</b> breaded cutlet, mozzarella, over spaghetti	<b>21</b>
<b>RIGATONI BOLOGNESE</b> classic, creamy flavorful, meat-based sauce	<b>20</b>	<b>SAUSAGE, VINEGAR PEPPERS, ONIONS (GF)</b> with roasted potatoes	<b>20</b>
<b>FETTUCINE SCAMPI</b> shrimp, white wine garlic butter sauce	<b>23</b>	<b>STEAK TIPS* (GF)</b> secret family marinade, roasted potatoes, asparagus	<b>25</b>
<b>CAVATAPPI CON PESTO</b> basil pesto, cherry tomato, burrata add chicken +4, add shrimp +8	<b>20</b>		

## BAMBINI

(children)

<b>KID'S PASTA</b> choice of tomato sauce, alfredo sauce, or butter with cheese	<b>7</b>
<b>KID'S PIZZA</b> choice of cheese or pepperoni	<b>8</b>
<b>CHICKEN FINGERS AND FRIES</b>	<b>8</b>



\*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

## PIATTINI

(small plates)

<p><b>ROASTED POTATOES</b> (GF) <b>7</b> aioli drizzle</p> <p><b>HOUSE MARINIATED OLIVES</b> (GF) (V) <b>7</b></p> <p><b>BURRATA</b> (GF) <b>10</b> oven roasted tomatoes, balsamic glaze</p> <p><b>EGGPLANT CAPONATA</b> (GF) (V) <b>9</b> sauteed with capers, olives, tomato, onions, roasted red peppers</p> <p><b>COZZE</b> (GF) <b>15</b> mussels in a choice of spicy tomato or white wine butter sauces</p>	<p><b>POLPETE</b> <b>11</b> 2 house-made meatballs in sauce</p> <p><b>GAMPERI POSITANO</b> (GF) <b>15</b> 6 shrimp in a butter scampi garlic sauce</p> <p><b>CHICKEN WINGS</b> (GF) <b>14</b> lemon, rosemary, olive oil, garlic, onions</p> <p><b>SAUSAGE</b> (GF) <b>one 9 two 14</b> fire roasted, served with a cherry pepper</p> <p><b>HOUSE ANTIPASTO</b> (GF) <b>small 20 large 35</b> our selection of Italian cured meats and cheeses with accompaniments</p>
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## FRITTI

(fried deliciousness)

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

(salads)

<p><b>CIAO HOUSE SALAD</b> (GF) (V) <b>12</b> mixed greens, tomato, carrot, red onion, olives, house dressing</p> <p><b>FINOCCHIO &amp; ORANGE</b> (GF) <b>15</b> fennel, orange, red onion, marinated olives, shaved parmigiano, arugula, orange vinaigrette</p> <p><b>CAESAR</b> <b>12</b> romaine hearts, house croutons, shaved parmigiano</p>	<p><b>CAULIFLOWER &amp; ORZO</b> <b>15</b> roasted cauliflower, orzo, baby spinach, red onion, dried cherries, feta, house dressing</p> <p><b>ROASTED TOMATO &amp; ORZO</b> <b>15</b> roasted tomato, arugula, feta, crispy prosciutto, basil vinaigrette</p> <p><b>CAPRESE</b> (GF) <b>13</b> fresh mozzarella, tomato, arugula, olive oil, balsamic glaze, basil</p>
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**Additional salad toppings: chicken +9, shrimp +12, steak tips +16**



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DINNER



## DESSERT \$9

### Tiramisu

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

### Hazelnut Gelato Bomba

Hazelnuts semifreddo ice cream with a liquid chocolate core, coated with praline hazelnuts and crushed meringue

### Carrot Cake

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

### Profiteroles

Cream puffs over vanilla cream covered with a light chocolate cream

### Red Velvet Cake

Scarlet-red, chocolate cake layered with cheese cream frosting

### Crème Brûléed Cheesecake

Vanilla Cheesecake with a brûléed top, drizzled with white chocolate

### Cannolis

3 miniature cannolis served with chocolate shaving and pistachios

### Flourless Chocolate Cake (GF)

Rich, dense chocolate cake topped with chocolate drizzle

### Chocolate Hazelnut Cake

Light and airy layers of hazelnut mousse and rich chocolate ganache