

Dinner at *Ciao!*

Salads

Paisanella alla Jenny Chopped Lettuce, Cucumbers, Chick Peas, Roasted Peppers, Cannellini Beans, and Tomatoes	\$14.95	Insalata Caprese Fresh mozzarella, roasted peppers ,basil, and beefsteak tomatoes	\$15.95
Mixed Green Salad Fresh Baby Greens, Mushrooms, Sun Dried Tomatoes, Mozzarella, Balsamic Vinegar, and Virgin Olive Oil	\$14.95	Endive Salad Roasted Peppers, Gorgonzola Cheese, roasted walnuts, Balsamic Vinegar, and Olive Oil	\$15.95
Arugula Salad Goat Cheese, Marinated Portobello Mushrooms, and Balsamic Vinegar	\$14.95	Grilled eggplant salad Marinated baby eggplant served with fresh mozzarella, beefsteak tomatoes and asparagus	\$15.95
Chopped Iceberg Wedge Crumbled blue cheese ,smoked crumbled beaon & chopped tomatoes	\$14.95	Burrata salad Fresh creamy mozzarella served over baby arugula dry prosciutto and aged balsamic vinegar	\$16.95
Insalata Ceasar	\$13.95		

Appetizers

Fried Zucchini With Fresh Tomato	\$14.95	Fried Calamari	\$18.95
Baked Clams	\$16.95	Eggplant Rollatini Stuffed with prosciutto, mascarpone, ricotta ,parmigiano topped with mozzarella and light pink sauce	\$17.95
Mozzarella Sticks	\$13.95	Grilled Portobello Mushrooms Cognac, Sage, port wine & Garlic	\$14.95
Antipasto Freddo Fresh delights from Chef's Larder	\$17.95	Soup of the Day	PA
Shrimp Cocktail	\$21.95		

Pasta

Pappardelle alla Francesco Homemade Pasta served with Fresh Tomato Basil and Chunks of fresh Mozzarella	\$27.95	Spaghetti Carbonara Onions, Bacon in a Cream Sauce,or no cream done the right way.	\$26.95	Linguine with Clam Sauce in Red or White Sauce	\$31.95
Rigatoni Amatriciana Onions, Bacon, Fresh Tomatoes, Parmigiano Cheese	\$27.95	Spaghetti Puttanesca Black Olives, Anchovies, Fresh Tomatoes, Basil, Capers and Garlic	\$26.95	Linguini Seafood Shrimp, Scallops, Clams, Calamari, Mussels in Fresh Tomato, Basil, Garlic and Oil	\$34.95
Tagliolini Primavera Red or White, Garlic and Oil Sauce	\$26.95	Fusilli Emiliana Fresh Tomatoes, Basil, Eggplant, Mozzarella, Parmigiano Cheese in a Meat Sauce	26.95	Green Fettuccini Pescatore Home made spinach pasta served with lobster meat dry scallops, jumbo shrimp with fresh tomatoes basil in light pink sauce	\$38.95
Fettuccini Con Gamberi Fresh Tomatoes, Basil, Shrimp, Garlic, and Arugula	\$31.95	Penne Vodka Vodka, Cream, Touch of Scallions, Prosciutto, Tomatoes and Parmigiano Cheese	\$25.95	Gnocchi Rapini Homemade potato gnocchi served in pesto sauce, sauteed broccoli robe, garlic,pignoli nuts,in light cream sauce	\$29.95
Fettuccini Alferdo	\$24.95	Penne Arrabbiato Garlic, Fresh Tomatoes, Hot Cherry Peppers	\$25.95	Gnocchi Fresh Tomato and Basil	\$27.95
Pasta Meat Sauce	\$27.95	Penne with Mushrooms Shiitake and Portobello Mushrooms, Dried and Fresh Porcini Mushrooms, Parmigiano Cheese in Cream Sauce	\$27.95		
Jumbo Ravioli Stuffed with Spinach and Ricotta in a Fresh Tomato and Basil Sauce	\$27.95	Two-Color Cavatelli Broccoli Rabe, Sundried Tomatoes, Sausage, and Garlic	\$28.95		
Cheese Ravioli Sage, Butter, or Tomato	\$24.95	Trinete Pesto Fresh Pesto Sauce, Garlic, Pignoli Nuts, String Beans, New Potatoes, Light Cream Sauce and Paramigiano Cheese	\$28.95		
Jumbo Lobster Ravioli Stuffed with Ricotta Cheese, Lobster, Shrimp and Parmigiano Cheese with Fresh Tomatoes & Basil in Pink Sauce	\$33.95				

