

Ciao Bello

Primi

San Daniele Prosciutto and Melon	Gorgonzola Dolce, Candied Walnuts	12.95
Mussels Aiello	Herbs, White Wine, Tomato, Garlic	12.95
Fried Calamari		8.95
Polpette	Vallone Family Meatball with Marinara	4.95
Tomatoes Jard	Fried Green Tomatoes, Sautéed Crabmeat	15.95
Seared Scallops and Shrimp Livornese	Garlic, Lemon, Parsley	14.95
Mini Crab Cakes	Lobster Reduction	14.95
Pork Tenderloin Carpaccio	Herb Seared, Vallone Olive Oil	10.95
Crispy Baby Artichokes	Basil Aioli	9.95

Zuppa & Insalata

Cioppino	Genovese Shellfish Soup	10.95
Italian Wedding Soup	Mixed vegetables, Tubetti, Chicken Meatballs	7.95
Zuppa del Giorno	Daily Soup Creation	6.95
Vallone	Italian Homestyle Salad with Provolone	6.95
Burrata Caprese	The velvety Mozzarella of Puglia and Local Beefsteak Tomatoes	15.95
Bosc Pear and Reggiano Salad	Arugula, Vallone Extra Virgin Olive Oil, Lemon	9.95
Spinach and Mozzarella Salad	Tear Drop Tomatoes, Olive Oil, Balsamic	8.95
Chopped Roman Artichoke and Local Tomato Salad	Honey-Lemon Vinaigrette	9.95

Pasta

All Pastas are Cooked to Order and Served al Dente.

Paglia e Fieno Genovese	Market Vegetables, Prosciutto, Sage, Reggiano	15.95
Agnolotti	Ricotta and Spinach Stuffed Pasta, Sage White Truffle Sauce	15.95
Fedelini with Lump Crabmeat	Lemon, White Vermouth	23.95
Osso Buco Ravioli		15.95
Spaghetti and Meatballs	Meat Sauce or Marinara	15.95
Strozzopretti and Clams		19.95
Bolognese	Pappardelle or Rigatoni	15.95
Bombolotti Amatriciana	Guanciale, Tomato, Basil	16.95
Cappelletti	Little Hats Stuffed with Truffle Scented Mascarpone	17.95

Pizza Sottile

Thin Roman Crust

Margherita	Tomato, Mozzarella, Basil	14.95
Sausage and Peppers		15.95
Porcini	Bechamel, Mozzarella	17.95
Pancetta	Brussel Leaves, Ricotta Salata	15.95
Arugula and San Daniele Prosciutto		18.95

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Pesce

Pan Roasted Sea Bass Barolo	Italian Red Wine Reduction, Grilled Rapini	28.95
Grilled Wild Salmon Puttanesca	Tomatoes, Capers, Olives	20.95
Red Snapper Mandorlate	Sautéed with Toasted Almonds and Wild Mushrooms	25.95
Olive Oil Braised Mixed Seafood	Radicchio, Garlic Aioli	22.95
Red Snapper Tesoro	Crab, Shrimp, Vermouth, Lemon	26.95
Seared Pepper Crusted Ahí Tuna	Lemon Soy Vinaigrette, Frisée	21.95

Secondi

Short Rib Brasato	Slow Braised, Parmesan Mashed Potatoes, Chianti Reduction	26.95
Parmigiana con Fedelini Marinara	Chicken or Eggplant	16.95
9 oz. Prime Filet	Simply Grilled or Pepper Crusted with Peppercorn Sauce	37.95
Brick Chicken	Dry Seared Baby Chicken, Italian Green Beans	18.95
Center Cut Veal Chop	Milanese or Parmigiana	37.95
Jeff's Chicken	Sweet Peppers, Organic Goat Cheese, Tomato	14.95
Lamb Scottadita	Char-Grilled American T-Bones, Asparagus Pecorino	25.95
Veal Piccata Amalfi	Wild Mushrooms, Capers, Artichokes, Lemon, Sautéed Spinach	17.95
Aunt Mary's Roast Chicken		16.95
Pan Grilled Berkshire Pork Chop	Parmesan Mashed Potatoes, Apple Mustard Reduction	20.95
Veal Tenderloin	Stuffed Arancine, Sauce Verde	23.95

Contorni

Macaroni and Cheese	5.95
Truffle Roasted Potatoes	6.95
Sautéed Imported Roman Artichoke	6.95
Sautéed Spinach Aglio e Olio	5.95
Italian Style Green Beans	5.95
Creamed Spinach	5.95

Dolci

Strawberry Ricotta Cassata	8.95
Coconut Panna Cotta	7.95
Elizabeth's Cheesecake	8.95
Bosc Pear, Reggiano, Italian Truffle Honey, Toasted Walnuts	7.95
Assorted Gelati or Homemade Spumoni	7.95
Mom's Chocolate Ice Box Pie	7.95
Chocolate Mezzanotte Cake	8.95
Flan with Fresh Blueberries	7.95