

Ciao Bella is a Fresh Food Kitchen. We make everything in house from scratch; including soups, dressings, sauces, ravioli, our signature sausage, mozzarella cheese, bread, desserts and much more. We also have our own fresh herb garden on property for use in most menu items.

ANTIPASTI

CALAMARI FRITTI

Tender calamari lightly breaded and fried.
Served with lemon caper aioli and warm marinara. 10

MUSSELS IN GARLIC BROTH

One pound of mussels, simmered with garlic white wine, basil and tomatoes. Served with grilled baguette. 12

BACON-WRAPPED DATES **GF**

Applewood-smoked bacon wrapped date, oven-roasted with maple balsamic glaze. 10

BRUSCHETTA CLASSICO

Toasted ciabatta with tomato, basil, garlic and olive oil with balsamic pearls. 10

STUFFED MUSHROOMS

Stuffed with sweet Italian sausage, baked in garlic butter and white wine. 9

GOAT CHEESE AL FORNO **V**

Herb goat cheese and caramelized onions baked with balsamic vinegar and served with toasted Naan flat bread. 10

CARPACCIO

Thinly sliced beef with garlic parmesan aioli, minced onion, capers, fresh greens and whole wheat grissini. 11

SOUP & SALADS

SHRIMP AND TOMATO CHOWDER

Hearty tomato cream with potatoes and oven roasted shrimp. Cup 5 Bowl 6

SAUSAGE AND WHITE BEAN SOUP **GF**

Sweet Italian sausage, herbs, spinach and white beans. Cup 5 Bowl 6

SOUP OF THE DAY

Chef Paul's daily soup prepared from the freshest ingredients. Cup 5 Bowl 6

CATAWBA WEDGE SALAD

Crisp iceberg lettuce wedge, dried apricots, cranberries, cherry tomatoes, red onion and toasted pine nuts with a gorgonzola dressing. 9

CAESAR SALAD **V**

Chopped romaine lettuce tossed with our Caesar dressing and house made parmesan croutons. 8
Add Chicken 4 Add Shrimp 5

HOUSE SALAD **GF V**

Mixed greens, roasted peppers, carrots and cucumbers tossed with our honey balsamic vinaigrette. 8

SPINACH SALAD

Tender baby spinach tossed with pickled red onion, egg, gorgonzola, bacon and our honey Dijon vinaigrette. 8

MEDITERRANEAN SALAD **GF V**

Mixed greens, cherry tomatoes, feta, red onion, capers, olives and cucumbers tossed with red wine vinaigrette. 12

ENTREE SALADS

CHICKEN AGRO DOLCE SALAD **GF**

Kale and shaved Brussel sprouts tossed with grilled chicken, roasted pistachios, dried cranberries, granny smith apples, cucumbers and red onion, tossed with our sweet and sour vinaigrette. 12

SALMON SALAD **GF**

Hand-cut, herb-grilled salmon served over a bed of mixed greens with cucumbers, red onion, olives, tomatoes and capers, tossed with our lemon vinaigrette. 14

INSALATA DI BISTECCA

Marinated steak with our house blend seasoning, served with cherry tomatoes, red onion, gorgonzola, farro and shaved carrots. Served with our roasted garlic vinaigrette. 15

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PIZZA

Freshly prepared handmade dough. Proudly offering gluten-free dough. Please advise your server.

MARGHERITA **V**

Traditional preparation. Fresh tomato sauce, house made mozzarella and fresh basil. 11

CIAO PORTABELLA PIZZA

Alfredo, grilled chicken, grilled red onion, spinach and portobello mushrooms with our three cheese blend. 11

PEPPERONI

Fresh tomato sauce, pepperoni and mozzarella cheese. 11

CALABRESE

Salami, pepperoni, sausage and capicola with fresh tomato sauce, mozzarella cheese and fresh basil. 11

SAUSAGE & CHEESE

Sweet Italian sausage, fresh tomato sauce, caramelized onions and mozzarella cheese. 11

WILD MUSHROOM & TRUFFLE **V**

Olive oil, wild mushrooms, truffle oil with a mozzarella cheese blend. 11

PASTA

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

FETTUCCINE ALFREDO **V**

Fettuccine tossed with our house made Alfredo and Asiago cheese. 14
Add Chicken 4 Add Shrimp 5

SPAGHETTI AND MEATBALLS

House made meatballs, marinara, fresh basil and spaghetti pasta. 14

LOBSTER *al FORNO*

Maine lobster, wild mushrooms, scallions and penne pasta tossed with a touch of cream and baked with mozzarella cheese. 16

PANCETTA WITH PEAS AND SHRIMP

Crispy pancetta sautéed with fresh spring peas, shrimp, caramelized onions, cream and penne pasta. 15

PORTABELLA RAVIOLI **V**

Portabella-stuffed house made ravioli tossed with herbs, cream and white truffle oil. 16

RIGATONI BOLOGNESE

Hearty meat sauce, rigatoni pasta, cream and parmesan cheese. 14

SHRIMP OREGANATA CLASSICO

Garlic panko breaded shrimp with white wine, rustic tomato sauce and capellini pasta. 18

LINGUINI WITH CLAMS

Little neck clams sautéed with asparagus, garlic, butter and white wine tossed with linguini. 16

CHEF PAUL'S RAVIOLI OF THE DAY

Always changing - always seasonal
Chef Paul's house made ravioli. 16

NONNA'S 1 LB. MEATBALL LASAGNA

Fresh pasta generously layered with meatballs, ricotta and Bolognese sauce, baked with mozzarella and provolone cheese. 15

SAUSAGE PEPERONATA

House made sausage, oven-roasted red, yellow & green peppers, tomatoes and capers tossed with penne pasta, topped with herb goat cheese. 15

BELLA MAC BASILICATA

Cavatappi pasta tossed with crispy pancetta, bacon, prosciutto, Applewood ham, caramelized onions and our creamy four cheese sauce. 15

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SPECIALTIES

NEW MUSHROOM GORGONZOLA RISOTTO V

Blended wild mushrooms served with ancient grain risotto and Gorgonzola cheese. 15 Add Chicken 4 Add Shrimp 5

EGGPLANT PARMESAN V

Herb parmesan breaded eggplant, lightly fried, baked with marinara and mozzarella cheese. Served with spaghetti tossed with sun-dried tomatoes and garlic Alfredo. 16

CHICKEN PARMESAN

Herb parmesan breaded chicken breast, lightly fried, baked with marinara and mozzarella cheese. Served with spaghetti tossed with sun-dried tomatoes and garlic Alfredo. 17

VEAL PARMESAN

Herb parmesan breaded veal, lightly fried, baked with marinara and mozzarella cheese. Served with spaghetti tossed with sun-dried tomatoes and garlic Alfredo. 24

CHICKEN MARSALA

Traditional sautéed chicken with mushrooms and caramelized onions in a Marsala wine sauce. Served with linguini di verdure. 18

CHICKEN PICCATA

Tender chicken breast sautéed in a light lemon caper butter sauce. Served with basil pine nut pesto capellini and oven roasted tomatoes. 18

SALMON AI FERRI

Grilled salmon brushed with herbed olive oil and served with ancient grain risotto, sautéed spinach and fried garlic. 22

FILET MIGNON

Ohio proud filet with grilled asparagus, ancient grain risotto, and a roasted mushroom demi-glace. 34

🍷 OSSO BUCCO GF

Fall-off-the-bone pork shank slowly braised with herbs, vegetables and red wine. Served with risotto milanese. 19