

Lunch at *Ciao!*

Salads

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

Appetizers

Fried Zucchini With Fresh Tomato	\$13.95	Fried Calamari	\$16.95
Baked Clams	\$14.95	Eggplant Rollatini Stuffed with prosciutto, mascarpone, ricotta ,parmigiano topped with mozzarella and light pink sauce	\$14.95
Mozzarella Sticks	\$12.95	Grilled Portobello Mushrooms Cognac, Sage, port wine & Garlic	\$13.95
Antipasto Freddo Fresh delights from Chef's Larder	\$16.95	Soup of the Day	PA
Shrimp Cocktail	\$18.95		

Pasta

Pappardelle alla Francesco Homemade Pasta served with Fresh Tomato Basil and Chunks of fresh Mozzarella	\$24.95	Spaghetti Carbonara Onions, Bacon in a Cream Sauce,or no cream done the right way.	\$21.95	Linguine with Clam Sauce in Red or White Sauce	\$29.95
Rigatoni Amatriciana Onions, Bacon, Fresh Tomatoes, Parmigiano Cheese	\$24.95	Spaghetti Puttanesca Black Olives, Anchovies, Fresh Tomatoes, Basil, Capers and Garlic	\$21.95	Linguini Seafood Shrimp, Scallops, Clams, Calamari, Mussels in Fresh Tomato, Basil, Garlic and Oil	\$32.95
Tagliolini Primavera Red or White, Garlic and Oil Sauce	\$23.95	Fusilli Emiliana Fresh Tomatoes, Basil, Eggplant, Mozzarella, Parmigiano Cheese in a Meat Sauce	23.95	Green Fettuccini Pescatore Home made spinach pasta served with lobster meat dry scallops, jumbo shrimp with fresh tomatoes basil in light pink sauce	\$34.95
Fettuccini Con Gamberi Fresh Tomatoes, Basil, Shrimp, Garlic, and Arugula	\$28.95	Penne Vodka Vodka, Cream, Touch of Scallions, Prosciutto, Tomatoes and Parmigiano Cheese	\$21.95	Gnocchi Rapini Homemade potato gnocchi served in pesto sauce, sauteed broccoli robe, garlic,pignoli nuts,in light cream sauce	\$25.95
Fettuccini Alferdo	\$22.95	Penne Arrabbiato Garlic, Fresh Tomatoes, Hot Cherry Peppers	\$21.95	Gnocchi Fresh Tomato and Basil	\$22.95
Pasta Meat Sauce	\$23.95	Penne with Mushrooms Shiitake and Portobello Mushrooms, Dried and Fresh Porcini Mushrooms, Parmigiano Cheese in Cream Sauce	\$23.95		
Jumbo Ravioli Stuffed with Spinach and Ricotta in a Fresh Tomato and Basil Sauce	\$24.95	Two-Color Cavatelli Broccoli Rabe, Sundried Tomatoes, Sausage, and Garlic	\$23.95		
Cheese Ravioli Sage, Butter, or Tomato	\$22.95	Trinete Pesto Fresh Pesto Sauce, Garlic, Pignoli Nuts, String Beans, New Potatoes, Light Cream Sauce and Paramigiano Cheese	\$23.95		
Jumbo Lobster Ravioli Stuffed with Ricotta Cheese, Lobster, Shrimp and Parmigiano Cheese with Fresh Tomatoes & Basil in Pink Sauce	\$31.95				

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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	\$26.95	Veal ala chef Veal scallopini with white wine, shallots, top with plum tomatoes, prosciutto, fontina cheese in home made veal gravy	\$28.95
Chicken Azel Breast of Chicken Dipped in Parmigiano Cheese with White Wine, Lemon, Peas and Asparagus	\$26.95	Veal Parmigiana Served with Spaghetti and Tomato Sauce	\$28.95
Chicken Melanzana Breast of Chicken with White Wine, Shallots, Fresh Tomatoes and Basil Topped with Mozzarella and Grilled Eggplant and Prosciutto	\$26.95	Veal Capricciosa Breaded Veal Cutlet served under Mixed Salad	\$28.95
Chicken Inferno Breast of Chicken Sauteed with Garlic, Fennel, Cherry Peppers, Shiitake, Mushrooms and Lemon	\$24.95	Veal Martini Veal Scallopini dipped in Parmigiano Crushed Almonds served with Dry Vermouth, Lemon, and Peas	\$28.95
Chicken Paillard Breast of chicken pounded very thin served with endive, avocado, fresh mozzarella, tomatoes, with olive oil and balsamic dressing	\$28.95	Veal Mt. Etna Tri-Color and Cherry Pepper, Garlic, Basil, Balsamic vinegar	\$26.95
Veal Salvaggio Cognac, Garlic, Sage, Shiitake and Porcini Mushrooms	\$28.95	Veal Castagna Veal scallopini sauteed in shallots, champagne, porcini, shiitake mushrooms in fresh chestnut in light cream sauce	\$29.95

From the Grill

Black Angus Shell Steak Charbroiled to your desire. Served with sautéed Mushrooms roasted potatoes and string beans	\$46.95	Double cut Broiled Veal Chop Tender and delicious served with sauteed mushroom and roasted potatoes	\$54.95
Grilled Filet Mignon Center cut filet Served with Mushrooms and Roasted Potatoes and string beans	\$49.95	Grilled Pork Chops Vinegar, Peppers and Sliced Potatoes	\$34.00
Grilled Rib Steak 20 oz. bone in rib steak, served with mashed potatoes	\$49.95		

Seafood

Salmon ala Ciao White Wine, Lemon, Capers, and Asparagus	\$34.95	Risotto ala Mentor With champagne, cream, wild mushrooms and seared lobster	\$34.95
Filet Sole- Francese Served over spinach	\$32.95		

All entrees include house salad. All meat, fish, and grilled items include vegetables.
Plate Share Charge \$5.00

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	\$19.50	Mushroom	\$20.50	Eggplant	\$20.50
Portobello	\$20.50	Salad Pizza	\$22.50	Olives	\$20.50
Pepperoni	\$20.50	Ciao Special	\$21.50	Tomato & Basil (with or without cheese)	\$20.50
Meatball	\$20.50	Arugula & Goat Cheese	\$22.00	Peppers	\$20.50
Sausage	\$20.50	Broccoli Rabe	\$21.50	Anchovies	\$20.50
Shrimp	\$25.50	Broccoli	\$20.50		
White (Ricotta)	\$21.50	Spinach	\$20.50		

PRIVATE ROOMS AVAILABLE FOR CATERING