



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

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

Roasted Pepper and Mozzarella Bruschetta organic basil, sea salt 13.95

Spicy Sausage and Clams roasted tomato, white wine sauce, ciabatta crostini 16.95

Seared Ahi Tuna avocado, sweet soy, spicy mayo, sesame crisps 14.95

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 roasted brussel sprout petals, bacon, orange, honey 16.95

Crab Cakes jumbo lump, Dijon aioli and truffle aioli 16.95

VEGETABLES

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

Warm Olives fresh fennel, fennel seed, orange zest 8.95

Caramelized Brussel Sprouts local honey and almonds 11.95

Farro with Roasted Mushrooms peanuts, spinach 10.95

Roasted Heirloom Potatoes chive butter and Parmesan Reggiano 8.95

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

Brasiliana bibb lettuce, heirloom tomato, heart of palm, sweet onion, celery, avocado, lemon vinaigrette 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

Tuscan Kale honey roasted butternut squash, toasted pumpkin seeds, organic goat cheese, red onion, 12 year aged balsamic 16.95 | 13.95

PIZZA

Margherita 12.95

Molinari Sausage and Pepperoni 14.95

Wild Mushroom, Molinari Sausage and Fresh Artichoke 14.95

Quattro Formaggi 14.95

Spicy Bolognese 12.95

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

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, clams, fresh fish,
saffron-tomato broth 24.95 | 20.95

Ciao Linguini mushrooms, artichoke, pancetta, red pepper flake,
Gruyere cream sauce 20.95 | 16.95

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 16.95

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 roasted heirloom potatoes, baby carrots, artichokes, lemon thyme sauce 32.95

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 heirloom potatoes, Parmesan Reggiano
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, house-cut fries 28.95

Brick Roasted Chicken roasted heirloom 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.
Justin, Paso Robles	12.00	6.00
Whitehall Lane, Napa	14.00	7.00
Frank Family Vineyards, Napa	16.00	8.00
Groth, Oakville	18.00	9.00

Pinot Noir

Erath, Oregon	10.00	5.00
Meiomi, Sonoma-Santa Barbara-Monterey	12.00	6.00
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
Ridge Vineyards, Lytton Springs	15.00	7.50

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	12.00	6.00
Barbera d'Alba, Pio Cesare	13.00	6.50
Super Tuscan, Villa Antinori	13.00	6.50
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	16.00	8.00

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	16.00	8.00

Assorted Whites

Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato d'Asti, Risata, Italy	9.00	4.50
Rosé, Mirival, France	13.00	6.50

Champagne and Sparkling

Santa Margherita, Prosecco, Italy	11.00	5.50
Chandon "Brut," Napa	12.00	6.00
Mumm Rosé, Napa	13.00	6.50

RED WINES *by the* BOTTLE

Cabernet Sauvignon

Dynamite Cabernet, North Coast	39
Chateau Ste. Michelle, Washington	42
J. Lohr, Paso Robles	47
Justin, Paso Robles	48
Coppola 'Director's Cut', Sonoma	49
Whitehall Lane, Napa	56
Franciscan, Napa	57
Frank Family Vineyards, Napa	64
Groth, Oakville	72
Mount Veeder, Napa	75
Pine Ridge, Napa	78
Freemark Abbey, Napa	79
Frog's Leap Winery, Napa	80
Heitz, Napa	85
Chateau Montelena, Napa	86
Grgich Hills, Napa	89
Jordan, Alexander Valley	92
Stag's Leap Wine Cellars 'Artemis,' Napa	96
Duckhorn Vineyards, Napa	98
Miner 'Stagecoach Vineyard', Napa	99
Joseph Phelps, Napa	100
Justin Isosceles, Paso Robles	108
Chimney Rock, Stag's Leap District	110
Silver Oak, Alexander Valley	110
Caymus, Napa	115
Shafer, 'One Point Five', Stag's Leap District	120
Nickel and Nickel 'Hayne Vineyard', Napa	130
Lewis Cellars, Napa	135
Altamura, Napa	140
Paul Hobbs, Napa	142
Plumpjack, Oakville	155

RED WINES *by the* BOTTLE

Pinot Noir

Robert Mondavi 'Private Selection', California	38
Erath, Oregon	40
Meiomi, Sonoma-Santa Barbara-Monterey	48
MacMurray Ranch, Sonoma	49
Spell 'Nichole's Blend', Sonoma	52
Acacia, Napa Valley-Carneros	58
Belle Glos 'Dairyman', Russian River Valley	60
La Crema, Sonoma	62
St. Innocent 'Villages Cuvee', Willamette Valley	68
J, Russian River Valley	70
David Bruce, Sonoma County	71
Archery Summit 'Premier Cuvee', Willamette Valley	82
Domaine Serene 'Yamhill Cuvee', Willamette Valley	83
Domaine Drouhin, Willamette Valley	85
Flowers, Sonoma Coast	90
Domaine Serene 'Evenstad Reserve', Willamette Valley	105
Paul Hobbs, Russian River Valley	105
Rochioli, Russian River Valley	110

