

# DINNER

## ANTIPASTI

### Calamari Fritti

Lightly breaded and flash fried calamari served with arugula, warm marinara and lemon aioli 14

### Carpaccio\*

Thinly slice Ohio Proud Angus tenderloin with parmesan aioli, capers, onions, lemon dressed arugula and garlic grissini 18

### Bacon-Wrapped Dates

Applewood smoked bacon wrapped Medjool dates baked with maple balsamic reduction 16

### Meatball Al Forno

Our famous meatballs served with marinara, asiago, fresh basil and toasted baguette 14

### Goat Cheese Al Forno

Herbed goat cheese baked with balsamic onions and served with seasonal jam and Naan 15

### Stuffed Mushrooms

House recipe sausage stuffed mushrooms with garlic butter, white wine and roasted tomatoes 14

### Bruschetta Classico

Toasted ciabatta with fresh mozzarella, tomatoes, garlic and basil with balsamic and cracked pepper 13

## SOUP & SALADS

### Sausage and White Bean Soup

Cup 5 | Bowl 7

### Shrimp and Tomato Chowder

Cup 7 | Bowl 9

### Chefs Soup of the Day

Always changing selection of house made soups

### House Salad

Mesclun and romaine tossed with roasted red peppers, cucumbers and honey balsamic dressing with shaved carrot 9

### Wedge Salad

Baby Iceberg lettuce served with bacon, red onions, tomatoes and gorgonzola dressing 9

### Caesar Salad

Chopped romaine tossed with our classic caesar dressing, house made garlic parmesan croutons and asiago cheese 10  
Add Chicken 4 | Add Shrimp 7

### Mediterranean Salad

Mesclun greens, cherry tomatoes, red onions, cucumbers, capers and olives with red wine vinaigrette and feta cheese 15

### Salmon Salad\*

Mesclun greens tossed with red onions, tomatoes, capers and cucumbers with lemon vinaigrette, bacon breadcrumbs and avocado 22

## ROMAN STYLE PIZZA

Freshly prepared handmade dough. Pizzas can be prepared with gluten-free cauliflower crust and/or vegan cheese. Please ask your server.

### Margherita Pizza

Classic preparation with rustic tomato sauce, our mozzarella and parmesan cheese blend and basil 14

### Pepperoni Pizza

Simple rustic sauce, pepperoni and our mozzarella and parmesan cheese blend 14

### Calabrese Pizza

Our bold pizza with salami, sausage, pepperoni and spicy capicola with rustic sauce and our mozzarella and parmesan cheese blend 17

### Salsiccia Pizza

Our thin crust topped with house recipe sausage, caramelized onions, roasted red peppers and toasted fennel 15

### Wild Mushroom & Truffle

Olive oil, wild mushrooms, truffle oil, our mozzarella and parmesan cheese blend 14

### Shrimp and Asparagus Pizza

White sauce, asparagus, oven roasted tomatoes and grilled onions with our mozzarella and parmesan cheese blend 18



House Specialty: You'll love it!



Prepared Gluten-Free



Vegetarian

\*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.

# DINNER

## CIAO CLASSIC PASTA

Proudly offering gluten-free pasta. Please advise your server.

### Farfalle Alfredo

Alfredo sauce tossed with asiago cheese, bow tie pasta, grilled chicken, roasted red peppers, caramelized onions, bacon and peas 18

### Spaghetti with Meatballs

Signature marinara sauce tossed with fresh basil, garlic and spaghetti 15

### Lobster Al Forno

Tender lobster baked with garlic wild mushrooms, scallion cream and cheese 19

### Portabella Ravioli

Portabella stuffed ravioli with roasted wild mushrooms and truffled cream 18

### Linguini with Clams

Little neck clams, sautéed in garlic butter and white wine tossed with asparagus 17

### Shrimp Oreganata

Garlic and herb panko shrimp with rustic tomatoes, and garlic butter 18

### Rigatoni Bolognese

Hearty meat ragu with house sausage, rigatoni pasta and a touch of cream 16

### Nonna's Meatball Lasagna

Pasta fresca layered with bolognese sauce, our signature meatballs and ricotta, baked with mozzarella and parmesan 17

## FAMOUS ALFREDOS

Fettuccine Alfredo 14

Chicken Alfredo 17

Chicken and Bacon Alfredo 19

Chicken Tortellini Alfredo 24

Shrimp Alfredo 21



## CIAO BELLA SPECIALTIES

### Eggplant Parmesan

Parmesan bread crumbed eggplant lightly fried and baked with our signature marinara and cheese blend 22

### Chicken Parmesan

Parmesan bread crumbed chicken breast lightly fried and baked with our signature marinara and cheese blend 26

### Veal Parmesan

Parmesan bread crumbed veal lightly fried and baked with our signature marinara and cheese blend 34

### Chicken Marsala

Sautéed Amish Pride chicken breasts with mushrooms, caramelized onions and Marsala wine. Served with sautéed spinach and whipped garlic potatoes 28

### Chicken Piccata

Sautéed chicken breasts with lemon butter, fried capers and oven roasted tomatoes with pine nut pesto linguini 26

### Pork Osso Bucco

Slow cooked pork shank with tomatoes, red wine and herbs served with whipped garlic potatoes 28

### Filet Mignon\*

Ohio Proud certified Angus Beef center cut filet served with red wine demi, sautéed asparagus, mushrooms and oven roasted tomatoes on whipped garlic potatoes 39

### Salmon and Shrimp

Grilled Wester Ross salmon served with shrimp, lemon basil butter, sautéed spinach and whipped garlic potatoes 34



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