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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

**Brasiliana** bibb lettuce, heirloom tomato, hearts of palm, sweet onion, avocado, celery, lemon vinaigrette 15.95 | 12.95

**Caprese** local tomatoes, avocado, organic basil, bufala mozzarella, 12 year aged balsamic vinegar, extra virgin olive oil 17.95 | 14.95

**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, asparagus, red pepper, spinach, avocado, hearts 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

**Tuscan Kale** caramelized brussel sprout petals, pomegranate seeds, mango, toasted almonds, organic goat cheese, orange honey 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 Brussel 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 16.95

*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 18.95

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

**Natural Chicken Sandwich** roasted tomato aioli, spinach, mozzarella 15.95

**Clubhouse Sandwich** smoked turkey breast, Thielen black forest ham, smokehouse bacon, Boston lettuce, tomatoes, mayonnaise, Gruyere 15.95

**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 17.95

**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

**Spicy Bolognese** 12.95

## FRESH FISH

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**Pesto Crusted Sea Bass** certified sustainable, white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 26.95

**Herb Grilled Organic Salmon** roasted heirloom potatoes, baby carrots, artichokes, lemon thyme sauce 23.95

**Walleye Milanese** mashed potatoes and marinated tomatoes 22.95  
*Please note availability is limited during various times of the year.*

**Organic Salmon Salad** organic greens, Parmigiano Reggiano, balsamic vinaigrette 23.95

**Seared Ahi Tuna Salad** #1 sushi grade, organic baby greens, hoisin vinaigrette 23.95

## 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

**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

**Gnocchi** spicy sausage, asparagus, peas, carbonara sauce 21.95 | 18.95

**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

**Risotto** chicken, fresh herbs, spinach, tomato, organic goat cheese, pine nuts, Pinot Grigio 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

	6 oz.	3 oz.
<b>Cabernet Sauvignon</b>		
Justin, Paso Robles	12.00	6.00
Whitehall Lane, Napa	14.00	7.00
Duckhorn Vineyards, Napa	16.00	8.00
ZD, Napa	18.00	9.00
Stag's Leap Cellars 'Artemis', Napa	20.00	10.00
<b>Pinot Noir</b>		
Meiomi, Sonoma-Santa Barbara-Monterey	11.00	5.50
J, Santa Barbara-Monterey-Sonoma	13.00	6.50
Archery Summit 'Premier Cuvee', Willamette Valley	14.00	7.00
Belle Glos, 'Las Alturas', Santa Lucia Highlands	16.00	8.00
<b>Zinfandel</b>		
The Federalist, Lodi	10.00	5.00
Frog's Leap Vineyards, Napa	15.00	7.50
<b>Assorted Reds</b>		
Merlot, Tangle Oaks, Napa	10.00	5.00
Malbec, Conquista 'Reserve', Argentina	12.00	6.00
Blend, Ferrari-Carano 'Siena', Sonoma	13.00	6.50
Blend, The Prisoner, Napa	17.00	8.50
<b>Italian</b>		
Chianti Classico, Villa Cafaggio	12.00	6.00
Super Tuscan, Villa Antinori	13.00	6.50
Valpolicella, Tommasi 'Ripasso'	14.00	7.00
Blend, Gaja 'Promis'	17.00	8.50
<b>Chardonnay</b>		
Kendall-Jackson 'Vintner's Reserve', California	10.00	5.00
Sonoma-Cutrer 'Russian River Ranches', California	12.00	6.00
Chalk Hill, Sonoma	13.00	6.50
Cakebread Cellars, Napa	16.00	8.00
Rombauer, Carneros	17.00	8.50
<b>Pinot Grigio</b>		
Tommasi, Italy	9.00	4.50
Jermann, Italy	13.00	6.50
<b>Sauvignon Blanc</b>		
Justin, Central Coast	9.00	4.50
Kim Crawford, New Zealand	12.00	6.00
Merry Edwards, Russian River Valley	17.00	8.50
<b>Assorted Whites</b>		
Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato, Terra d'Oro, California	10.00	5.00
Rosé, Meiomi, Monterey-Sonoma-Santa Barbara	11.00	5.50
Rosé, Miraval, France	13.00	6.50
<b>Champagne and Sparkling</b>		
Santa Margherita, Prosecco, Italy	11.00	5.50
Mumm Rosé, Napa	13.00	6.50
J Vineyards 'Cuvee 20', Russian River Valley	15.00	7.50

