

Dinner at *Ciao!*

Salads

<i>Paisanella alla Jenny</i> Chopped Lettuce, Cucumbers, Chick Peas, Roasted Peppers, Cannellini Beans, and Tomatoes	10.95	<i>Endive Salad</i> Roasted Peppers, Gorgonzola Cheese, Balsamic Vinegar, and Olive Oil	10.95	<i>Baby Green Salad</i> Goat Cheese, Bacon, Fresh Tomatoes, Olive Oil and Vinegar	10.95
<i>Mixed Green Salad</i> Fresh Baby Greens, Mushrooms, Sun Dried Tomatoes, Mozzarella, Balsamic Vinegar, and Virgin Olive Oil	10.95	<i>Insalata Ceasar</i> With Grilled Chicken	8.95	<i>Smoked Mozzarella Salad</i> Prosciutto, Asparagus, Baby Greens, Smoked Mozzarella, Sun Dried Tomatoes, Oil and Vinegar	11.95
<i>Tricolore</i> Endive, Arugula, Radicchio	10.95	<i>String Beans Salad</i> Fresh green beans, red potatoes, onions, tomato & goat cheese in roasted garlic and vinegar dressing	10.95	<i>Arugula Salad</i> Goat Cheese, Marinated Portobello Mushrooms, and Balsamic Vinegar	10.95
<i>Insalata Caprese</i> Fresh mozzarella, grilled eggplant, roasted peppers, tomatos, basil & balsamic vinegar	10.95			<i>Spinach Salad</i> California leaf spinach with warm garlic mustard, shitaki mushrooms, smoked bacon & vinegar dressing	10.95

Appetizers

<i>Fried Zucchini</i> With Fresh Tomato Sauce	8.95	<i>Buffalo Wings (hot or mild)</i> <i>Mozzarella Sticks</i>	7.95 7.95	<i>Shrimp Cocktail</i>	13.95
<i>Baked Clams</i>	11.95	<i>Grilled Portobello Mushrooms</i> Cognac, Sage, Baby Greens, Garlic	8.95	<i>Fried Calamari</i>	12.95
<i>Grilled Scallops</i> Grilled jumbo sea scallops with wasabi drizzel & roasted bean compout	11.95	<i>Antipasto Freddo</i> Fresh delights from Chef's Larder	11.95	<i>Soup of the Day</i>	PA

