

# Ciao

TRATTORIA

"Where the palate is stimulated but never exhausted"

## Antipasta

	Lunch	Dinner
<b>Carpaccio</b> Tenderloin of beef thinly sliced and served raw with arugula, capers and Parmigiana cheese	7.50	8.50
<b>Norwegian Smoked Salmon</b> Medallions of Smoked Salmon with sweet onions, capers and herbed cream cheese	7.50	8.50
<b>Ahi Tuna Tartar</b> Sushi grade sesame Sake Marinade Ahi Tuna with avocado, pineapple and Imperial Pear with sesame and rice wine vinegar dressing	7.95	8.95
<b>Calamari Fritti</b> Tossed in a tasty seasoned flour and fried; Served with spicy Marinara sauce	6.95	7.50
<b>Rollata</b> Roasted red bell peppers rolled with buffalo Mozzarella cheese served with Extra Virgin Olive Oil and Balsamic vinegar	5.95	6.50
<b>Antipasto Italiano</b> Buffalo Mozzarella wrapped in Prosciutto, Served with Kalamata Olives, marinated Artichokes and shaved Parmigiana cheese	6.50	6.95
<b>Mozzarella Marinara</b> Fried breaded Mozzarella cheese served with a Marinara sauce	5.50	5.95
<b>Bruschetta</b>	5.50	5.95

## Insalate e Zuppe

<b>Insalata di Spinaci</b> Fresh spinach tossed with bacon bits, crumbled eggs, mushrooms with a warm vinaigrette	5.50	5.95
<b>Insalata Livornese</b> Spinach, avocado and crab meat with mango vinaigrette dressing	7.95	7.95
<b>Artichoke Heart of Palms Salad</b> With black olives, sliced radish and endive in a vinaigrette	6.50	6.50
<b>Insalata Caprese</b> Buffalo Mozzarella, tomatoes, fresh basil, black pepper and extra virgin olive oil	5.95	5.95
<b>Insalata Cesare ( Caesar Salad )</b> Romaine lettuce with our homemade traditional Caesar dressing.	5.50	5.95
With Grilled Chicken	7.95	8.50
With Grilled Prawns	9.95	10.95
<b>Insalata Mista</b> Romaine lettuce, mushrooms, tomatoes and Italian dressing	3.95	3.95
<b>Baby Mixed Greens</b> With sun-dried tomato vinaigrette	4.95	4.95
<b>Insalata Tricolore</b> Red, white and Golden beets, fennel, avocado, Haricots verts and Radicchio in a Raspberry /Gorgonzola vinaigrette topped with Goat cheese	6.50	6.50
<b>Zuppa del Giorno</b>	3.95	3.95
<b>Minestrone di Verdure</b>	3.50	3.95

## Pasta e Risotto

We feature Latini Artisanal Italian Pasta

	Lunch	Dinner
<b>Penne al Pomodoro e Basilico</b> Short tube shaped pasta with garlic and fresh tomato and basil sauce	7.95	9.50
<b>Capellini Primavera</b> Sautéed mushrooms, Asparagus, Summer Squash, Red bell peppers, Sun-dried tomatoes and carrots in a garlic and cream sauce	8.50	9.95
<b>Penne Putanesca</b> Short tube pasta with mushrooms, Kalamata olives and capers in tomato sauce	8.50	9.95
<b>Rigatoni con Verdure all' Aglio</b> Roasted eggplant, broccoli, pine nuts, Kalamata olives, asparagus, zucchini, and sun-dried tomatoes in extra virgin olive oil and garlic	9.50	10.95
<b>Tortellini alla Vodka</b> Pasta filled with cheese in a creamy tomato sauce	9.50	10.50
<b>Fettuccine Verdi di Pollo</b> Spinach Fettuccine with chicken, broccoli, sun-dried tomatoes and scallions in a cream sauce	9.50	10.95
<b>Penne al Pesto con Pollo</b> Short tube pasta with grilled chicken in a creamy homemade basil sauce	9.50	10.95
<b>Penne con Piselli e Pollo</b> Short tube pasta with green peas and chicken in a creamy tomato sauce	9.50	10.95
<b>Farfalle con Salmone e Asparagi</b> Bow tie pasta with fresh Atlantic salmon and asparagus in a pink sauce	9.95	11.50
<b>Linguine con Scampi e Carciofi</b> With mushrooms, Tiger shrimp, onions and artichokes in a lobster cream sauce	11.95	13.50
<b>Meat Lasagna</b>	8.50	9.95
<b>Capellini con Lenticchie</b> Angel hair pasta with green French lentils, garlic, spinach and oven roasted tomatoes	10.50	11.50
<b>Fettuccine con Frutti di Mare</b> Fettuccine with shrimp, Calamari, Tuna, Salmon, Leek, Shitake mushroom and fresh tomatoes in a seafood broth sauce	13.50	14.95
<b>Fettuccine con Filetto</b> Fettuccine pasta with Filet Mignon, onions, mushrooms and tomatoes in a sour cream ragout	13.95	15.50
<b>Conchiglia Marina</b> Sea Shell shaped pasta with Calamari, Baby Shrimp, Langustino, lobster tail and New Zealand Mussels in a Curry cream sauce	12.95	13.50
<b>Trenette con Pesci Freschi</b> Long flat pasta with sautéed Ahi Tuna, Halibut, asparagus, fresh spinach and chopped tomatoes in extra virgin olive oil and garlic	12.95	14.50
<b>Ravioli all' Aragosta</b> Pasta filled with lobster meat and topped with grilled shrimp, spinach, tomatoes and mushrooms in a creamy Marinara sauce	14.95	16.95
<b>Ravioli con Formagio</b> Pasta filled with cheese and topped with mushrooms, straw mushrooms and sautéed breast of chicken in a creamy tomato sauce	11.95	12.95
<b>Risotto con Funghi</b> Arborio Riso with Porcini and Shitake mushroom	10.50	11.95
<b>Risotto con Gamberoni</b> Arborio Riso with Rock Shrimp, Bay Scallops and Tiger Shrimp in a Saffron cream sauce	12.95	13.95

