



WELCOME *to* CIAO BELLA

Since opening in 1997 we remain committed to our passion - serving handcrafted food, created with fresh, seasonal, organic and local ingredients. It's simple. The best ingredients make the best food.

We use clean, double-filtered water in all of our cooking, baking and beverages. We bring you a variety of the freshest in-season, local produce. Our breads are handmade and baked daily. We serve hand rolled and cut egg pasta made daily.

We serve the highest grade, 100% natural beef and poultry that are vegetarian-fed, hormone and antibiotic free. Molinari in San Francisco, established in 1896, supplies our sausage and pancetta ham. Our fish is flown in daily, fresh from its source and certified sustainable. Our pastries and desserts are all handmade with certified organic dairy products. We create small batch artisan gelatos and sorbets.

As with our food, we take great pride in our art, all of which is by local artists. We are pleased to add Ciao by artist Bill Mack to our collection. The painting is an original oil and acrylic on metal from the historic Hollywood Sign that overlooked Los Angeles from 1923 to 1978. The artist purchased the original Hollywood Sign with its 55 years of aging white paint and rust and the holes that were added to keep the 45-foot tall sign from blowing over. He uses the metal as canvas to paint images of iconic movie stars from the Golden Years of Hollywood.

Like you, we have a fundamental love for fresh, carefully handcrafted food - it is our passion and philosophy. Every meal. Every day. Please enjoy.

SMALL PLATES

Calamari Fritti lemon garlic aioli 16.95 | 12.95

Parmesan Crusted Shrimp lemon garlic aioli and cocktail sauce 16.95 | 12.95

Grilled Beef Tenderloin Crostini truffle aioli, chive, sea salt 15.95

Ahi Tuna Spring Roll #1 sushi grade, avocado, soy and wasabi sauces 17.95 | 13.95

Baked Chicken Spring Roll bean sprouts, daikon radish, mozzarella, Thai barbeque sauce 14.95 | 10.95

Cacio e Pepe Homemade Chips cracked peppercorn, sea salt, pecorino Romano 5.95

Prosciutto di Parma and Burrata arugula, ciabatta crostini, 12 year old balsamic vinegar 14.95

Mussels saffron tomato broth, ciabatta crostini 15.95

Classic Bruschetta local tomatoes, organic basil, extra virgin olive oil 12.95

Seared Ahi Tuna avocado, sweet soy, spicy mayo, sesame crisps 13.95

Braised Short Rib Bambinos on ciabatta with spicy pickled peppers, truffle aioli, horseradish aioli 16.95

Braised Meatballs veal and Molinari sausage, Bolognese sauce 14.95

Scallops crispy prosciutto, wild arugula, lemon 15.95

Crab Cakes jumbo lump, Dijon aioli and truffle aioli 15.95

VEGETABLES

Caramelized Brussels Sprouts local honey and almonds 11.95

Roasted Cauliflower extra virgin olive oil, lemon, chilies, Parmesan Reggiano 11.95

Roasted Fingerling Sweet Potatoes bacon, organic baby kale, brown butter 10.95

Warm Olives fresh fennel, fennel seed, orange zest and extra virgin olive oil 8.95

FLATBREAD

- Margherita** 12.95
Wild Mushroom and Truffle Oil 13.95
Spicy Shrimp, Spinach and Parrano cheese 14.95
Pepperoni, Goat Cheese and Jalapeño 13.95
Molinari Sausage and Cipollini Onion 13.95
Prosciutto and Mozzarella 14.95
Chicken and Fresh Artichoke 14.95
Tomato and Avocado 15.95

PIZZA

- Margherita** 12.95
Molinari Sausage and Pepperoni 14.95
Wild Mushroom, Molinari Sausage and Fresh Artichoke 14.95
Quattro Formaggi 13.95

SALADS

Our dressings are all made in house

- Ciao Baby** organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 13.95 | 10.95
Caesar traditional, ciabatta croutons, Parmigiano Reggiano 13.95 | 10.95
Basic Blue romaine, tomato, thick cut bacon, red onion, ciabatta croutons, blue cheese dressing 14.95 | 11.95
Classic Caprese local tomato, bufala mozzarella, organic basil, extra virgin olive oil, 12 year balsamic 15.95 | 12.95
Chopped natural chicken, crispy prosciutto, tomato, onion, St. Pete's blue cheese, spicy-sweet dressing 16.95 | 13.95
Heirloom Grain organic quinoa, heirloom farro, sugar snap peas, red pepper, spinach, avocado, heart of palm, fontina, Parmigiano Reggiano, lemon vinaigrette 15.95 | 12.95
Baby Kale golden and candy stripe beets, sugar snap peas, avocado, sweet corn, dijon vinaigrette 15.95 | 12.95

