

Ciao Bella

ITALIAN GRILL AND BAR

DINNER

• APPETIZERS •

SMOKED SALMON BRUSCHETTA 17
BEER BATTERED EGGPLANT FRIES 9
TOSTADI RAVIOLI (4) 8
Cheese, Meat or Combination

CALAMARI 12
BRUSCHETTA SERGIO 10
HEIRLOOM CAPRESE 10

ARTICHOKE FRITTI 9
TUNA ALMOND AVOCADO STACK(!) 16
MUSSELS ALLA DIAVOLA 17
Marinara or Spicy White Wine

• SOUP & SALADS •

5 (cup) / 7 (bowl)

AVGOLEMONO

TUSCAN WHITE BEAN & KALE

PURÉED WHITE BEAN w/PANCETTA & ROSEMARY

SIDE HOUSE OR CAESAR 5

ROMAINE WEDGE 10

Romaine Heart, Heirloom Tomatoes, Red Onions, Applewood Bacon, Gorgonzola, Bleu Cheese Dressing

CHOPPED SALAD 10

Romaine, Basil, Sundried Tomatoes, Cucumbers, Pepperoncini, Kalamata Olives, Tomatoes, Bell Peppers, Red Onions, Mozzarella, Parmesan, Champagne Vinaigrette

WILD STRAWBERRY & SPINACI 15

Spinach, Strawberries, Sweet & Spicy Walnuts, Goat Cheese, Balsamic Vinaigrette

GRECA 11

Greens, Red Onions, Bell Peppers, Cucumbers, Kalamata Olives, Tomatoes, Feta, Italian Vinaigrette

Add To Any Salad - Anchovies 3, Chicken 4, Shrimp 6, Salmon 7

CIOPPINO 23

Mussels, Clams, Shrimp, Grouper, Tomato-Seafood Sauce, Spaghetti

PARMIGIANA 17

Fried Chicken Scallopini, Mozzarella, Parmesan, Marinara, Spaghetti, Italian Spinach

MARSALA – CHICKEN 20 / VEAL 25

Chicken or Veal Scallopini, Mushrooms, Marsala Wine, Linguine, Sautéed Spinach

PICCATA – CHICKEN 20 / VEAL 25

Chicken or Veal Scallopini, Lemon Butter, Capers, Italian Spinach, Angel Hair

BOSCAIOLA – CHICKEN 20 / SHRIMP 23

Chicken Scallopini or Sautéed Shrimp, Applewood Bacon, Caramelized Onions, Mushrooms, Creamy White Wine, Angel Hair

SHRIMP DIAVOLO 19

Sautéed Shrimp, Tomatoes, Spicy Diavolo Sauce, Linguine

PAPPARDELLE LUCCHESI 17

Heirloom Tomatoes, Mushrooms, Italian Spinach, Garlic Butter, Artisan Pappardelle (Chicken 4/Shrimp 6)

PICCOLO SARA 19 / half 13

Spinach, Sundried Tomatoes, Goat Cheese, Garlic Butter, Penne (Chicken 4/Shrimp 6)

POMODORO PRIMAVERA 16 / half 10

Capers, Tomatoes, Kalamata Olives, Roasted Red Peppers, Squash, Zucchini, Marinara, Angel Hair (Chicken 4/Shrimp 6)

BEEF BRISKET GNOCCHI 22 / half 14

Prime Beef, Portobello Mushrooms, Basil, Pine Nuts, Parmesan Cream, Veal Reduction, Gnocchi

MANICOTTI CON SPINACI 15 / half 10

Italian Spinach, Mozzarella, Parmesan, Ricotta, Parmesan & Roasted Cream

CANNELLONI 15 / half 10

Veal, Ground Beef & Pork, Mozzarella, Parmesan, Marinara

MANICOTTI 14 / half 9

Ricotta, Parmesan, Mozzarella, Marinara

• ENTRÉES •

TUNA MATTANZA(!) 26

Seared Sashimi Grade, Tomato Relish, Artichoke Hearts, Kalamata Olives, Pesto, Angel Hair

SHRIMP & POLENTA (Italian Flavor Shrimp & Grits) 22

Spiced Sautéed Shrimp, Pancetta, Scallions, Basil, Sundried Tomato Polenta

SCALLOPS ALLA HAMMOND(!) 30

Served with Chef's Choice Risotto

GROUPEL RAFANO 28

Horseradish Encrusted, Lemon Butter, Sautéed Spinach, Roasted Garlic & Red Pepper Risotto

BLOOD ORANGE SALMON(!) 28

Blood Orange Balsamic Reduction, Heirloom Tomatoes, Basil, Goat Cheese, Angel Hair

VEAL PIZZAIOLO 29

8oz. Braised Veal Scallopini, Basil, Oregano, Rich Tomato Sauce, Feta, Spaghetti

• PASTA •

CAPELLINI TOSCANA 16 / half 10

Garlic, Tomatoes, Basil, Roasted Red Peppers, Artichoke Hearts, Kalamata Olives, Capers, Olive Oil, White Wine, Angel Hair (Chicken 4/Shrimp 6)

