

# DINNER

Ciao  
Bella

## ANTIPASTI

### Meatball Al Forno

Our famous meatballs served with marinara, asiago, fresh basil and toasted baguette. 15

### Bacon-Wrapped Dates

Applewood smoked bacon wrapped medjool dates baked with maple balsamic reduction. 16

### Goat Cheese Al Forno

Herbed goat cheese baked with balsamic onions and served with seasonal jam and naan. 16

### Bruschetta Classico

Toasted baguette with fresh mozzarella, tomatoes, garlic and basil with balsamic and cracked pepper. 14

### Stuffed Mushrooms

House recipe sausage stuffed mushrooms with garlic butter, white wine and tomato basil. 17

### Calamari Fritti

Lightly breaded and flash fried calamari served with arugula, warm marinara and lemon aioli. 18

### Crab Cakes

Jumbo lump crab cakes seared to a golden brown, topped with a tangy honey dijon sauce. 19

### Carpaccio\*

Thinly sliced Ohio Proud Angus tenderloin with parmesan aioli, capers, onions, lemon dressed arugula and garlic grissini. 23

## SOUP & SALADS

### Sausage and White Bean Soup

Cup 5 | Bowl 7

### Italian Wedding

Cup 7 | Bowl 9

### Chef's Soup of the Day

Cup 7 | Bowl 9

### 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. 11

### Caesar Salad

Chopped romaine tossed with our classic caesar dressing, house made garlic parmesan croutons and asiago cheese. 10

### Mediterranean Salad

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

Add Chicken 6 | Add Shrimp 8 | Add Salmon 14

## ROMAN STYLE PIZZA

Freshly prepared handmade dough.

gluten-free crust 5 | cauliflower crust 5 | vegan cheese 4

### Margherita Pizza

Classic preparation with rustic tomato sauce, fresh mozzarella and basil. 16

### Pepperoni Pizza

Simple rustic sauce, pepperoni and our mozzarella and parmesan cheese blend. 16

### Mama Lou

Our rustic vegetarian pizza with garlic olive oil, roasted tomatoes, onions, mushrooms, red peppers, fresh basil and our mozzarella and parmesan cheese blend. 15

### Calabrese Pizza

Our bold pizza with salami, sausage, pepperoni and spicy capicola with rustic sauce and our mozzarella and parmesan cheese blend. 22

### Wild Mushroom & Truffle

Olive oil, wild mushrooms, truffle oil, our mozzarella and parmesan cheese blend. 19

### Meatball Pizza

Rustic tomato sauce, sliced house-made meatballs, roasted red peppers, fresh basil and our mozzarella and parmesan cheese blend. 20



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.

A 20% gratuity will be added for parties of 10 or more.

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## CIAO CLASSIC PASTA

Proudly offering gluten-free pasta (+3)  
Please advise your server

### Rigatoni Bolognese

Hearty meat ragu with house sausage, rigatoni pasta and a touch of cream. 18

### Nonna's Meatball Lasagna

Pasta fresca layered with bolognese sauce, our signature meatballs and ricotta, baked with mozzarella and parmesan. 20

### Portabella Ravioli

Portabella stuffed ravioli with roasted wild mushrooms and truffled cream. 23

### Spaghetti with Meatballs

Signature marinara sauce tossed with fresh basil, garlic and spaghetti. 17

### Fettuccine Alfredo

Alfredo sauce tossed with asiago cheese and fettuccine. 15

Add Chicken 6 | Add Shrimp 8

### Pollo Toscana

Chicken, spinach, and roasted tomatoes tossed with three cheese tortelloni in a white wine cream sauce, baked golden brown with a three-cheese crust. 22

### Farfalle Alfredo

Alfredo sauce tossed with asiago cheese, bow tie pasta, grilled chicken, roasted red peppers, caramelized onions, bacon and peas. 21

### Lobster Al Forno

Tender lobster, penne, garlic wild mushrooms, in a scallion cream baked with mozzarella. 25

### Linguini with Clams

Little neck clams, sautéed in garlic butter and white wine. 23

### Shrimp Oreganata

Garlic and herb panko shrimp with capellini and rustic tomatoes. 23

### Bella Mac Basilicata

Cavatappi pasta tossed with crispy pancetta, bacon, Applewood ham, caramelized onions and our creamy three cheese sauce. 18

## CIAO BELLA SPECIALTIES

### Eggplant Parmesan

Parmesan bread crumbed eggplant lightly fried and baked with our signature marinara and cheese blend on a bed of spaghetti alfredo. 23

### Chicken Marsala

Sautéed chicken breasts with mushrooms, caramelized onions and Marsala wine served with herb oil capellini and roasted broccolini. 28

### Pork Osso Bucco

Slow cooked pork shank with tomatoes, red wine, and herbs served with roasted garlic potatoes. 29

### Chicken Parmesan

Parmesan bread crumbed chicken breast lightly fried and baked with our signature marinara and cheese blend on a bed of spaghetti alfredo. 28

### Veal Parmesan

Parmesan bread crumbed veal lightly fried and baked with our signature marinara and cheese blend on a bed of spaghetti alfredo. 35

### Chicken Piccata

Sautéed chicken breasts with lemon butter, fried capers and oven roasted tomatoes with pine nut pesto linguini. 28

### Filet Mignon\*

Certified Angus Beef center cut filet served with a dallop of steak butter, sautéed asparagus and roasted garlic potatoes. 45

Sautéed mushrooms 4 | Sautéed onions 3

### Scallops & Risotto

Scallops seared with herb garlic oil, over a bed of lemon parmesan risotto, topped with lemon aioli. 35

### Salmon

Grilled salmon served on a bed of broccolini and roasted garlic potatoes with lemon butter. 38



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Vegetarian

The following major food allergens are used as ingredients: Dairy, egg, citrus, gluten, soy, MSG, fish, shellfish, seafood, garlic, sesame & onion

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