

# Dinner at Ciao!

## Salads

<b>Paisanella alla Jenny</b> Chopped Lettuce, Cucumbers, Chick Peas, Roasted Peppers, Cannellini Beans, and Tomatoes	<b>\$13.95</b>	<b>Insalata Caprese</b> Fresh mozzarella, roasted peppers ,basil, and beefsteak tomatoes	<b>\$13.95</b>
<b>Mixed Green Salad</b> Fresh Baby Greens, Mushrooms, Sun Dried Tomatoes, Mozzarella, Balsamic Vinegar, and Virgin Olive Oil	<b>\$13.95</b>	<b>Endive Salad</b> Roasted Peppers, Gorgonzola Cheese, roasted walnuts, Balsamic Vinegar, and Olive Oil	<b>\$13.95</b>
<b>Arugula Salad</b> Goat Cheese, Marinated Portobello Mushrooms, and Balsamic Vinegar	<b>\$13.95</b>	<b>Grilled eggplant salad</b> Marinated baby eggplant served with fresh mozzarella, beefsteak tomatoes and asparagus	<b>\$13.95</b>
<b>Chopped Iceberg Wedge</b> Crumbled blue cheese ,smoked crumbled beaon & chopped tomatoes	<b>\$12.95</b>	<b>Burrata salad</b> Fresh creamy mozzarella served over baby arugula dry prosciutto and aged balsamic vinegar	<b>\$14.95</b>
<b>Insalata Ceasar</b>	<b>\$12.95</b>		

## Appetizers

<b>Fried Zucchini</b> With Fresh Tomato	<b>\$13.95</b>	<b>Fried Calamari</b>	<b>\$17.95</b>
<b>Baked Clams</b>	<b>\$14.95</b>	<b>Eggplant Rollatini</b> Stuffed with prosciutto, mascarpone, ricotta ,parmigiano topped with mozzarella and light pink sauce	<b>\$15.95</b>
<b>Mozzarella Sticks</b>	<b>\$12.95</b>	<b>Grilled Portobello Mushrooms</b> Cognac, Sage, port wine & Garlic	<b>\$13.95</b>
<b>Antipasto Freddo</b> Fresh delights from Chef's Larder	<b>\$14.95</b>	<b>Soup of the Day</b>	<b>PA</b>
<b>Shrimp Cocktail</b>	<b>\$18.95</b>		

## Pasta

<b>Pappardelle alla Francesco</b> Homemade Pasta served with Fresh Tomato Basil and Chunks of fresh Mozzarella	<b>\$24.95</b>	<b>Spaghetti Carbonara</b> Onions, Bacon in a Cream Sauce,or no cream done the right way.	<b>\$21.95</b>	<b>Linguine with Clam Sauce</b> in Red or White Sauce	<b>\$25.95</b>
<b>Rigatoni Amatriciana</b> Onions, Bacon, Fresh Tomatoes, Parmigiano Cheese	<b>\$24.95</b>	<b>Spaghetti Puttanesca</b> Black Olives, Anchovies, Fresh Tomatoes, Basil, Capers and Garlic	<b>\$22.95</b>	<b>Linguini Seafood</b> Shrimp, Scallops, Clams, Calamari, Mussels in Fresh Tomato, Basil, Garlic and Oil	<b>\$29.95</b>
<b>Tagliolini Primavera</b> Red or White, Garlic and Oil Sauce	<b>\$22.95</b>	<b>Fusilli Emiliana</b> Fresh Tomatoes, Basil, Eggplant, Mozzarella, Parmigiano Cheese in a Meat Sauce	<b>23.95</b>	<b>Green Fettuccini Pescatore</b> Home made spinach pasta served with lobster meat dry scallops, jumbo shrimp with fresh tomatoes basil in light pink sauce	<b>\$33.95</b>
<b>Fettuccini Con Gamberi</b> Fresh Tomatoes, Basil, Shrimp, Garlic, and Arugula	<b>\$27.95</b>	<b>Penne Vodka</b> Vodka, Cream, Touch of Scallions, Prosciutto, Tomatoes and Parmigiano Cheese	<b>\$22.95</b>	<b>Gnocchi Rapini</b> Homemade potato gnocchi served in pesto sauce, sauteed broccoli robe, garlic,pignoli nuts,in light cream sauce	<b>\$23.95</b>
<b>Fettuccini Alferdo</b>	<b>\$21.95</b>	<b>Penne Arrabbiato</b> Garlic, Fresh Tomatoes, Hot Cherry Peppers	<b>\$22.95</b>	<b>Gnocchi Fresh Tomato and Basil</b>	<b>\$22.95</b>
<b>Pasta Meat Sauce</b>	<b>\$23.95</b>	<b>Penne with Mushrooms</b> Shiitake and Portobello Mushrooms, Dried and Fresh Porcini Mushrooms, Parmigiano Cheese in Cream Sauce	<b>\$24.95</b>		
<b>Jumbo Ravioli</b> Stuffed with Spinach and Ricotta in a Fresh Tomato and Basil Sauce	<b>\$25.95</b>	<b>Two-Color Cavatelli</b> Broccoli Rabe, Sundried Tomatoes, Sausage, and Garlic	<b>\$24.95</b>		
<b>Cheese Ravioli</b> Sage, Butter, or Tomato	<b>\$21.95</b>	<b>Trinete Pesto</b> Fresh Pesto Sauce, Garlic, Pignoli Nuts, String Beans, New Potatoes, Light Cream Sauce and Paramigiano Cheese	<b>\$23.95</b>		
<b>Jumbo Lobster Ravioli</b> Stuffed with Ricotta Cheese, Lobster, Shrimp and Parmigiano Cheese with Fresh Tomatoes & Basil in Pink Sauce	<b>\$28.95</b>				

