

# Ciao Bello

## Dinner Menu \$35

Per person plus beverages, tax, and 20% gratuity

### First Course Choice Of: (Select Two)

Fedolini all' Amatriciana  
Pancetta, Sweet Onion, Tomato, Basil and Pecorino

Agnolotti di Zucca  
Squash Stuffed, Light Sage Sauce

Paglia Fieno Genovese  
Market Vegetables, Prosciutto, Sage, Reggiano

Wild Mushroom Ravioli  
Balsamic Sage Reduction

### Second Course Choice of: (Select Three)

Sauteed Redfish Mandorlate

Grilled Salmon Ravello  
Tomato Carpaccio, Fava Bean and Lime Puree

Sautéed Shrimp Napoli  
Spinach, Lemon Risotto

Brick Chicken

Jeff's Chicken  
Breaded Chicken, Roasted Peppers, Organic Goat Cheese, Marinara, Bianco Sauce

Chicken or Eggplant Parmigiana

Spaghetti and Meatballs

Cannelloni  
Veal, Chicken, Spinach

### Dessert Choice of: (Select Two)

Torta di Limone

Strawberry Ricotta Casatta

Mom's Icebox Pie

# Ciao Bello

## Dinner Menu \$45

Per person plus beverages, tax, and 20% gratuity

### First Course Choice Of: (Select Two)

Fedlini all' Amatriciana  
Pancetta, Sweet Onion, Tomato, Basil and Pecorino

Agnolotti di Zucca  
Squash Stuffed, Light Sage Sauce

Paglia Fieno Genovese  
Market Vegetables, Prosciutto, Sage, Reggiano

Wild Mushroom Ravioli  
Balsamic Sage Reduction

### Second Course Choice of: (Select one)

Vallone Salad  
Italian Homestyle Salad with Provolone

Roasted Pepper Salad

Caponata  
Chilled Eggplant Appetizer

Caprino  
Arugula with Goat Cheese

Fennel and Artichoke  
Shaved Parmesan, Blood Orange, Extra Virgin Olive Oil

### Third Course Choice of: (Select Three)

Grilled Salmon Ravello  
Tomato Carpaccio, Fava Bean and Lime Puree

Sautéed Shrimp Napoli  
Spinach, Lemon Risotto

Sauteed Redfish Almondine

Baby Snapper Palermitano  
Cerignola Olives, Pinot Grigio, Lemon

Jeff's Chicken  
Breaded Chicken, Roasted Peppers, Organic Goat Cheese, Marinara, Bianco Sauce

