

## SECONDI

- 1. Vitello Alla Milanese** \$16.95  
Breaded Veal, fried, served with mixed vegetables and lemon with a side of garlic cheese bread
- 2. Vitello Matriciato** \$16.95  
Veal sautéed with capers and spinach in a light spicy lemon sauce served with mixed vegetables and a side of garlic cheese bread
- 3. Friday-Sea Food dish of the day** Market Price
- 4. Saturday-Meat dish of the day** Price

## PIZZAS

(10 inch Individual)

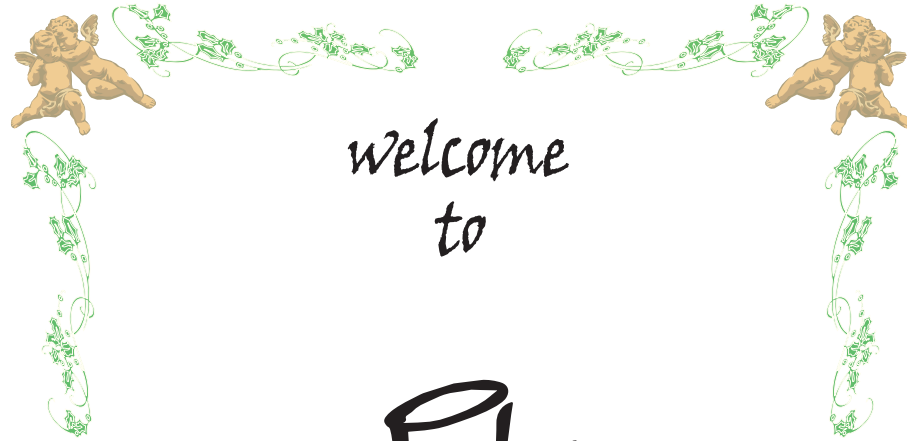
- 1. Margherita** \$10.95  
Tomatoes, cheese and fresh basil
- 2. Pepperoni** \$11.95
- 3. Vegetariana** \$11.95  
Tomatoes, light cheese and grilled mixed vegetables
- 4. Berlino** \$11.95  
Cheese, tomatoes, potatoes and bacon
- 5. Fantasia** \$12.95  
Tomatoes, cheese, mushrooms, artichoke hearts, ham and black olives
- 6. Di Mare** \$13.95  
Tomatoes, cheese and pesto topped with sautéed seafood

## DOLCI

- 1. Tiramisu** \$5.95  
House Specialty
- 2. Salame al Cioccolato** \$5.95  
Frozen chocolate with crumbled biscotti with powdered sugar and whipped cream
- 3. Cannoli** \$5.95
- 4. New York Cheese Cake** \$5.95  
Served with mixed berries
- 5. Pie** \$5.95  
à la mode, add \$1.25
- 6. Ice Cream** \$5.95  
Three scoops, vanilla, chocolate, or spumoni
- 7. Torta Paradiso - Special of the day** \$5.95

**Split Plate Charge \$3.95**

**(includes bread with butter and a side salad on Dinner Specials only)**



welcome  
to



Ciao  
Bella

Caffe Bar  
e Ristorante

Menu

## ANTIPASTI

- 1. Pizetta Rustica** \$6.95  
Mini pizza topped with black olive pâté and gorgonzola cheese
- 2. Focaccia Ripiena** \$6.95  
House focaccia filled with ham and provolone cheese
- 3. Melanzane Carrozza** \$8.95  
Ham and provolone rolled in eggplant, baked, topped with mozzarella and served with marinara sauce
- 4. Bruschette Miste Della Casa** \$7.95  
Homemade bread, two topped with garlic and tomato, two with four cheeses and two topped with provolone and salami
- 5. Antipasto Gustoso** \$8.95  
Steamed asparagus with grilled zucchini, topped with fresh ricotta and extra virgin olive oil
- 6. Antipasto Italiano** \$8.95  
Sliced prosciutto and salami, with a creamy bleu cheese dressing
- 7. Calamari Fritti** \$9.95  
Fried calamari with cocktail sauce

