





LUNCH

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

ROMAN STYLE PIZZA

Freshly prepared handmade dough.
gluten-free crust 5 | cauliflower crust 5 | vegan cheese 4

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

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



Wild Mushroom & Truffle  
Olive oil, wild mushrooms, truffle oil, our mozzarella and parmesan cheese. 19


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

YOU PICK TWO - 15

Pick 1

SOUP

Unlimited refills:
Sausage and White Bean
Italian Wedding
Soup of the Day

SALADS

Unlimited refills:
Caesar
House
Mediterranean

Pick 1

PIZZA

Wild Mushroom & Truffle
Margherita
Pepperoni

SANDWICHES

Bella Italian Panino
Meatball Panino
Chicken Artichoke Piadina

PASTA

Lasagna
Farfalle Alfredo
Spaghetti & Meatballs
Fettuccine Alfredo
Portabella Ravioli
Rigatoni Bolognese
Lobster Al Forno
Shrimp Oreganata



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.

LUNCH



SANDWICHES

All sandwiches served with Parmesan Fries.

Bella Italian Panino

Prosciutto, capicola and salami with provolone, red onions, tomato, red wine vinaigrette and spring mix. Served on focaccia bread. 15

Chicken Artichoke Piadina

Sautéed chicken breast with artichoke hearts, oven roasted tomatoes, garlic and herbs with provolone cheese. 16

Meatball Panino

Our house blend meatball served “patty style” with marinara, fresh basil, balsamic reduction, fresh mozzarella cheese, and oven roasted tomatoes on toasted focaccia. 15

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 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 Marsala

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

Chicken Piccata

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

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



House Specialty: You’ll love it!

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



Prepared Gluten-Free



Vegetarian

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

11.2025