LINGUINE ALLA VONGOLE 18

Clams, Tomatoes, Mushrooms, Basil, Garlic Butter, White Wine, Lemon Olive Oil, Linguine

CHICKEN CARBONARA 19 / half 13

Chicken, Pancetta, Tomatoes, Green Peas, Basil, Egg & Parmesan Cream, Bucatini

LASAGNA 15

Layers of Pasta, Ground Beef & Pork, Ricotta, Parmesan, Mozzarella, Marinara

PENNE PESTO 19 / half 13

Artichoke Hearts, Kalamata Olives, Roasted Red Peppers, Penne, Pesto (Chicken 4/Shrimp 6)

PASTITSIO 15

Ground Beef, Parmesan, Cinnamon, Nutmeg, Parmesan Cream

MEAT RAVIOLI (5) 15

Ground Beef, Italian Sausage, Roasted Red Peppers, Marinara

CHEESE RAVIOLI (5) 14

Ricotta, Roasted Red Peppers, Marinara

SPAGHETTI WITH CHOICE OF BOLOGNESE, MEATBALLS, OR ITALIAN SAUSAGE 15 / half 10

Spaghetti w/ Marinara 12 / half 6

Ciao Bella

ITALIAN GRILL AND BAR

• PIZZAS, CALZONES & FLATBREADS •

(12" or 14")

Pick One of Our Specialties or Create Your Own

BBQ 17 19

Your Choice of Chicken or Smoked Pork Butt, BBQ Sauce, Tomatoes, Scallions, Red Onions, Smoked Cheddar, Mozzarella, Marinara (Jalapeños Optional)

FIG & PROSCIUTTO BALSAMIC 17 19

Figs, Prosciutto, Arugula, Gorgonzola, Mozzarella, Balsamic Vinegar Reduction

AVELLINO 18 20

Prosciutto, Arugula, Roasted Garlic, Mozzarella, Ricotta, Lemon Oil

WHITE 20 22

Chicken, Garlic, Spinach, Ricotta, Feta, Mozzarella

POLLO PESTO 20 22

Chicken, Artichoke Hearts, Red Onions, Tomatoes, Mozzarella, Pesto

ROASTED GARLIC & SAUSAGE 16 18

Ground Italian Sausage, Roasted Garlic, Spinach, Roasted Red Peppers, Mozzarella, Oil

GREEK 16 18

Chicken, Kalamata Olives, Tomatoes, Bell Peppers, Oregano, Garlic, Feta, Spinach, Oil

CARNE AMANTE 19 21

Italian Sausage, Pepperoni, Meatballs, Prosciutto, Mozzarella, Marinara

ORTOLANA 16 18

Spinach, Artichoke Hearts, Black Olives, Tomatoes, Feta, Mozzarella, Marinara

PICCANTE 16 18

Italian Sausage, Pepperoni, Mushrooms, Red Onions, Mozzarella, Marinara

• CREATE YOUR OWN •

Traditional Cheese

12 (12") or 14 (14")

ADDITIONAL TOPPINGS—5Each

Extra Mozzarella, Pepperoni, Red Bell Peppers, Yellow Bell Peppers, Roasted Red Peppers, Red Onions, Black Olives, Green Olives, Kalamata Olives, Jalapeños, Pineapple, Ricotta, Spinach, Zucchini, Tomatoes, Mushrooms, Squash

ADDITIONAL TOPPINGS – 1Each

Buffalo Mozzarella, Feta, Goat Cheese, Smoked Cheddar, Italian Sausage, Chicken, Meatballs, Ground Beef, Prosciutto, Pancetta, Shrimp, Anchovies, Sundried Tomatoes, Heirloom Tomatoes, Artichoke Hearts, Pine Nuts, Portobello Mushrooms

Substitute 12" Gluten Free Pizza Crust for No Extra Charge

• SIDES •

ITALIAN CABBAGE WITH PINE NUTS 5

ITALIAN OR SAUTÉED SPINACH 6

TUSCAN GREEN BEANS 6

TUSCAN KALE ROMANO 8

PASTA 5

MEATBALLS (4) 8

ITALIAN SAUSAGE LINKS (2) 8

SPANAKOPITA 8

GARLIC BREAD 6

MOZZARELLA & PARMIGIANA GARLIC BREAD 8

• DESSERTS •

TIRAMISU 7

CANNOLI 7

PEANUT BUTTER SILK PIE 8

CHEESECAKE DUO (Regular or Gluten Free) 7

Ask Your Server for Available Toppings

MOLTEN CAKE 7

BREAD PUDDING OF THE DAY 7

CRÈME BRULEE 9



(!) Consuming Raw or Undercooked Meats, Poultry, Seafood or Eggs May Increase Your Risk of Foodborne Illnesses.
18% GRATUITY WILL BE ADDED TO PARTIES OF 6 OR MORE. NO SEPARATE CHECKS FOR PARTIES LARGER THAN 20.