Pasta

<i>Pappardelle alla Francesco</i> Homemade Pasta served with Fresh Tomato Basil and Chunks of fresh Mozzarella	16.95	<i>Spaghetti Carbonara</i> Onions, Bacon in a Cream Sauce	15.95	<i>Trinete Pesto</i> Fresh Pesto Sauce, Garlic, Pignoli Nuts, String Beans, New Potatoes, Light Cream Sauce and Parmigiano Cheese	16.95
<i>Green Fettuccini Cacciatore</i> Shallots, Shiitake, Mushrooms, Basil, Chunks of Chicken, Fresh Tomatoes Sundried Tomatoes and Parmigiano Cheese	16.95	<i>Gnocchi Fresh Tomato and Basil</i>	15.95	<i>Black Seafood Ravioli</i> Stuffed with Lobster, Crabmeat, Ricotta Cheese, served with Fresh Tomato Basil, Shrimp in Light Pink Sauce	18.95
<i>Two Color Fettuccini</i> Garlic with Portobello, Shiitake, and Porcini Mushroom	16.95	<i>Rigatoni Al Filetto</i> Onions, Prosciutto, Fresh Tomatoes, Parmigiano Cheese	15.95	<i>Linguine with Clam Sauce</i> with Vongole in Red and White Sauce	18.95
<i>Fettuccini Amatriciana</i> Onions Bacon, Fresh Tomatoes, Parmigiano Cheese	15.95	<i>Penne vodka</i> Vodka, Cream, Touch of Scallions, Prosciutto, Tomatoes and Parmigiano Cheese	15.95	<i>Fettuccini Con Gamberi</i> Fresh Tomatoes, Basil, Shrimp, Garlic, and Arugula	18.95
<i>Tagliolini Primavera</i> Red or White, Garlic and Oil Sauce	14.95	<i>Fusilli Napoletana</i> Meat Sauce, Fresh Tomatoes, Basil, Mushrooms and Cream	16.95	<i>Linguini alla Ciao</i> Shrimp, Dry Mushrooms, Onions and Brandy Cream	18.95
<i>Fettuccini Alferdo</i>	13.95	<i>Spaghetti Puttanesca</i> Black Olives, Anchovies, Fresh Tomatoes, Basil, Capers and Garlic	16.50	<i>Jumbo Lobster Ravioli</i> Stuffed with Ricotta Cheese, Lobster, Shrimp and Parmigiano Cheese with Fresh Tomatoes & Basil in Pink Sauce	18.95
<i>Pasta Meat Sauce</i> or Fresh Tomato and Basil	14.95	<i>Penne with Mushrooms</i> Shiitake and Porobello Mushrooms, Dried and Fresh Porcini Mushrooms, Parmigiano Cheese in Cream Sauce	16.95	<i>Linguini Seafood</i> Shrimp, Scallops, Clams, Calamari, Mussels in Fresh Tomato, Basil, Garlic and Oil	19.95
<i>Jumbo Ravioli</i> Stuffed with Spinach and Ricotta in a Fresh Tomato and Basil Sauce	16.95	<i>Two-Color Cavatelli</i> Broccoli Rabe, Sundried Tomatoes, Sausage, and Garlic	16.95	<i>Fusilli Emiliana</i> Fresh Tomatoes, Basil, Eggplant, Mozzarella, Parmigiano Cheese in a Meat Sauce	16.95
<i>Cheese Ravioli</i> Sage, Butter, or Tomato	13.95	<i>Spaghetti Ben Fatti</i> Fresh Escarole, Asparagus, Garlic, Olive Oil ans Gaeta Olives	16.95	<i>Gnocchi Calabrese</i> Homemade potato gnocchi with garlic cream sauce, scallions, peas, diced red peppers and shrimp	19.95
<i>Penne Arrabbiate</i> Garlic, Fresh Tomatoes, Hot Cherry Peppers	15.95	<i>Rigatoni ala Sausage</i> Roasted sweet pepper sauce with pearl onions & sausage	16.95		
<i>Trinete Tartufo</i> Fresh homemade linguini with essence of truffle sauce with seared shrimp	19.95				

Chicken & Veal

Dinner at *Ciao!*

<i>Grilled Breast of Chicken</i> Served over Leaf Spinach Topped with Mushrooms and Roasted Potatoes	19.95	<i>Chicken Melanzana</i> Breast of Chicken with White Wine, Shallots, Fresh Tomatoes and Basil Topped with Mozzarella and Grilled Eggplant and Prosciutto	19.95	<i>Veal Parmigiana</i> Served with Spaghetti and Tomato Sauce	20.95
<i>Chicken Scarpariello</i> Pan Seared Chunks of Chicken, Oven Roasted served in a Butter, White Wine, Lemon and Garlic Sauce with Artichokes and Sausages	19.95	<i>Chicken Inferno</i> Breast of Chicken Sauteed with Garlic, Fennel, Cherry Peppers, Shiitaki, Mushrooms and Lemon	19.95	<i>Veal Capricciosa</i> Breaded Veal Cutlet served under Mixed Salad	20.95
<i>Chicken Azel</i> Breast of Chicken Dipped in Parmigiano Cheese with White Wine, Lemon, Peas and Asparagus	19.95	<i>Veal Salvaggio</i> Cognac, Garlic, Sage, Shiitaki and Porcini Mushrooms	19.95	<i>Veal Martini</i> Veal Scallopine dipped in Parmigiano Crushed Almonds served with Dry Vermouth, Lemon, and Peas	19.95
<i>Chicken Dijon</i> Breast of Chicken sauteed with shallots, shitaki and porcini mushrooms, dijon mustard in cream sauce	19.95	<i>Veal Ripini</i> Stuffed veal scallopine with ricotta, broccoli rabe sauteed with shallots in a mushroom madeira sauce	21.95	<i>Veal Mt. Etna</i> Tri-Color and Cherry Pepper, Garlic, Basil, Balsamic Vinegar	19.95