PASTA

Tortiglioni Rossa Molinari sausage, sweet peas, roasted red peppers,
Romana rossa sauce 20.95 | 16.95

Spaghetti and Braised Meatballs veal and Molinari sausage,
Bolognese sauce 19.95 | 15.95

Fettuccine with Natural Chicken spinach, toasted almonds,
Pinot Grigio cream sauce 19.95 | 15.95

Short Rib and Roasted Tomato Ravioli caramelized onion, thyme 26.95 | 22.95

House Made Ravioli ricotta, spinach and tomato 18.95 | 14.95

Linguini di Mare shrimp, scallops, mussels, fresh fish,
saffron-tomato broth 24.95 | 20.95

Summer Linguini asparagus, sweet peas, pancetta, red pepper flake,
light cream sauce 19.95 | 15.95

Red Pepper Linguini with Scallops organic goat cheese, pine nuts,
citrus wine sauce 25.95 | 21.95

Cacio e Pepe grilled shrimp, pecorino, cracked peppercorn,
Parmigiano Reggiano 22.95 | 18.95

Spicy Crab Spaghetti chilies, lemon, mint, extra virgin olive oil 23.95 | 19.95

Chicken and Wild Mushroom Risotto shallots, thyme, taleggio 20.95 | 16.95

Classic Lasagna ricotta impastata, mozzarella,
house made Bolognese sauce 19.95 | 15.95

BURGERS

Served on Fresh Baked Buns with House-Cut Fries

Ahi Tuna Burger #1 sushi grade, avocado and Fresno chili aioli 17.95

Local Turkey Burger organic basil aioli 15.95

Burger 14.95
add fontina, Gruyere, mozzarella or Carr Valley cheddar 1.00

Bella Burger fontina, pickles, caramelized onions, our special sauce 16.95

*Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs
may increase your risk of foodborne illness.*

FRESH FISH

Pesto Sea Bass certified sustainable, white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 34.95

Herb Grilled Organic Salmon sautéed fingerling potatoes, baby carrots, artichokes, lemon thyme sauce 30.95

Halibut Romesco panko and chili crusted, herb infused olive oil, fingerling potatoes 35.95

Wood Grilled Ahi Tuna #1 sushi grade, wasabi mashed potatoes, Chinese mustard sauce 33.95

Walleye Milanese mashed potatoes and marinated tomatoes 30.95
Please note availability is limited during various times of the year.

ALL NATURAL ENTREES

Filet Mignon roasted mushrooms, truffle oil, fingerling potatoes
6oz center cut, 100% Black Angus 36.95
10oz center cut, 100% Black Angus 43.95

16oz New York Strip house-cut fries 44.95

Braised Short Ribs hand trimmed, mashed potatoes, roasted baby carrots, roasted fennel 32.95

Pork Chops porcini black pepper crusted, wild mushroom butter, roasted sweet potatoes, bacon, baby kale 28.95

Brick Roasted Chicken sautéed fingerling potatoes, baby carrots, artichokes, lemon thyme sauce 25.95

Chicken Parmigiana mozzarella and marinara sauce 24.95

Want to share? Just tell your server if you want us to split your order in the kitchen or bring extra plates. No charge, of course.

WINES *by the* GLASS

Cabernet Sauvignon

	6 oz.	3 oz.
Franciscan, Napa	12.00	6.00
Justin, Paso Robles	13.00	6.50
Whitehall Lane, Napa	15.00	7.50
Frank Family Vineyards, Napa	16.00	8.00

Pinot Noir

Robert Mondavi 'Private Selection', California	9.00	4.50
Meiomi, Sonoma-Santa Barbara-Monterey	11.00	5.50
Spell, 'Nichole's Blend', Sonoma	13.00	6.50
Belle Glos, 'Dairyman', Russian River Valley	15.00	7.50

Zinfandel

The Federalist, Lodi	10.00	5.00
Orin Swift 'Saldo', California	14.00	7.00

Assorted Reds

Merlot, Tangle Oaks, Napa	9.00	4.50
Blend, Ferrari-Carano 'Siena', Sonoma	12.00	6.00
Malbec, Conquista 'Reserve', Argentina	11.00	5.50