## WHITE WINES *by the* BOTTLE

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### **Chardonnay**

Kendall-Jackson 'Vintner's Reserve', California	40
Rodney Strong 'Chalk Hill', California	45
Sonoma-Cutrer 'Russian River Ranches', California	48
Mer Soleil 'Silver' Unoaked, Santa Lucia Highlands	47
Chalk Hill, Sonoma	52
Fess Parker, Santa Barbara	56
Mer Soleil 'Reserve', Santa Lucia Highlands	62
Pine Ridge 'Dijon Clones', Carneros	65
Cakebread Cellars, Napa	64
Groth, Napa	67
Trefethen, Oak Knoll District	67
Rombauer, Carneros	68
ZD, Napa	69
Stag's Leap Wine Cellars 'Karia', Napa	73
Frog's Leap Winery, Napa	74
Jordan, Russian River Valley	75
Flowers, Sonoma Coast	80
Paul Hobbs, Russian River Valley	88
Shafer 'Red Shoulder Ranch', Napa-Carneros	90
Far Niente, Napa	95
Rochioli, Russian River Valley	98
Kistler 'Les Noisetiers', Sonoma Coast	100
Lewis Cellars 'Barcaglia Lane', Russian River Valley	110

### **Assorted Whites**

Riesling, Dr. Loosen, Germany	36
Riesling, Chateau Ste. Michelle, Washington	38
Blend, Condundrum, California	55
Moscato d'Asti, Risata, Italy	37
Moscato, Terra d'Oro, California	40
Rosé, Meiomi, Monterey-Sonoma-Santa Barbara	44
Rosé, Elouan, Oregon	50
Rosé, Miraval, France	52
Rosé, Il Poggione, 'Brancato Rosato', Italy	55
Rosé, Domaine Serene 'R', Willamette Valley	68

## WHITE WINES *by the* BOTTLE

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### **Sauvignon Blanc**

Justin, Central Coast	36
Joel Gott, California	38
Emmolo, Napa	42
Simi, Sonoma	47
Kim Crawford, New Zealand	48
Whitehall Lane, Napa	52
Frog's Leap Winery, Napa	60
Twomey, Napa-Sonoma	62
Merry Edwards, Russian River Valley	68
Duckhorn Vineyards, Napa	69
Cakebread Cellars, Napa	72

### **Pinot Grigio**

Tommasi, Italy	36
Kris, Italy	38
Ruffino Lumina, Italy	45
Maso Canali, Italy	50
Jermann, Italy	52
Santa Margherita, Italy	62

### **Champagne and Sparkling**

Santa Margherita 'Brut' Prosecco, Italy	44
Mumm 'Brut Prestige', Napa	48
Chandon 'Brut', Napa	50
Mumm Rosé, Napa	52
Tommasi Prosecco, Italy	58
J Vineyards 'Cuvée 20', Russian River Valley	60
G.H. Mumm 'Brut Grand Cordon', France	75
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

## RED WINES *by the* BOTTLE

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### **Cabernet Sauvignon**

Dynamite Cabernet, North Coast	40
Chateau Ste. Michelle, Washington	43
J. Lohr, Paso Robles	47
Justin, Paso Robles	48
Coppola 'Director's Cut', Sonoma	50
Whitehall Lane, Napa	56
Franciscan, Napa	59
Duckhorn Vineyards, Napa	64
Mount Veeder, Napa	70
ZD, Napa	72
Freemark Abbey, Napa	79
Stag's Leap Wine Cellars 'Artemis', Napa	80
Pine Ridge, Napa	81
Frog's Leap Winery, Napa	84
Heitz, Napa	85
Frank Family Vineyards, Napa	86
Groth, Oakville	88
Chateau Montelena, Napa	89
Grgich Hills, Napa	90
Jordan, Alexander Valley	92
Miner, Oakville	99
Joseph Phelps, Napa	105
Justin Isosceles, Paso Robles	108
Chimney Rock, Stag's Leap District	110
Silver Oak, Alexander Valley	112
Caymus, Napa	115
Shafer, 'One Point Five', Stag's Leap District	125
Nickel and Nickel 'Branding Iron', Oakville	135
Lewis Cellars, Napa	140
Paul Hobbs, Napa	150
Plumpjack, Oakville	160



