

# Ciao's

## Antipasti

<b>Chef's Choice Bruschetta</b> <i>Served with toasted crostini; ask about today's selection</i>	<b>10</b>	<b>Octopus Carpaccio</b> <i>Thinly sliced octopus served on top of arugula, EVOO and lemon</i>	<b>15</b>
<b>Burrata</b> <i>Creamy burrata cheese served with Tuscany mixed greens, heirloom tomatoes, basil infused EVOO and balsamic reductions</i>	<b>12</b>	<b>Piccanti Cozze</b> <i>Fresh mussels sautéed in a spicy cherry tomato sauce</i>	<b>16</b>
<b>Antipasto Italiano</b> <i>A select variety of Italian cured meats, cheeses, olives, vegetables and fruit served with crostini</i>	<b>15</b>	<b>Zuppe</b> <i>A cup of Ciao's fresh homemade soup of the day; ask about today's offering</i>	<b>5</b>
<b>Parmigiana di Melanzane</b> <i>Famous Ciao's Eggplant Parmesan baked with marinara sauce, mozzarella and parmesan</i>	<b>14</b>	<b>Insalada Caprese</b> <i>Thick slices of fresh mozzarella, tomatoes and basil drizzled with EVOO</i>	<b>8</b>
		<b>Insalata</b> <i>A crisp house salad of mixed greens and vegetables tossed with Ciao's homemade Italian vinaigrette</i>	<b>5</b>

## Pasta

**Ciao's Pasta Wheel 30**  
Pasta prepared tableside  
in a parmesan reggiano wheel  
Select from ~  
**Fettuccine with Porcini Mushrooms**  
**Spaghetti Carbonara**  
**Cacio e Pepe**

## Carne e Pesce

<b>Ravioli Ripieni di Burrata</b> <i>Ciao's handcrafted ravioli stuffed with burrata, ricotta, parmesan and mozzarella served with a light caprese sauce</i>	<b>19</b>	<b>Braciola di Manzo</b> <i>Beef short ribs stuffed with parsley, garlic and parmesan, slowly cooked in tomato ragu sauce, served with Ciao's homemade tagliatelle</i>	<b>29</b>
<b>Lasagna</b> <i>Ciao's handcrafted lasagna noodles layered and baked with Bolognese sauce, béchamel sauce, mozzarella and parmesan</i>	<b>19</b>	<b>Filet 10 oz</b> <i>Grilled to perfection; chef's choice of two sides</i>	<b>35</b>
<b>Tagliatelle Bolognese</b> <i>Ciao's handcrafted tagliatelle in a rich Bolognese sauce.</i>	<b>17</b>	<b>Pollo Marsala</b> <i>Sautéed chicken breast covered in an indulgent Marsala wine sauce and sautéed mushrooms</i>	<b>19</b>
<b>Spaghetti Carbonara al Tartufo</b> <i>A classic Italian dish made with handcrafted spaghetti, creamy eggs, bacon, topped with truffles</i>	<b>20</b>	<b>Pollo Piccata</b> <i>Sautéed chicken breast covered in a succulent piccata sauce with capers, butter and lemon</i>	<b>19</b>
<b>Tortelli Ripieni di Fagiano</b> <i>Pheasant-filled Ciao's handcrafted tortelli pasta in a rich creamy mushroom sauce</i>	<b>21</b>	<b>Pollo Parmigiana</b> <i>Parmesan breaded chicken breast bake in marinara with mozzarella and parmesan</i>	<b>19</b>
<b>Linguine all' Aragosta</b> <i>Delicate baby lobster tails atop linguine pasta with a mouth-watering creamy cherry tomato sauce</i>	<b>22</b>	<b>Baccala' al Cartoccio</b> <i>Succulent cod filet baked in parchment paper with cherry tomatoes, garlic, capers, black olives</i>	<b>19</b>
		<b>Risotto ai frutti di Mare</b> <i>Arborio rice served with shrimp, scallops, mussels, clams and calamari rings</i>	<b>24</b>

**Notice:** The consumption of raw and/or undercooked eggs, meats, poultry, seafood and/or shellfish may increase your risk of food borne illnesses.

\* There is an 18% gratuity charge for parties of six or more.

\*\* There is a charge of \$5 for a split plate.