

ANTIPASTI

Calamari Fritti

Served with hot or sweet marinara

\$12.95

Jumbo Shrimp Cocktail **GF**

Served with cocktail sauce

\$15.95

Jumbo Lumb Crab Cakes **GF**

Avocado Salsa

\$15.95

Zuppa Di Clams **GF**

Hot or Sweet

\$13.95

Balsamic Calamari

Tender fried sauteed with diced tomatoes, scallions, balsamic reduction

\$13.95

Prince Edward Island Mussels **GF**

Served in a hot or sweet marinara sauce

\$12.95

Mozzarella En Carroza

Lightly battered fresh mozzarella with marinara sauce

\$12.95

Caprese Salad **GF**

Vine Ripe tomatoes, fresh mozzarella cheese, roasted peppers & basil

\$13.95

Roasted Beets Tower **GF**

Layered with goat cheese baby arugula, finished with drizzled balsamic reduction

\$12.95

Tomato Bruschetta

Served on Tuscan toast points

\$11.95

Polpette di Casa

Meatballs in a tomato sauce

\$12.95

Zucchini Fritti

Served with hot or sweet marinara

\$12.95

ZUPPE

Bowl \$7.95

• Minestrone • Pasta Fagioli • Chicken Pastina • Daily Special

INSALATE

Iceberg Wedge **GF**

Iceberg wedge, chopped tomatoes, crispy bacon & onions in a blue cheese dressing

\$12.95

Fennel **GF**

Thinly sliced fennel & baby arugula, roasted pecans, sun dried cranberries, goat cheese in a figs vinaigrette

\$12.95

Famous Italian **GF**

Mixed greens with cucumber tomatoes, olives & red onions in an Italian dressing

\$10.95

Ciao Bello Organic

Baby Greens **GF**

Fresh strawberries, walnuts, goat cheese in a raspberry vinaigrette

\$12.95

Turkey Cobb **GF**

Iceberg lettuce, baby greens, tomatoes, avocado red onion, hard boiled eggs, gorgonzola cheese in a red wine vinaigrette

\$14.95

Baby Arugula **GF**

Organic Baby arugula, picnoli nuts, raisins, tomatoes, avocado, sweet corn, gorgonzola cheese

\$12.95

Roasted Beets **GF**

Cucumbers, tomatoes, red & golden beets red onion, gorgonzola cheese in a balsamic vinaigrette

\$12.95

Classic Caesar **GF**

Crispy romaine hearts, croutons & parmigiano reggiano

\$11.95

Benny's Salad **GF**

Iceberg, quinoa, tomatoes, avocado, cucumber, red onion in a red wine vinaigrette with shaved parmigiano reggiano

\$12.95

• Add Jumbo Shrimp \$2.00 each

• Add Grilled Chicken \$3.00 each

PIZZA PERSONAL 9"

Margarita **GF**

Sliced seasoned roma tomatoes fresh mozzarella, basil & olive oil

\$12.95

Ciao Bello **GF**

Topped with diced chicken cutlet, fresh mozzarella, tomatoes, baby arugula & balsamic reduction

\$13.95

White Pizza **GF**

Fresh ricotta, mozzarella cheese, parsley

\$12.95

Buffalo Chicken **GF**

Grilled chicken Buffalo sauce choice of ranch or blue cheese dressing

\$13.95

Famous Personal Pizza **GF**

\$12.95

Brooklyn Square

Square thin crust sicillian, mozzarella cheese, sweetened tomato sauce, fresh basil

\$10.95

Also available in gluten free whole wheat and thin crust

Additional toppings \$1.00 each

Pepperoni, Onions, Sausage, Mushrooms, Meatball, Anchovies, Peppers, Eggplant, Fresh Tomatoes, Spinach, Broccoli, Black Olives

Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have food allergies, please let your server know when ordering.

