

Ciao ITALIA



RISTORANTE + MERCATO

CIAO ITALIA RISTORANTE STRIVES TO BRING YOU AUTHENTIC REGIONAL DISHES PRESENTED AS THEY WOULD BE IN ITALY. ONE OF THE FIRST THINGS WE LEARNED FROM MARY ANN WAS THAT THERE REALLY ISN'T ANY SUCH THING AS ITALIAN FOOD. THERE ARE TWENTY REGIONS OF ITALY AND THE FOOD IS DIFFERENT IN EACH ONE OF THEM. WE ARE EXCITED TO OFFER YOU A BLEND OF SEASONAL OFFERINGS FROM ALL OVER ITALY, AND ENCOURAGE YOU TO TRY SPECIALTIES FROM ALL OF THE REGIONS.

NOW THAT'S ITALIAN!



ANTIPASTI

SALUMI E FORMAGGI

A sampler of artisan cured meats and Denominazione di Origine Protetta cheeses, classic accompaniments, and rustic bread 18

POLPETTE SICILIANE*

Pork and veal meatballs with pine nuts and raisins, San Marzano tomato basil sauce, and Parmigiano Reggiano 15

*contains nuts

OLIVE ASSORTITE

Marinated mixed olives sautéed with rosemary, lemon, and garlic 8

GORGONZOLA DOLCE, PERA, MIELE DI MILLEFIORI E NOCI

Mild blue cheese, sliced pear, multi-flower honey, and toasted walnuts on crostini 14

FONDUTA DI CARCIOFI E MASCARPONE

Warm artichoke and Mascarpone dip with rustic bread 15

PANE

TUSCAN ROLLS - For the table - Small 3, Large 6



CORSI DI PASTA

SMALL

Your choice of: Pasta - Spaghetti or Penne Sauce - Marinara or Olive Oil 6

RAVIOLI QUATTRO FORMAGGI CON BURRO E SALVIA

Four cheese ravioli with a sage brown butter sauce 8

LARGE

LINGUINE AL PROSCIUTTO E PEAS

Linguine, peas, and crisp prosciutto in a light lemon cream sauce 18

PENNE CON LA SALSA DI POMODORO NAPOLETANO

Tube pasta tossed with a traditional Neapolitan tomato basil sauce 14

PESTO LIGURE CON SPAGHETTI

Spaghetti tossed with a basil, pine-nut, garlic, and parmesan pesto 16

SPAGHETTI ALLA PUTTANESCA

Spaghetti with a spicy tomato and garlic-anchovy sauce, hot pepper paste, chopped olives, capers, and grated Pecorino Romano 16

RAVIOLI QUATTRO FORMAGGI CON RAGU

Baked four cheese ravioli and meat sauce lasagna with bechamel, and parmesan 19

ZUPPA

MINISTRA MARITATA

"Italian wedding soup," a hearty broth with meatballs, greens, and orzo pasta topped with parmesan cheese and chili flakes 7

ZUPPA DA GIORNATA

Daily featured soup MP

SECONDI

FILETTO DI MANZO CON RUCOLA E GRANA**

Pan roasted Black Angus Filet Mignon encrusted with peppercorns, rosemary, and Trapani sea salt
Roasted baby Yukon potatoes, and an arugula, shaved parmesan, salad 34 GF

POLLO FRITTO CON FONTINA FUSA DI PROSCIUTTO DI PARMA

Chicken breast topped with melted Fontina, sage, and prosciutto
Sautéed broccoli rabe with olives, garlic, and Aleppo pepper 21

PARMIGIANA DI MELANZANE DECONSTRUITA

(Deconstructed Eggplant Parmesan)

Crisp eggplant slices layered with fresh mozzarella and tomato basil sauce 17

POLLO ALLA CACCIATORE

A traditional dish of chicken stewed in tomato, mushrooms, garlic, and wine served with buttered rice and sage 20

PESCE SICILIANO AL FORNO

Local catch baked Sicilian style with tomatoes, olives, capers, lemon, and herbed breadcrumbs MP

INSALATE

CHOPPED ANTIPASTI SALAD

Romaine and Iceberg lettuces, salami, Fontina cheese, bell peppers, tomatoes, onions, olives, and herbed vinaigrette 13

LITTLE GEM SALAD

Hearts of romaine salad with Chef Jeanne's special dressing 8

INSALATA MISTA

Farm greens, tomato, cucumbers, spun carrots, balsamic vinaigrette 8

INSALATA DI BARBABIETOLE E ARANCE

Roasted beet and blood orange salad, pistachios, red onion, feta cheese, apple cider and mint dressing 11

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BAMBINI

(12 & UNDER)

DOUG'S PASTA E ALBERI

Penne pasta, sliced chicken breast,
broccoli, parmesan, olive oil 9

PASTA WITH BUTTER

Served with butter & parmesan 7

SPAGHETTI

House meatball and
tomato basil sauce 9

CHEESE PIZZA

Topped with tomato sauce and
mozzarella 8