## RED WINES *by the* BOTTLE

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### **Pinot Noir**

Robert Mondavi 'Private Selection', California	39
Erath, Oregon	42
Meiomi, Sonoma-Santa Barbara-Monterey	44
MacMurray Ranch, Sonoma	50
J, Santa Barbara-Monterey-Sonoma	52
Archery Summit 'Premier Cuvee', Willamette Valley	56
La Crema, Sonoma	62
Belle Glos 'Las Alturas', Santa Lucia Highlands	64
Spell 'Nichole's Blend', Sonoma	65
St. Innocent 'Villages Cuvee', Willamette Valley	68
J, Russian River Valley	70
David Bruce, Sonoma County	72
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	108
Rochioli, Russian River Valley	110
Patz and Hall 'Pisoni Vineyard', Santa Lucia Highlands	115

### **Merlot**

Tangley Oaks, Napa	40
Boomtown, Washington	42
Coppola 'Director's Cut', Sonoma	48
Ferrari-Carano, Sonoma	58
Franciscan, Napa	62
Frog's Leap Winery, Napa	76
Stags' Leap Winery, Napa	80
Duckhorn Vineyards, Napa	82
Twomey, Napa	85
Shafer, Napa	90
Plumpjack, Napa	92
Pride Mountain, Napa	95

### **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	59
Frog's Leap Winery, Napa	60
Ridge Vineyards 'Three Valleys', Sonoma	65
Rombauer, Napa	68
Cakebread Cellars, Red Lake County	75
Ridge Vineyards, Lytton Springs	79

## RED WINES *by the* BOTTLE

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### **Italian Reds**

Chianti Classico, Villa Cafaggio	48
Chianti Classico, Riserva Ducale, Ruffino	58
Chianti Classico, Riserva, Santa Margherita	65
Sangiovese, Rocco delle Macie, Rubizzo	48
Valpolicella, Tommasi 'Ripasso'	56
Valpolicella, Le Regose	65
Barbera D'alba, Pio Cesare	52
Barbera D'asti, Prunotto, Fiulot	62
Barbaresco, Pio Cesare	160
Amarone, Luigi Righetti	68
Amarone, Le Regose	85
Amarone, Tommasi	120
Barolo, Prunotto	92
Barolo, Pio Cesare	100
Brunello di Montalcino, Gaja	105
Brunello di Montalcino, Il Poggione	110
Brunello di Montalcino, Banfi	120
Brunello di Montalcino, Altesino	130
Super Tuscan, Villa Antinori	52
Blend, Gaja, Ca'Marcanda, Promis	68
Blend, Gaja, 'Sito Moresco' Langhe Rosso	85
Blend, Gaja, Ca'Marcanda, Magari	98

### **Blends and Assorted Reds**

Malbec, Punto Final, Argentina	38
Malbec, Conquista 'Reserve', Argentina	48
Malbec, Piattelli, Argentina	52
Petite Sirah, Stags' Leap Winery, Napa	78
Syrah, Plumpjack, Napa	87
Blend, Conundrum, California	49
Blend, Ferrari-Carano 'Siena', Sonoma	52
Blend, Trefethen 'Double T', Napa	65
Blend, The Prisoner, Napa	68
Blend, Stag's Leap Wine Cellars 'Hands Of Time', Napa	70
Blend, Girard 'Artistry', Napa	75
Blend, Trefethen 'Dragon's Tooth', Oak Knoll District	80
Blend, Franciscan 'Magnificat', Napa	94