Merlot

Tangley Oaks, Napa	36
Boomtown, Washington	39
Coppola 'Director's Cut', Sonoma	48
Ferrari-Carano, Sonoma	58
Franciscan, Napa	60
Frog's Leap Winery, Napa	76
Stags' Leap Winery, Napa	80
Duckhorn Vineyards, Napa	81
Twomey, Napa	82
Shafer, Napa	87
Plumpjack, Napa	90
Pride Mountain, Napa	95
Duckhorn Vineyards 'Three Palms', Napa	115

Zinfandel

The Federalist, Lodi	40
Ravenswood 'Lodi Old Vine', Sonoma	45
Murphy-Goode 'Liar's Dice', Alexander Valley	46
7 Deadly Zins, Lodi	52
Prisoner Wine Company 'Saldo', California	58
Ridge Vineyards, Lytton Springs	60
Ridge Vineyards 'Three Valleys', Sonoma	63
Rombauer, Napa	66
Cakebread Cellars, Red Lake County	72
Frog's Leap Winery, Napa	75

RED WINES *by the* BOTTLE

Italian Reds

Chianti Classico, Villa Cafaggio	48
Chianti Classico, Riserva Ducale, Ruffino	58
Chianti Classico, Riserva, Santa Margherita	62
Sangiovese, Rocco delle Macie, Rubizzo	47
Valpolicella, Tommasi 'Ripasso'	55
Valpolicella, Le Regose	60
Barbera D'alba, Pio Cesare	52
Barbera D'asti, Prunotto, Fiulot	56
Barbaresco, Pio Cesare	160
Amarone, Luigi Righetti	65
Amarone, Le Regose	85
Amarone, Tommasi	110
Barolo, Prunotto	90
Barolo, Pio Cesare	100
Brunello di Montalcino, Gaja	100
Brunello di Montalcino, Il Poggione	105
Brunello di Montalcino, Altesino	115
Brunello di Montalcino, Banfi	120
Super Tuscan, Villa Antinori	52
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	38
Malbec, Conquista 'Reserve', Argentina	44
Malbec, Piattelli, Argentina	54
Petite Sirah, Stags' Leap Winery, Napa	78
Syrah, Plumpjack, Napa	85
Blend, Ferrari-Carano 'Siena', Sonoma	48
Blend, Conundrum, California	49
Blend, Trefethen 'Double T', Napa	64
Blend, Stag's Leap Wine Cellars 'Hands Of Time', Napa	68
Blend, Girard 'Artistry', Napa	70
Blend, Franciscan 'Magnificat', Napa	90

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
Mer Soleil 'Reserve', Santa Lucia Highlands	58
Chalk Hill, Sonoma	63
Cakebread Cellars, Napa	64
Pine Ridge 'Dijon Clones', Carneros	65
Groth, Napa	66
Trefethen, Oak Knoll District	67
Stag's Leap Wine Cellars 'Karia', Napa	69
Frog's Leap Winery, Napa	72
Jordan, Russian River Valley	73
Rombauer, Carneros	79
Flowers, Sonoma Coast	80
Paul Hobbs, Russian River Valley	88
Shafer 'Red Shoulder Ranch', Napa-Carneros	90
Far Niente, Napa	93
Rochioli, Russian River Valley	95
Kistler 'Les Noisetiers', Sonoma Coast	97
Lewis Cellars 'Barcaglia Lane', Russian River Valley	105

Assorted Whites

Riesling, Dr. Loosen, Germany	36
Riesling, Chateau Ste. Michelle, Washington	38
Blend, Condundrum, California	55
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	39
Rosé, Elouan, Oregon	48
Rosé, Miraval, France	52
Rosé, Il Poggione, 'Brancato Rosato', Italy	53
Rosé, Domaine Serene 'R', Willamette Valley	68

WHITE WINES *by the* BOTTLE

Sauvignon Blanc

Joel Gott, California	38
Emmolo, Napa	40
Simi, Sonoma	47
Kim Crawford, New Zealand	48
Whitehall Lane, Napa	49
Frog's Leap Winery, Napa	57
Merry Edwards, Russian River Valley	64
Duckhorn Vineyards, Napa	65
Cakebread Cellars, Napa	68
Rochioli, Russian River Valley	75

Pinot Grigio

Kris, Italy	36
Ruffino Lumina, Italy	44
Tommasi, Italy	48
Maso Canali, Italy	50
Santa Margherita, Italy	52
Jermann, Italy	60

Champagne and Sparkling

Santa Margherita 'Brut' Prosecco, Italy	44
Chandon 'Brut', Napa	48
Mumm 'Brut Prestige', Napa	48
Mumm Rosé, Napa	52
Tommasi Prosecco, Italy	57
J Cuvée 20, Russian River Valley	63
Perrier-Jouet 'Grand Brut', France	80
Nicholas Feuillatte 'Brut Reserve', France	82
Louis Roederer 'Brut Premier', France	88
Veuve Clicquot 'Brut', France	95
Dom Pérignon, France	225