Brick Chicken

“Shoemaker’s” Chicken  
Baby Chicken, Italian Sausage, Garlic, Vinegar, Wine

Veal Francese

Eggplant or Chicken Parmigiana

Spaghetti and Meatballs

Sauteed Flounder alla Mugnaia  
Lemony Meuniere

Cannelloni  
Veal, Chicken, Spinach

*Dessert Choice of: (SelectTwo)*

Strawberry Ricotta Casatta

Mezzanote

Torta di Limone

Mom’s Icebox Pie

Elizabeth’s Cheesecake

# Ciao Bello

## Dinner Menu \$59

Per person plus beverages, tax, and 20% gratuity

### First Course Choice Of: (Select Two)

Fedlini all' Amatriciana  
Pancetta, Sweet Onion, Tomato, Basil and Pecorino

Agnolotti di Zucca  
Squash Stuffed, Light Sage Sauce

Paglia Fieno Genovese  
Market Vegetables, Prosciutto, Sage, Reggiano

Wild Mushroom Ravioli  
Balsamic Sage Reduction

Vallone Salad  
Italian Homestyle Salad with Provolone

Roasted Pepper Salad

Caponata  
Chilled Eggplant Appetizer

Caprino  
Arugula with Goat Cheese

Fennel and Artichoke  
Shaved Parmesan, Blood Orange, Extra Virgin Olive Oil

### Second Course Choice of: (Select one)

Scampi Livornese  
Olive Oil, Butter, Garlic, White Wine

Calamari Piccante

Mussels Aiello  
Herbs, White Wine, Tomato, Garlic

### Third Course Choice of: (Select Three)

Grilled Salmon Ravello  
Tomato Carpaccio, Fava Bean and Lime Puree

Sautéed Shrimp Napoli  
Spinach, Lemon Risotto

Whole Baby Trout al Forno  
Oven Roasted, Lemon Ristretto

Sauteed Flounder alla Mugnaia  
Lemony Meuniere

Shrimp and Calamari Acqua Pazza  
Fennel, Tomato, Herb Broth

Sauteed Redfish Almondine

Baby Snapper Palermitano  
Cerignola Olives, Pinot Grigio, Lemon

Red Snapper Tesoro  
Crab, Shrimp, Vermouth, Lemon

Jeff's Chicken  
Breaded Chicken, Roasted Peppers, Organic Goat Cheese, Marinara, Bianco Sauce

Brick Chicken

“Shoemaker’s” Chicken  
Baby Chicken, Italian Sausage, Garlic, Vinegar, Wine

Veal Francese

Chicken or Eggplant Parmigiana

Spaghetti and Meatballs

Cannelloni  
Veal, Chicken, Spinach

6 oz. Filet Bruno  
Balsamic Mushroom Reduction

*Dessert Choice of: (SelectTwo)*

Strawberry Ricotta Casatta

Mezzanote

Torta di Limone

Mom’s Icebox Pie

Assorted Gelati

Elizabeth’s Cheesecake

# Ciao Bello

## **Dinner Menu \$75**

per person plus beverages, tax, and 20% gratuity

### *First Course Choice Of: (Select Two)*

Fedlini all' Amatriciana  
Pancetta, Sweet Onion, Tomato, Basil and Pecorino

Agnolotti di Zucca  
Squash Stuffed, Light Sage Sauce

Paglia Fieno Genovese  
Market Vegetables, Prosciutto, Sage, Reggiano

Wild Mushroom Ravioli  
Balsamic Sage Reduction

Vallone Salad  
Italian Homestyle Salad with Provolone

Roasted Pepper Salad

Caponata  
Chilled Eggplant Appetizer

Caprino  
Arugula with Goat Cheese

Fennel and Artichoke  
Shaved Parmesan, Blood Orange, Extra Virgin Olive Oil

### *Second Course Choice of: (Select one)*

Scampi Livornese  
Olive Oil, Butter, Garlic, White Wine

Calamari Piccante

Mussels Aiello  
Herbs, White Wine, Tomato, Garlic

Tomatoes Jard  
Fried Green Tomatoes, Sautéed Crabmeat

Third Course Choice of: (Select Three)

Grilled Salmon Ravello  
Tomato Carpaccio, Fava Bean and Lime Puree

Sautéed Shrimp Napoli  
Spinach, Lemon Risotto

Whole Baby Trout al Forno  
Oven Roasted, Lemon Ristretto

Baby Snapper Palermitano  
Cerignola Olives, Pinot Grigio, Lemon

Sauteed Flounder alla Mugnaia  
Lemony Meuniere

Shrimp and Calamari Acqua Pazza  
Fennel, Tomato, Herb Broth

Sauteed Redfish Almondine

Redfish Pontchartrain, Modo Mio  
Crabmeat, Shrimp, Meunière

Red Snapper Tesoro  
Crab, Shrimp, Vermouth, Lemon

Jeff's Chicken  
Breaded Chicken, Roasted Peppers, Organic Goat Cheese, Marinara, Bianco Sauce

Brick Chicken

“Shoemaker’s” Chicken  
Baby Chicken, Italian Sausage, Garlic, Vinegar, Wine

Veal Francese

Chicken or Eggplant Parmigiana

Spaghetti and Meatballs

Cannelloni  
Veal, Chicken, Spinach

6 oz. Filet Bruno  
Balsamic Mushroom Reduction

Thick Seared Pork Chop  
Truffled Roasted Potatoes

Grilled Center Cut Veal Chop  
Truffled Roasted Potatoes

*Dessert Choice of: (SelectTwo)*

Strawberry Ricotta Casatta

Mezzanote

Torta di Limone

Mom's Icebox Pie

Assorted Gelati

Elizabeth's Cheesecake