

Antipasti

Bruschetta – \$12

Toasted bread topped with fresh diced tomatoes, garlic, red onion, Parmesan, basil, and a drizzle of balsamic vinaigrette.

Garlic Bread – \$10

Warm pesto-infused bread brushed with garlic butter, Italian parsley, and Parmesan cheese.

Ciao Antipasti (Serves 2) – \$30

A selection of savory deli meats, cheeses, and marinated vegetables.

Carpaccio di manzo_\$20

Delicately sliced beef tenderloin, dressed with a hint of lemon and olive, served with fresh arugula, parmesan shavings, and capers.

Zucchini Fritti – \$19

Crispy breaded zucchini served with a house-made garlic dipping sauce.

Calamari Fritti – \$21

Lightly dusted and fried calamari, served with a tangy homemade cocktail sauce.

Smelts Fritti – \$21

Crispy fried smelt, sautéed in Calabrian chili paste, olives and Italian parsley.

Garlic Butter Shrimp – \$19

Plump tiger shrimp sautéed with garlic, red onion, cherry tomatoes, and finished in a rich cream sherry sauce, garnished with Italian parsley.

Shrimp Sambuca – \$19

Tiger shrimp sautéed in butter with red onion and spinach, simmered in a flavorful sambuca cream sauce.

Escargots – \$18

Tender snails sautéed with mushrooms in a velvety white vermouth and garlic butter cream sauce.

Garlic Mussels – \$21

Fresh mussels sautéed with garlic, red onion, and cherry tomatoes in a delicious vermouth garlic cream sauce.

Soup of the Day – \$10

Chef's daily creation, made fresh with seasonal ingredients.

Salads

Caesar Salad – \$12

Crisp romaine lettuce tossed in our creamy Caesar dressing, topped with crunchy croutons and freshly grated Parmesan.

House Salad – \$12

A fresh mix of greens, cucumbers, carrots, and tomatoes, served with our house-made Italian balsamic vinaigrette.

Caprese Salad – \$14

Ripe tomatoes, creamy bocconcini mozzarella, fresh basil, and mixed greens, drizzled with balsamic vinegar and extra virgin olive oil.

Ciao Salad – \$16

A vibrant combination of romaine lettuce, tomatoes, cucumbers, red onion, olives, roasted peppers, and feta cheese, all tossed in our signature Italian dressing.

Add-Ons (EXTRA)

6 oz Grilled Chicken Breast – \$10

5 Tiger Shrimp – \$14

8 oz grilled salmon 16

Pasta

Arrabbiata – \$22

Penne pasta in a bold, spicy garlic and hot pepper tomato sauce, garnished with fresh Italian parsley.

Prima Vera – \$26

Linguine with a colorful medley of mixed vegetables in our house-made tomato sauce.

Gorgonzola – \$27

Homemade gnocchi tossed in a rich Gorgonzola cheese sauce with sun-dried tomatoes, finished with a creamy house sauce.

Alessandro – \$27

Meat Tortellini with prosciutto cotto, green peas, and mushrooms, all enveloped in a luscious house-made cream sauce

Bolognese – \$25

Spaghetti served with a classic, slow-cooked house-made meat sauce.

Meatballs – \$27

Spaghetti paired with our homemade meatballs, served in a savory house meat sauce.

Ciao Pasta – \$27

Penne pasta with grilled chicken, green onions, red pepper, and spinach, all tossed in a creamy house sauce.

Carbonara – \$26

Spaghetti with pancetta, egg yolk, and Parmesan, tossed in a velvety house-made cream sauce.

Funghi – \$26

Penne pasta with Italian sausage and mushrooms, served in a creamy house sauce.

Smoked Salmon – \$27

Penne with delicate smoked salmon and mushrooms, all coated in our creamy house sauce.

Pescatore – \$32

Linguine with a bounty of seafood: mussels, shrimp, clams, and scallops, all in a house-made tomato sauce with garlic and onion.

Gamberetto – \$28

Linguine with shrimp, red pepper, onion, and spinach, all brought together in a spicy rosé sauce.

Ciao Risotto – \$32

Creamy Italian Arborio rice with saffron, scallops, shrimp, onions, cherry tomatoes, and green onions.

Manicotti – \$26

Large pasta tubes stuffed with ricotta cheese and spinach, baked in a rich rosé sauce and topped with melted mozzarella.

Lasagna – \$27

A classic lasagna, layered with rich meat sauce and mozzarella, baked to perfection.

Mains

Seafood

Zuppa di Pesce – \$39

A hearty seafood soup made with fish stock, scallops, shrimp, salmon, calamari, mussels, , onions, diced tomatoes, carrots, and fresh basil.

Atlantic Salmon – \$35

Grilled salmon fillet dressed with capers, olive oil, and garlic, served with rice pilaf and sautéed vegetables.

Chicken

Chicken Parmigiana – \$34

Breaded chicken cutlet topped with tomato sauce and melted mozzarella cheese, served with spaghetti and meat sauce.

Chicken Diavolo – \$34

Chicken breast cooked with garlic, black olives, fresh basil, and a spicy tomato sauce, served with fettuccine in pesto cream sauce.

Chicken Della Casa – \$36

Chicken breast stuffed with italian baked ham, spinach, and mozzarella, baked in a rich demi-glaze, and served with roasted potatoes and vegetables.

Meat & Grilled

Veal Marsala – \$36

Tender veal scallopini in a savory marsala wine and mushroom sauce, served with roasted potatoes and vegetables.

Veal Piccata – \$36

Veal scallopini in a delicate butter and lemon sauce, served with roasted potatoes and vegetables.

Veal Saltimbocca Romana – \$36

Veal scallopini topped with prosciutto and sage, finished with butter and served with linguine in garlic oil.

Veal Chop – \$52

Grilled 12 oz veal chop served with sautéed mushrooms, roasted potatoes, vegetables, and a rich peppercorn sauce.

Filet Mignon – \$52

Grilled 8 oz beef tenderloin topped with caramelized onions and sautéed mushrooms, served with roasted potatoes, vegetables, and a port wine demi-glace.

Pizza

Margherita – \$20

Tomato sauce, mozzarella, fresh basil.

Quattro Stagioni – \$25

Tomato sauce, mozzarella, black olives, artichokes, mushrooms, and italian baked ham

Formaggi – \$23

Tomato sauce, mozzarella, gorgonzola, parmesan, fontina.

Pepperoni – \$22

Tomato sauce, mozzarella, Italian pepperoni, mushrooms.

Calabrese – \$22

Tomato sauce, mozzarella, Calabrian chili paste, spicy Italian sausage, red onion, roasted red peppers, fresh basil.

Ciao Italia – \$25

Pesto sauce, mozzarella, grilled chicken, sun-dried tomatoes, black olives.

Prosciutto – \$25

Tomato sauce, mozzarella, sliced prosciutto, arugula, shaved parmesan.

Diavolo – \$26

Tomato sauce, mozzarella, salami, black olives, Italian sausage.

Capricciosa \$26

Tomato sauce, mozzarella, italian baked ham, Mushroom, Artichoke and capers