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## Chicken & Veal

<b>Chicken Scarpariello</b> Pan Seared Chunks of Chicken, Oven Roasted served in a Butter, White Wine, Lemon and Garlic Sauce with Artichokes and Sausages	<b>\$24.95</b>	<b>Veal ala chef</b> Veal scallopini with white wine, shallots, top with plum tomatoes, prosciutto, fontina cheese in home made veal gravy	<b>\$26.95</b>
<b>Chicken Azel</b> Breast of Chicken Dipped in Parmigiano Cheese with White Wine, Lemon, Peas and Asparagus	<b>\$24.95</b>	<b>Veal Parmigiana</b> Served with Spaghetti and Tomato Sauce	<b>\$26.95</b>
<b>Chicken Melanzana</b> Breast of Chicken with White Wine, Shallots, Fresh Tomatoes and Basil Topped with Mozzarella and Grilled Eggplant and Prosciutto	<b>\$24.95</b>	<b>Veal Capricciosa</b> Breaded Veal Cutlet served under Mixed Salad	<b>\$27.95</b>
<b>Chicken Inferno</b> Breast of Chicken Sauteed with Garlic, Fennel, Cherry Peppers, Shiitake, Mushrooms and Lemon	<b>\$24.95</b>	<b>Veal Martini</b> Veal Scallopini dipped in Parmigiano Crushed Almonds served with Dry Vermouth, Lemon, and Peas	<b>\$26.95</b>
<b>Chicken Paillard</b> Breast of chicken pounded very thin served with endive, avocado, fresh mozzarella, tomatoes, with olive oil and balsamic dressing	<b>\$26.95</b>	<b>Veal Mt. Etna</b> Tri-Color and Cherry Pepper, Garlic, Basil, Balsamic vinegar	<b>\$26.95</b>
<b>Veal Salvaggio</b> Cognac, Garlic, Sage, Shiitake and Porcini Mushrooms	<b>\$26.95</b>	<b>Veal Castagna</b> Veal scallopini sauteed in shallots, champagne, porcini, shiitake mushrooms in fresh chestnut in light cream sauce	<b>\$26.95</b>

## From the Grill

<b>Black Angus Shell Steak</b> Charbroiled to your desire. Served with sautéed Mushrooms roasted potatoes and string beans	<b>\$43.00</b>	<b>Double cut Broiled Veal Chop</b> Tender and delicious served with sauteed mushroom and roasted potatoes	<b>\$45.95</b>
<b>Grilled Filet Mignon</b> Center cut filet Served with Mushrooms and Roasted Potatoes and string beans	<b>\$45.00</b>	<b>Grilled Pork Chops</b> Vinegar, Peppers and Sliced Potatoes	<b>\$34.00</b>
<b>Grilled Rib Steak</b> 20 oz. bone in rib steak, served with mashed potatoes	<b>\$48.00</b>		

## Seafood

<b>Salmon ala Ciao</b> White Wine, Lemon, Capers, and Asparagus	<b>\$33.95</b>	<b>Risotto ala Mentor</b> With champagne, cream, wild mushrooms and seared lobster	<b>\$33.95</b>
<b>Filet Sole- Francese</b> Served over spinach	<b>\$29.95</b>		

All entrees include house salad. All meat, fish, and grilled items include vegetables.  
Plate Share Charge \$2.50

**FOOD ALLERGIES?** If you have a food allergy, please bring it to the attention of the owner, manager or waiter

## Thin Crust Pizza Served Your Way

<b>Cheese</b>	<b>\$18.50</b>	<b>Mushroom</b>	<b>\$20.50</b>	<b>Eggplant</b>	<b>\$19.50</b>
<b>Portobello</b>	<b>\$20.00</b>	<b>Salad Pizza</b>	<b>\$21.50</b>	<b>Olives</b>	<b>\$19.50</b>
<b>Pepperoni</b>	<b>\$19.50</b>	<b>Ciao Special</b>	<b>\$20.50</b>	<b>Tomato &amp; Basil (with or without cheese)</b>	<b>\$19.50</b>
<b>Meatball</b>	<b>\$19.50</b>	<b>Arugula &amp; Goat Cheese</b>	<b>\$21.00</b>	<b>Peppers</b>	<b>\$19.50</b>
<b>Sausage</b>	<b>\$19.50</b>	<b>Broccoli Rabe</b>	<b>\$20.50</b>	<b>Anchovies</b>	<b>\$19.50</b>
<b>Shrimp</b>	<b>\$24.50</b>	<b>Broccoli</b>	<b>\$19.50</b>		
<b>White (Ricotta)</b>	<b>\$20.50</b>	<b>Spinach</b>	<b>\$19.50</b>		

PRIVATE ROOMS AVAILABLE FOR CATERING