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Chicken & Veal

Chicken Scarpariello Pan Seared Chunks of Chicken, Oven Roasted served in a Butter, White Wine, Lemon and Garlic Sauce with Artichokes and Sausages	\$29.95	Veal ala chef Veal scallopini with white wine, shallots, top with plum tomatoes, prosciutto, fontina cheese in home made veal gravy	\$31.95
Chicken Azel Breast of Chicken Dipped in Parmigiano Cheese with White Wine, Lemon, Peas and Asparagus	\$29.95	Veal Parmigiana Served with Spaghetti and Tomato Sauce	\$31.95
Chicken Melanzana Breast of Chicken with White Wine, Shallots, Fresh Tomatoes and Basil Topped with Mozzarella and Grilled Eggplant and Prosciutto	\$29.95	Veal Martini Veal Scallopini dipped in Parmigiano Crushed Almonds served with Dry Vermouth, Lemon, and Peas	\$31.95
Chicken Inferno Breast of Chicken Sauteed with Garlic, Fennel, Cherry Peppers, Shiitake, Mushrooms and Lemon	\$29.95	Veal Mt. Etna Tri-Color and Cherry Pepper, Garlic, Basil, Balsamic vinegar	\$31.95
Chicken Paillard Breast of chicken pounded very thin served with endive, avocado, fresh mozzarella, tomatoes, with olive oil and balsamic dressing	\$31.95	Veal Castagna Veal scallopini sauteed in shallots, champagne, porcini, shiitake mushrooms in fresh chestnut in light cream sauce	\$32.95
Veal Salvaggio Cognac, Garlic, Sage, Shiitake and Porcini Mushrooms	\$31.95		

From the Grill

Black Angus Shell Steak Charbroiled to your desire. Served with sautéed Mushrooms roasted potatoes and string beans	\$48.95	Double cut Broiled Veal Chop Tender and delicious served with sauteed mushroom and roasted potatoes	\$57.95
Grilled Filet Mignon Center cut filet Served with Mushrooms and Roasted Potatoes and string beans	\$52.95	Grilled Pork Chops Vinegar, Peppers and Sliced Potatoes	\$37.95
Grilled Rib Steak 20 oz. bone in rib steak, served with mashed potatoes	\$52.95		

Seafood

Salmon ala Ciao White Wine, Lemon, Capers, and Asparagus	\$38.95	Risotto ala Mentor With champagne, cream, wild mushrooms and seared lobster	\$38.95
Filet Sole- Francese Served over spinach	\$35.95		

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

Cheese	\$20.50	Mushroom	\$22.50	Eggplant	\$22.50
Portobello	\$22.00	Salad Pizza	\$24.50	Olives	\$22.50
Pepperoni	\$21.50	Ciao Special	\$23.50	Tomato & Basil (with or without cheese)	\$22.50
Meatball	\$21.50	Arugula & Goat Cheese	\$25.00	Peppers	\$22.50
Sausage	\$21.50	Broccoli Rabe	\$25.50	Anchovies	\$22.50
Shrimp	\$25.50	Broccoli	\$22.50		
White (Ricotta)	\$23.50	Spinach	\$22.50		

PRIVATE ROOMS AVAILABLE FOR CATERING