GF Available Gluten Free

TRADIZIONALE

Baked Lasagna

Homemade pasta layered with seasoned beef, ricotta, mozzarella cheese & meat sauce

\$20.95

Eggplant Parmigiana ^{GF}

Topped with mozzarella & marinara sauce

\$18.95

Ziti al Forno ^{GF}

Creamy ricotta mozzarella cheese & marinara sauce

\$17.95

Add Sausage or Eggplant

\$16.95

Eggplant Sorrentino ^{GF}

Baked eggplant served with basil in a light marinara sauce

\$17.95

Eggplant Rollantine

Stuffed with mozzarella & Ricotta cheese in a marinara sauce

\$18.95

FARINACEI

Spaghetti & Meatballs

Served with meat sauce

\$18.95

Gnocchi Ciao Bello

Potato dumplings, plum tomatoes, fresh mozzarella & basil

\$17.95

Fettucine Bolognese

Tossed with our famous hearty meat sauce

\$18.95

Cheese Ravioli ^{GF}

Ricotta cheese filled, marinara or meat sauce

\$17.95

Linguine Vongole

White or red clam sauce

\$18.95

Homemade

Whole Wheat Fettucine

Grilled chicken, asparagus, sun dried tomatoes roasted garlic, chardonnay sauce

\$20.95

Penne Vodka ^{GF}

Sweet baby peas & prosciutto served in a pink vodka sauce

\$18.95

Cavatelli & Broccoli

White wine, olive oil roasted garlic sauce

\$18.95

Fusilli

Diced shrimp, broccoli rabe, cannellini beans grape tomatoes, olive oil & garlic sauce

\$22.95

Lobster Ravioli

Diced shrimp, asparagus tips, sun dried plum tomatoes in a pink brandy sauce

\$28.95

PESCE

Jumbo Shrimp Fra'Diavolo ^{GF}

Marinara Fra'Diavolo, scampi or oreganato sauce served over linguine

\$22.95

Flounder Francese

Lightly battered served over sauteed spinach

\$24.95

Chilean Sea Bass ^{GF}

Broccoli rabe, asparagus, grape tomatoes & cannellini beans in a seafood tomato broth with shaved fennel

\$32.95

Grilled Salmon ^{GF}

Seared broccoli rabe & sun-dried tomatoes drizzled with aged balsamic reduction

\$24.95

Linguine Marechiaro ^{GF}

Clams, mussels shrimp & calamari in a garlic tomatoes sea food sauce

\$30.95

Salmon Ciao Bello ^{GF}

With asparagus spears, tuscan lentil, Dijon mustard champagne sauce

\$24.95

CARNE

Chicken Francaise

Lightly battered sauteed in a white wine lemon

\$20.95

Chicken Parmigiana ^{GF}

Lightly breaded topped with mozzarella cheese, meat & marinara sauce

\$20.95

Chicken Rollatine

Stuffed with prosciutto & Mozzarella wrapped in bacon in a marsala mushroom wine demiglaze

\$21.95

Chicken Funghi

Exotic mushroom in a marsala wine demi-glaze

\$20.95

Chicken Milanese

Lightly panko crusted chicken breast, baby arugula, tomatoes & fresh mozzarella in a light balsamic vinaigrette

\$20.95

Chicken Benny

Pan seared chicken breast, poached pears & sun dried cranberry in a roasted shallots sherry wine demi-glaze

\$21.95

Chicken Ciao Bello ^{GF}

Light battered chicken breast layered with Eggplant, ricotta cheese & mozzarella cheese and sliced tomatoes in a light marinara sauce

\$21.95

Veal Parmigiana ^{GF}

Lightly breaded topped with mozzarella cheese, meat & marinara sauce

\$22.95

Veal Saltambuca

Alla Romana

Prosciutto mozzarella & spinach in a marsala wine demi glaze

\$22.95

Veal Funghi

Sauteed with exotic mushroom in a marsala wine demi-glaze

\$22.95

LA GRIGLIA

8 oz. Filet Mignon **\$32.95** ^{GF}

16 oz. New York Strip Steak **\$30.95** ^{GF}

CONTORNI

Risotto \$7.95 • Spinach \$7.95 • Mac & Cheese \$8.95 • Mashed Potatoes \$7.95

Wild Musrooms \$6.95 • Broccoli Rabe \$8.95 • French Fries \$7.95