Italian

Chianti Classico, Villa Cafaggio	11.00	5.50
Barbera d'Alba, Pio Cesare	12.00	6.00
Super Tuscan, Villa Antinori	12.00	6.00
Blend, Gaja 'Sito Moresco'	16.00	8.00

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	9.00	4.50
Sonoma-Cutrer 'Russian River Ranches', California	12.00	6.00
ZD, California	14.00	7.00
Cakebread Cellars, Napa	15.00	7.50

Pinot Grigio

Kris, Italy	9.00	4.50
Santa Margherita, Italy	13.00	6.50

Sauvignon Blanc

Emmolo, Napa	10.00	5.00
Kim Crawford, New Zealand	12.00	6.00
Merry Edwards, Russian River Valley	15.00	7.50

Assorted Whites

Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato d'Asti, Risata, Italy	9.00	4.00
Rosé, Frog's Leap Winery, Rutherford	12.00	6.00

Champagne and Sparkling

Santa Margherita, Prosecco, Italy	10.00	5.00
Chandon "Brut," Napa	11.00	5.50
Mumm Rosé, Napa	13.00	6.50

RED WINES *by the* BOTTLE

Cabernet Sauvignon

Dynamite Cabernet, North Coast	38
Chateau Ste. Michelle, Washington	40
Coppola 'Director's Cut', Sonoma	47
Franciscan, Napa	48
J. Lohr, Paso Robles	49
Justin, Paso Robles	52
Whitehall Lane, Napa	60
Frank Family Vineyards, Napa	64
Freemark Abbey, Napa	65
Mount Veeder, Napa	72
Frog's Leap Winery, Napa	74
Pine Ridge, Napa	79
Grgich Hills, Napa	84
Chateau Montelena, Napa	85
Heitz, Napa	86
Jordan, Alexander Valley	90
Stag's Leap Wine Cellars 'Artemis,' Napa	93
Joseph Phelps, Napa	95
Chimney Rock, Stag's Leap District	99
Duckhorn Vineyards, Napa	100
Justin Isosceles, Paso Robles	105
Silver Oak, Alexander Valley	108
Caymus, Napa	110
Miner 'Stagecoach Vineyard', Napa	115
Shafer, 'One Point Five', Stag's Leap District	118
Nickel and Nickel, Hayne Vineyard, Napa	120
Lewis Cellars, Napa	125
Altamura, Napa	130
Plumpjack, Oakville	140
Paul Hobbs, Napa	150

RED WINES *by the* BOTTLE

Pinot Noir

Robert Mondavi 'Private Selection', California	36
Erath, Oregon	43
Meiomi, Sonoma-Santa Barbara-Monterey	44
MacMurray Ranch, Sonoma	48
Spell 'Nichole's Blend', Sonoma	52
Acacia, Napa Valley-Carneros	56
Belle Glos 'Dairyman', Russian River Valley	60
La Crema, Sonoma	62
St. Innocent 'Villages Cuvee', Willamette Valley	65
J, Russian River Valley	66
Domaine Serene 'Yamhill Cuvée', Willamette Valley	72
David Bruce, Sonoma County	76
Archery Summit 'Premier Cuvee', Willamette Valley	82
Domaine Drouhin, Willamette Valley	85
Flowers, Sonoma Coast	87
Domaine Serene 'Evenstad', Willamette Valley	97
Paul Hobbs, Russian River Valley	98
Rochioli, Russian River Valley	100

Merlot

Tangley Oaks, Napa	36
Boomtown, Washington	38
Coppola 'Director's Cut', Sonoma	47
Ferrari-Carano, Sonoma	58
Franciscan, Napa	60
Twomey, Napa	72
Frog's Leap Winery, Napa	76
Duckhorn Vineyards, Napa	78
Stags' Leap Winery, Napa	80
Shafer, Napa	85
Plumpjack, Napa	90

Zinfandel

The Federalist, Lodi	40
Ravenswood 'Lodi Old Vine', Sonoma	42
Murphy-Goode 'Liar's Dice', Alexander Valley	46
7 Deadly Zins, Lodi	52
Orin Swift 'Saldo', California	56
Ridge Vineyards 'Three Valleys', Sonoma	63
Rombauer, Napa	66
Cakebread Cellars, Red Lake County	70
Frog's Leap Winery, Napa	75
Ridge Vineyards, Paso Robles	78