All salads and soups served with fresh bread

## ZUPPE

- 1. Zuppa del Di** \$5.95  
Soup of the Day
- 2. Zuppa del Sole** \$7.95  
Clams and sweet peas in a saffron broth

## INSALATE

- 1. Arlecchino** \$6.25  
Spring mix, tomatoes, carrots and red onions with Ciao Bella dressing
- 2. Gianduia** \$6.95  
Romaine salad, croutons and black olives in a light dressing sprinkled with parmigiano and parsley
- 3. Colombina** \$7.95  
Spinach, walnuts and pears with a dollop of creamy gorgonzola sauce with Ciao Bella dressing
- 4. Meneghino** \$7.95  
Sliced fresh mozzarella, sliced tomatoes and cucumbers, extra virgin olive oil and basil with a spicy dressing
- 5. Pantalone** \$7.95  
Spring mix, cucumbers, artichoke hearts, salami and provolone with Ciao Bella dressing
- 6. Pulcinella** \$8.95  
Spinach topped with steamed salmon and cocktail sauce

## SIDES

- 1. Side of Vegetables** \$4.75
- 2. Side of Garlic Cheese Bread** \$4.95
- 3. Meatballs with Marinara Sauce added to dish or side order** \$4.95

## LE PASTE

- 1. Piatto Bambino** \$6.95  
Childs portion of spaghetti with cheese and butter or marinara sauce
- 2. Capellini Ortolani** \$9.95  
Angel hair pasta with fresh tomato and mushroom in a spicy garlic white wine tomato sauce
- 3. Spaghetti Carbonara** \$10.95  
Spaghetti pasta sautéed bacon, egg, garlic, parmigiano cheese and extra virgin olive oil
- 4. Penne alle Noci** \$9.95  
Penne pasta with walnuts in a creamy sauce topped with a touch of ricotta
- 5. Penne Arrabiate** \$11.95  
Penne pasta with sausage, bacon and black olives in a spicy marinara sauce
- 6. Gnocchi Sorrentina** \$11.95  
Homemade potato gnocchi in a spicy light marinara sauce with fresh mozzarella and basil
- 7. Ravioli Campagnoli** \$12.95  
Cheese ravioli with sautéed eggplant in a light spicy marinara sauce and fresh basil
- 8. Ravioli Mammamia** \$13.95  
Cheese ravioli sautéed with mushrooms and ham in a creamy sauce
- 9. Capellini alle Vongole** \$13.95  
Angel hair pasta with clams in a spicy garlic white wine sauce
- 10. Ravioli al Salmone** \$13.95  
Cheese ravioli with salmon in an aurora sauce
- 11. Penne alla San Diego** \$13.95  
Sauté mushroom and sausage in a creamy saffron sauce topped with gorgonzola sauce
- 12. Spaghetti Genovesi** \$13.95  
Shrimp in a pesto sauce
- 13. Penne Ciao Bella** \$15.95  
Salmon, shrimp and spinach in a light creamy sauce served with garlic cheese bread
- 14. Cartoccio** \$16.95  
Spaghetti pasta with mushrooms, shrimp, clams and salmon in a garlic white sauce baked in aluminum foil served with garlic cheese bread

## RISOTTI

- 1. Risotto Delizioso** \$11.95  
Arborio risotto with pear and creamy gorgonzola
- 2. Risotto Saporito** \$13.95  
Arborio risotto with sausage, bacon and eggplant in a spicy tomato sauce served in a pizza shell topped with provolone
- 3. Risotto Nero** \$14.95  
Arborio risotto with calamari and sweet peas in a black squid ink sauce served with side of garlic cheese bread
- 4. Risotto Rosa** \$15.95  
Arborio risotto with salmon, shrimp and sweet peas in a saffron sauce topped with cocktail sauce served with side of garlic cheese bread