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## WELCOME *to* CIAO BELLA

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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.

## SALADS *and* SOUPS

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*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

**Lo Carb** romaine, pepperoni, fontina, smoked turkey, egg, avocado, tomato, pancetta, red wine vinaigrette 16.95 | 13.95

**Baby Kale** golden and candy stripe beets, sugar snap peas, avocado, sweet corn, dijon vinaigrette 15.95 | 12.95

**Mediterranean Crab** jumbo lump, spinach, olives, heirloom grape tomatoes, avocado, cucumber, mint, jalapeno-caper vinaigrette 16.95 | 13.95

**Tomato Basil Soup** with Parmigiano Reggiano and house made ciabatta croutons 7.95 | 6.95

**Soups of the Day** 7.95 | 6.95

**Add a cup of soup to any salad** 5.95

## SMALL PLATES

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**Calamari Fritti** lemon garlic aioli 16.95 | 12.95

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

**Caramelized Brussels Sprouts** local honey and almonds 11.95

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

**Crab Cakes** jumbo lump, Dijon aioli and truffle aioli 15.95

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

## BURGERS *and* SANDWICHES

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*Served on fresh baked breads with house-cut fries.*

**Walleye Sandwich** pan fried, grilled focaccia, lemon aioli 17.95

*Please note availability is limited during various times of the year.*

**Crab Cake Sandwich** jumbo lump, Dijon aioli, organic greens, tomato and bacon 17.95

**Wood Grilled Filet Mignon** roasted onion, ciabatta, horseradish aioli 21.95

**Natural Chicken Sandwich** roasted tomato aioli, spinach, mozzarella 14.95

**Clubhouse Sandwich** smoked turkey breast, Thielen black forest ham, smokehouse bacon, Boston lettuce, tomatoes, mayonnaise, gruyere 14.95

**Burger** 13.95

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

**Bella Burger** fontina, pickles, caramelized onions, our special sauce 14.95

**Local Turkey Burger** organic basil aioli 14.95

**Ahi Tuna Burger** #1 sushi grade, avocado and Fresno chili aioli 16.95

**Add a cup of soup to any sandwich** 5.95

## FLATBREAD

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**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

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**Margherita** 12.95

**Molinari Sausage and Pepperoni** 14.95

**Wild Mushroom, Molinari Sausage and Fresh Artichoke** 14.95

**Quattro Formaggi** 13.95

## FRESH FISH

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**Pesto Crusted Sea Bass** certified sustainable, white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 24.95

**Herb Grilled Organic Salmon** sautéed fingerling potatoes, baby carrots, artichokes, lemon thyme sauce 22.95

**Walleye Milanese** mashed potatoes and marinated tomatoes 21.95  
*Please note availability is limited during various times of the year.*

**Raspberry Halibut** organic greens, raspberry salsa, balsamic vinaigrette 25.95

**Organic Salmon Salad** organic greens, Parmigiano Reggiano, balsamic vinaigrette 22.95

**Seared Ahi Tuna Salad** #1 sushi grade, organic baby greens, hoisin vinaigrette 22.95

## PASTA

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**Tortiglioni Rossa** Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 18.95 | 15.95

**Spaghetti and Braised Meatballs** veal and Molinari sausage, Bolognese sauce 17.95 | 14.95

**Fettuccine with Natural Chicken** spinach, toasted almonds, Pinot Grigio cream sauce 17.95 | 14.95

**Short Rib and Roasted Tomato Ravioli** caramelized onion, thyme 24.95 | 21.95

**House Made Ravioli** ricotta, spinach and tomato 16.95 | 13.95

**Linguini di Mare** shrimp, scallops, mussels, fresh fish, saffron-tomato broth 22.95 | 19.95

**Summer Linguini** asparagus, sweet peas, pancetta, red pepper flake, light cream sauce 17.95 | 14.95

**Red Pepper Linguini with Scallops** organic goat cheese, pine nuts, citrus wine sauce 23.95 | 20.95

**Cacio e Pepe** grilled shrimp, pecorino, cracked peppercorn, Parmigiano Reggiano 20.95 | 17.95

**Spicy Crab Spaghetti** chilies, lemon, mint, extra virgin olive oil 21.95 | 18.95

**Chicken and Wild Mushroom Risotto** shallots, thyme, taleggio 18.95 | 15.95

**Classic Lasagna** ricotta impastata, mozzarella house made Bolognese sauce 17.95 | 14.95

*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

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<b>Cabernet Sauvignon</b>	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
<b>Pinot Noir</b>		
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
<b>Zinfandel</b>		
The Federalist, Lodi	10.00	5.00
Orin Swift 'Saldo', California	14.00	7.00
<b>Assorted Reds</b>		
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
<b>Italian</b>		
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
<b>Chardonnay</b>		
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
<b>Pinot Grigio</b>		
Kris, Italy	9.00	4.50
Santa Margherita, Italy	13.00	6.50
<b>Sauvignon Blanc</b>		
Emmolo, Napa	10.00	5.00
Kim Crawford, New Zealand	12.00	6.00
Merry Edwards, Russian River Valley	15.00	7.50
<b>Assorted Whites</b>		
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
<b>Champagne and Sparkling</b>		
Santa Margherita, Prosecco, Italy	10.00	5.00
Chandon "Brut," Napa	11.00	5.50
Mumm Rosé, Napa	13.00	6.50

## WHITE WINES *by the* BOTTLE

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### **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

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### **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

## RED WINES *by the* BOTTLE

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### **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

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### **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

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### 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, Conundrum, California	49
Blend, Ferrari-Carano 'Siena', Sonoma	48
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