RED WINES *by the* BOTTLE

Italian Reds

Chianti Classico, Villa Cafaggio	44
Chianti Classico, Riserva Ducale, Ruffino	50
Chianti Classico, Riserva, Santa Margherita	60
Sangiovese, Rocco delle Macie, Rubizzo	47
Valpolicella, Tommasi	48
Valpolicella, Le Regose	60
Barbera D'alba, Pio Cesare	48
Barbera D'asti, Prunotto, Fiulot	56
Barbaresco, Pio Cesare	140
Amarone, Luigi Righetti	65
Amarone, Le Regose	80
Amarone, Tommasi	110
Barolo, Prunotto	90
Barolo, Pio Cesare	95
Brunello di Montalcino, Gaja	100
Brunello di Montalcino, Il Poggione	105
Brunello di Montalcino, Banfi	115
Brunello di Montalcino, Reserva, Altesino	120
Super Tuscan, Villa Antinori	48
Blend, Gaja, 'Sito Moresco' Langhe Rosso	64
Blend, Gaja, Ca'Marcanda, Promis	79
Blend, Gaja, Ca'Marcanda, Magari	98

Blends and Assorted Reds

Malbec, Punto Final, Argentina	37
Malbec, Conquista 'Reserve', Argentina	44
Malbec, Piattelli, Argentina	52
Petite Sirah, Stags' Leap Winery, Napa	75
Syrah, Plumpjack, Napa	85
Blend, Ferrari-Carano 'Siena', Sonoma	48
Blend, Conundrum, California	49
Blend, Trefethen 'Double T', Napa	64
Blend, Stags' Leap Wine Cellars 'Hands Of Time', Napa	68
Blend, Girard 'Artistry', Napa	70
Blend, Franciscan 'Magnificat', Napa	92

WHITE WINES *by the* BOTTLE

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	36
Rodney Strong 'Chalk Hill', California	44
Fess Parker, Santa Barbara	46
Mer Soleil 'Silver' Unoaked, Santa Lucia Highlands	47
Sonoma-Cutrer 'Russian River Ranches', California	48
ZD, California	56
Cakebread Cellars, Napa	60
Mer Soleil 'Reserve', Santa Lucia Highlands	62
Pine Ridge 'Dijon Clones', Carneros	63
Groth, Napa	65
Frog's Leap Winery, Napa	66
Trefethen, Oak Knoll District	67
Rombauer, Carneros	68
Jordan, Alexander Valley	69
Stag's Leap Wine Cellars 'Karia', Napa	70
Chalk Hill, Russian River Valley	72
Flowers, Sonoma Coast	80
Shafer 'Red Shoulder Ranch', Napa-Carneros	88
Paul Hobbs, Russian River Valley	90
Far Niente, Napa	93
Kistler 'Les Noisetiers', Sonoma Coast	94
Rochioli, Russian River Valley	95
Lewis Cellars 'Barcaglia Lane', Russian River Valley	100

Assorted Whites

Riesling, Dr. Loosen, Germany	36
Riesling, Chateau Ste. Michelle, Washington	38
Blend, Condundrum, California	52
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	38
Rosé, Elouan, Oregon	42
Rosé, Frog's Leap, 'Mendocino La Grenouille Rougante', Rutherford	48
Rosé, Il Poggione, 'Brancato Rosato', Italy	50
Rosé, Miraval, France	65
Rosé, Domaine Serene 'R', Willamette Valley	68

WHITE WINES *by the* BOTTLE

Sauvignon Blanc

Joel Gott, California	37
Emmolo, Napa	40
Simi, Sonoma	46
Whitehall Lane, Napa	47
Kim Crawford, New Zealand	48
Frog's Leap Winery, Napa	55
Merry Edwards, Russian River Valley	60
Duckhorn Vineyards, Napa	65
Cakebread Cellars, Napa	68
Rochioli, Russian River Valley	72

Pinot Grigio

Kris, Italy	36
Ruffino Lumina, Italy	42
Tommasi, Italy	46
Maso Canali, Italy	48
Santa Margherita, Italy	52
Jermann, Italy	57

Champagne and Sparkling

Santa Margherita 'Brut' Prosecco, Italy	40
Chandon 'Brut', Napa	44
Mumm 'Brut Prestige', Napa	48
Mumm Rosé, Napa	52
Tommasi Prosecco, Italy	57
J Cuvée 20, Russian River Valley	62
Perrier-Jouet 'Grand Brut', France	78
Nicholas Feuillatte 'Brut Reserve', France	80
Louis Roederer 'Brut Premier', France	85
Veuve Clicquot 'Brut', France	95
Dom Pérignon, France	195