From the Grill

<i>Black Angus Shell Steak</i> Charbroiled to your desire. Served with Mushrooms	26.00	<i>Grilled Pork Chops</i> Vinegar, Peppers and Sliced Potatoes	23.00	<i>Sausages Frioli</i> Grilled Sausage, Peppers, Mushrooms, Onions, Sliced Potatoes (Hot Peppers optional)	20.95
<i>Grilled Filet Mignon</i> Served with Mushrooms and Roasted Potatoes	27.00	<i>Grilled Rib Steak</i> Served with Vegetables and Baked Potato	25.00	<i>Broiled Veal Chop</i> Served over Broccoli Rabe and Sauteed Mushroom	27.95

Seafood

<i>Salmon ala Ciao</i> White Wine, Lemon, Capers, and Asparagus	22.95	<i>Tilapia Siciliano</i> White Wine, Garlic, Lemon, Capers, Saffron, Artichoke Hearts and Asparagus	22.95	<i>Risotto Seafood</i> Clams, Mussels, Shrimp, Scallops, Crab Meat in Fresh Tomato and Basil, Garlic and White Wine	22.95
<i>Filet Sole- Francese</i> Served over spinach	22.95			<i>Risotto ala Mentor</i> With champagne, cream, wild mushrooms and seared lobster	22.95

All entrees include house salad.

All meat, fish, and grill, items include vegetables.

Plate Share Charge \$2.50

Thin Crust PIZZA served your way

<i>Cheese</i>	\$13.50	<i>Mushroom</i>	\$15.50	<i>Spinach</i>	\$15.50
<i>Porotobello</i>	\$16.00	<i>Salad Pizza</i>	\$16.50	<i>Eggplant</i>	\$15.50
<i>Pepperoni</i>	\$15.50	<i>Ciao Special</i>	\$16.50	<i>Olives</i>	\$15.50
<i>Meatball</i>	\$15.50	<i>Arugula Goat Cheese</i>	\$17.00	<i>Tomato & Basil</i>	\$15.50
<i>Sausage</i>	\$15.50	<i>Broccoli Rabe</i>	\$16.50	<i>(with or without cheese)</i>	
<i>Shrimp</i>	\$18.50	<i>Broccoli</i>	\$15.50	<i>Peppers</i>	\$14.50
<i>White (Ricotta)</i>	\$16.50			<i>Anchovies</i>	\$15.50

Private Rooms Available for Catering

Lunch at *Ciao!*

Salads

<i>Paisanella alla Jenny</i> Chopped Lettuce, Cucumbers, Chick Peas, Roasted Peppers, Cannellini Beans, and Tomatoes	8.95	<i>Endive Salad</i> Roasted Peppers, Gorgonzola Cheese, Balsamic Vinegar, and Olive Oil	8.95	<i>Baby Green Salad</i> Goat Cheese, Bacon, Fresh Tomatoes, Olive Oil and Vinegar	8.95
<i>Mixed Green Salad</i> Fresh Baby Greens, Mushrooms, Sun Dried Tomatoes, Mozzarella, Balsamic Vinegar, and Virgin Olive Oil	8.95	<i>Insalata Ceasar</i> With Grilled Chicken	7.95	<i>Smoked Mozzarella Salad</i> Prosciutto, Asparagus, Baby Greens, Smoked Mozzarella, Sun Dried Tomatoes, Oil and Vinegar	8.95
<i>Tricolore</i> Endive, Arugula, Radicchio	8.95	<i>Insalata Ceasar</i> With Grilled Chicken	13.95	<i>Arugula Salad</i> Goat Cheese, Marinated Portobello Mushrooms, and Balsamic Vinegar	8.95
<i>Insalata Caprese</i> Fresh mozzarella, grilled eggplant, roasted peppers, tomatoes, basil & balsamic vinegar	8.95	<i>String Beans Salad</i> Fresh green beans, red potatoes, onions, tomato & goat cheese in roasted garlic and vinegar dressing	8.95	<i>Spinach Salad</i> California leaf spinach with warm garlic mustard, shitaki mushrooms, smoked bacon & vinegar dressing	8.95