## Pollo e Carne

Served with oven roasted potatoes and vegetables

	Lunch	Dinner
<b>Pollo Rustica</b> Breast of chicken sauteed with garlic, mushrooms, red and yellow bell peppers and greek olives in a tomato sauce	10.50	11.50
<b>Pollo Barese</b> Sauteed breast of chicken with artichokes, mushrooms and olives in a Chardonnay wine sauce	10.50	11.50
<b>Petto di Pollo alla Padovana</b> Sauteed breast of chicken with Prosciutto and Mozzarella cheese in a white wine sauce	10.50	11.50
<b>Pollo Toscana</b> Fire grilled herbed chicken breast with sauteed spinach and oven roasted potatoes	10.50	11.50
<b>Filetto alla Rossini</b> Charbroiled Filet Mignon in a creamy Porcini mushroom sauce	15.50	16.50
<b>Filetto Napolitano</b> Medallions of Filet Mignon on a bed of sauteed spinach, sliced garlic, grilled tomatoes and topped with Feta cheese	14.95	15.95
<b>Top Sirloin with Morel Sauce</b> Charbroiled to perfection and served with a creamy Morel mushroom sauce	15.95	15.50
<b>Veal Marsala</b> Medallions of veal sauteed with Shitake mushrooms and Marsala wine	11.95	12.95
<b>Veal Saltimbocca</b> Baked with Prosciutto and Mozzarella cheese in a Chardonnay wine sauce	11.95	12.95

## Della Mare

From the Sea

<b>Salmone</b> Charbroiled fresh Atlantic Salmon on a bed of sauteed spinach with a medley of seafood in a curry cream sauce	15.50	16.95
<b>Pan Roasted Petrale Sole</b>	15.50	16.95
<b>Fish Of The Day</b> Please ask for today's fresh selection	P/D	P/D
<b>Seared Ahi Tuna</b> Fresh Ahi Tuna seared and served rare in Ponzo Sauce	15.95	17.50
<b>Gamberi Fra Diavolo</b> Sauteed shrimp and jumbo scallops in a spicy tomato sauce; served with pasta and vegetables of the day	14.50	15.95

## Insalate Forte

Main Course Salads

	Lunch	Dinner
<b>Insalata di Mare</b> Radicchio cups filled with baby shrimp, crab meat, mushrooms and asparagus with Italian dressing	12.50	12.50
<b>Insalata Colorata</b> Sauteed Tiger shrimp and roasted red bell peppers, Porcini mushrooms, straw mushrooms over baby mixed greens in a Chardonnay wine sauce	12.50	13.50
<b>Insalata con Tonno</b> Seared peppered Ahi tuna over a bed of baby mixed greens with Soy Ginger Dressing	13.95	15.50
<b>Insalata con Filetto</b> Medallions of Filet Mignon on a bed of sauteed spinach, sliced garlic and grilled tomatoes topped with Feta cheese	14.95	15.95

## Gourmet Panini

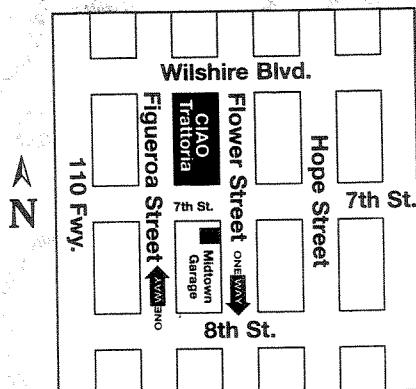
Served on soft Focaccia bread with Caesar or Pasta salad

<b>Marinated Grilled Chicken Breast</b> Marinated in a blend of fresh herbs, extra virgin olive oil and roasted garlic	7.95	8.95
<b>Prosciutto Sandwich</b> With watercress, Fontina cheese, capers, vinegar and extra virgin olive oil	7.95	8.95
<b>Veal Parmigiana Sandwich</b>	8.95	9.95
<b>Chicken Parmigiana Sandwich</b>	7.95	9.50
<b>Ahi Tuna Steak Sandwich</b> Grilled with tomatoes, pickled ginger, watercress and house special dressing	10.95	12.50
<b>Smoked Turkey Sandwich</b> With arugula, tomatoes, fresh herbs, avocado and cheese	7.95	18.95
<b>Smoked Salmon Sandwich</b> Norwegian Smoked Salmon with tomatoes, onions and capers	8.95	9.95

## Dolci-Dessert

Assortment of European Pastries	6.50 - 7.50
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Sales tax will be added to the retail price of all taxable items  
Menu Items and Prices are subject to change



“Your satisfaction  
is our  
greatest reward”

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