

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	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**

SANDWICHES

(gluten free +2)

THE SWEET LORRAINE arugula, sliced prosciutto, burrata, black truffle aioli, truffle honey	15
THE BOGART arugula, marinated tomatoes, chicken cutlet or grilled chicken, sliced prosciutto, fresh mozzarella, roasted red peppers, balsamic glaze, olive oil	15
THE WYSE GUYS spring mix, chicken cutlet or grilled chicken, crispy prosciutto crumbles, red onions, mozzarella, sriracha aioli	15
THE CAPRESE arugula, marinated tomatoes, fresh mozzarella, prosciutto, balsamic glaze, olive oil	13
THE SANDWICH OF THE MONTH ask your server or check our Instagram for the specialty sandwich of the month!	

THE UNCLE LARRY chicken cutlet, mozzarella, red sauce.. It's a chicken parmesan.	15
THE D'AMICI'S spring mix, eggplant, roasted red peppers, caramelized onions, marinated tomatoes, zucchini, fresh mozzarella, pesto aioli	15
THE SUTTON 41 arugula, spicy salame, prosciutto, mortadella, burrata, red onions, Calabrian chili aioli	15
THE GIULIA Mortadella, burrata, crushed pistachios, pistachio cream	15



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

PIATTINI

(small plates)

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

INSALATE

(salads)

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

Additional salad toppings: chicken +10, shrimp +12



Love our bread?? Take it home!

LOAF - \$7

DOUGH - \$5



Instagram: @ciao.restaurantandbar

PLEASE NOTE: All dishes are served as ready

LUNCH



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