Appetizers

<i>Fried Zucchini</i> With Fresh Tomato Sauce	6.95	<i>Buffalo Wings (hot or mild)</i> <i>Mozzarella Sticks</i>	6.95	<i>Shrimp Cocktail</i>	13.95
<i>Baked Clams</i>	8.95	<i>Grilled Portobello Mushrooms</i> Cognac, Sage, Baby Greens, Garlic	6.95	<i>Fried Calamari</i>	9.95
<i>Grilled Scallops</i> Grilled jumbo sea scallops with wasabi drizzel & roasted bean compout	8.95	<i>Antipasto Freddo</i> Fresh delights from Chef's Larder	9.95	<i>Soup of the Day</i>	PA

Pasta

<i>Pappardelle alla Francesco</i> Homemade Pasta served with Fresh Tomato Basil and Chunks of fresh Mozzarella	14.95	<i>Spaghetti Carbonara</i> Onions, Bacon in a Cream Sauce	9.95	<i>Trinete Pesto</i> Fresh Pesto Sauce, Garlic, Pignoli Nuts, String Beans, New Potatoes, Light Cream Sauce and Parmigiano Cheese	14.95
<i>Green Fettuccini Cacciatore</i> Shallots, Shiitake, Mushrooms, Basil, Chunks of Chicken, Fresh Tomatoes Sundried Tomatoes and Parmigiano Cheese	14.95	<i>Gnocchi Fresh Tomato and Basil</i>	11.95	<i>Black Seafood Ravioli</i> Stuffed with Lobster, Crabmeat, Ricotta Cheese, served with Fresh Tomato Basil, Shrimp in Light Pink Sauce	16.95
<i>Two Color Fettuccini</i> Garlic with Portobello, Shiitake, and Porcini Mushroom	14.95	<i>Rigatoni Al Filetto</i> Onions, Prosciutto, Fresh Tomatoes, Parmigiano Cheese	11.95	<i>Linguine with Clam Sauce</i> with Vongole in Red and White Sauce	16.95
<i>Fettuccini Amatriciana</i> Onions Bacon, Fresh Tomatoes, Parmigiano Cheese	14.95	<i>Penne vodka</i> Vodka, Cream, Touch of Scallions, Prosciutto, Tomatoes and Parmigiano Cheese	11.95	<i>Fettuccini Con Gamberi</i> Fresh Tomatoes, Basil, Shrimp, Garlic, and Arugula	14.95
<i>Tagliolini Primavera</i> Red or White, Garlic and Oil Sauce	12.95	<i>Fusilli Napoletana</i> Meat Sauce, Fresh Tomatoes, Basil, Mushrooms and Cream	11.95	<i>Linguini alla Ciao</i> Shrimp, Dry Mushrooms, Onions and Brandy Cream	14.95
<i>Fettuccini Alfredo</i>	10.95	<i>Spaghetti Puttanesca</i> Black Olives, Anchovies, Fresh Tomatoes, Basil, Capers and Garlic	11.50	<i>Jumbo Lobster Ravioli</i> Stuffed with Ricotta Cheese, Lobster, Shrimp and Parmigiano Cheese with Fresh Tomatoes & Basil in Pink Sauce	15.95
<i>Pasta Meat Sauce</i> or Fresh Tomato and Basil	11.95	<i>Penne with Mushrooms</i> Shiitake and Porobello Mushrooms, Dried and Fresh Porcini Mushrooms, Parmigiano Cheese in Cream Sauce	12.95	<i>Linguini Seafood</i> Shrimp, Scallops, Clams, Calamari, Mussels in Fresh Tomato, Basil, Garlic and Oil	16.95
<i>Jumbo Ravioli</i> Stuffed with Spinach and Ricotta in a Fresh Tomato and Basil Sauce	13.95	<i>Two-Color Cavatelli</i> Broccoli Rabe, Sundried Tomatoes, Sausage, and Garlic	12.95	<i>Fusilli Emiliana</i> Fresh Tomatoes, Basil, Eggplant, Mozzarella, Parmigiano Cheese in a Meat Sauce	16.95
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