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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

**Beet Caprese** candy striped, burrata, organic basil, 12 year aged balsamic, 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** maple glazed butternut squash, organic goat cheese, shaved fennel, toasted pumpkin seeds, mint, maple 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 17.95

*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 garlic 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 19.95

**Wood Grilled Filet Mignon** roasted onion, ciabatta, horseradish aioli 22.95

**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 15.95

**Local Turkey Burger** organic basil aioli 15.95

**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** 14.95

**Prosciutto, Shaved Parmesan and Avocado** 15.95

**Pepperoni, Goat Cheese and Jalapeño** 13.95

**Molinari Sausage and Cipollini Onion** 13.95

**Spicy Shrimp, Spinach and Parrano Cheese** 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

**Spicy Bolognese** 12.95

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

**Quattro Formaggi** 14.95

## FRESH FISH

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**Pesto Crusted Sea Bass** certified sustainable, white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 30.95

**Herb Grilled Organic Salmon** roasted heirloom potatoes, baby carrots, artichokes, lemon thyme sauce 25.95

**Walleye Milanese** mashed potatoes and marinated tomatoes 23.95  
*Please note availability is limited during various times of the year.*

**Organic Salmon Salad** organic greens, Parmigiano Reggiano, balsamic vinaigrette 25.95

**Seared Ahi Tuna Salad** #1 sushi grade, organic baby greens, hoisin vinaigrette 24.95

## 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 18.95 | 15.95

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

**Herb Linguini with Brasied Lamb** tomato, Pecorino and red wine 23.95 | 20.95

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

**Linguini di Mare** shrimp, scallops, mussels, ahi tuna, salmon, sea bass, saffron-tomato broth 23.95 | 20.95

**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 21.95 | 18.95

**Spicy Crab Spaghetti** chilies, lemon, mint, extra virgin olive oil 22.95 | 19.95

**Risotto** chicken, wild mushrooms, shallots, thyme, Taleggio 19.95 | 16.95

**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.
Justin, Paso Robles	12.00	6.00
Whitehall Lane, Napa	14.00	7.00
Duckhorn Vineyards, Napa	16.00	8.00
Frog's Leap Winery 'Estate', Rutherford	18.00	9.00
Stag's Leap Cellars 'Artemis', Napa	20.00	10.00
<b>Pinot Noir</b>		
Meiomi, Sonoma-Santa Barbara-Monterey	12.00	6.00
Archery Summit 'Premier Cuvee', Willamette Valley	14.00	7.00
Belle Glos 'Dairyman', Russian River Valley	16.00	8.00
Domaine Drouhin, Dundee Hills	18.00	9.00
<b>Zinfandel</b>		
The Federalist, Lodi	10.00	5.00
Ridge 'Three Valleys', Sonoma	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, Cecchi	11.00	5.50
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
Trefethen, Oak Knoll District	14.00	7.00
Cakebread Cellars, Napa	16.00	8.00
Rombauer, Carneros	18.00	9.00
<b>Pinot Grigio</b>		
Tommasi 'Le Rosse', Italy	9.00	4.50
Jermann, Italy	14.00	7.00
<b>Sauvignon Blanc</b>		
Justin, Central Coast	10.00	5.00
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 d'Asti, Ristata, Italy	9.00	4.50
Rosé, Miraval, France	13.00	6.50
Rosé, Domaine Serene 'R', Oregon	16.00	8.00
<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
Mer Soleil 'Silver' Unoaked, Santa Lucia Highlands	47
Sonoma-Cutrer 'Russian River Ranches', California	48
Fess Parker, Santa Barbara	55
Trefethen, Oak Knoll District	56
Chalk Hill, Sonoma	60
Mer Soleil 'Reserve', Santa Lucia Highlands	62
Cakebread Cellars, Napa	64
Groth, Napa	68
Pine Ridge 'Dijon Clones', Carneros	69
ZD, Napa	70
Rombauer, Carneros	72
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	92
Far Niente, Napa	97
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	40
Blend, Condurum, California	55
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	46
Rosé, Meiomi, Monterey-Sonoma-Santa Barbara	48
Rosé, Elouan, Oregon	50
Rosé, Miraval, France	52
Rosé, Il Poggione, 'Brancato Rosato', Italy	55
Rosé, Domaine Serene 'R', Willamette Valley	64

## WHITE WINES *by the* BOTTLE

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### **Sauvignon Blanc**

Justin, Central Coast	40
Joel Gott, California	42
Emmolo, Napa	44
Simi, Sonoma	47
Kim Crawford, New Zealand	48
Whitehall Lane, Napa	55
Frog's Leap Winery, Napa	60
Twomey, Napa-Sonoma	62
Merry Edwards, Russian River Valley	68
Duckhorn Vineyards, Napa	70
Cakebread Cellars, Napa	72

### **Pinot Grigio**

Tommasi 'Le Rosse', Italy	36
Kris, Italy	38
Ruffino Lumina, Italy	45
Maso Canali, Italy	50
Jermann, Italy	56
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	82
Nicholas Feuillatte 'Brut Reserve', France	85
Louis Roederer 'Brut Premier', France	89
Veuve Clicquot 'Brut', France	98
Dom Pérignon, France	245

## RED WINES by the BOTTLE

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### **Cabernet Sauvignon**

Dynamite, North Coast	42
Chateau Ste. Michelle, Washington	45
J. Lohr, Paso Robles	47
Justin, Paso Robles	48
Coppola 'Directors', Sonoma	52
Whitehall Lane, Napa	56
Franciscan, Napa	59
Duckhorn Vineyards, Napa	64
Frog's Leap Winery 'Estate', Rutherford	72
Mount Veeder Winery, Napa	75
Freemark Abbey, Napa	79
Stag's Leap Wine Cellars 'Artemis', Napa	80
Pine Ridge, Napa	82
ZD, Napa	84
Frank Family Vineyards, Napa	86
Heitz Cellars, Napa	87
Groth, Oakville	88
Chateau Montelena, Napa	89
Grgich Hills, Napa	90
Jordan, Alexander Valley	94
Miner, Oakville	99
Joseph Phelps, Napa	105
Justin Isosceles, Paso Robles	108
Chimney Rock, Stag's Leap District	110
Silver Oak, Alexander Valley	112
Shafer, 'One Point Five', Stag's Leap District	125
Caymus, Napa	130
Nickel and Nickel 'Branding Iron', Oakville	140
Nickel and Nickel 'State Ranch', Yountville	140
Lewis Cellars, Napa	145
Paul Hobbs, Napa	150
Plumpjack, Oakville	160



## RED WINES *by the* BOTTLE

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### **Pinot Noir**

Robert Mondavi 'Private Selection', California	42
Erath, Oregon	45
Meiomi, Sonoma-Santa Barbara-Monterey	48
MacMurray Ranch, Sonoma	50
Archery Summit 'Premier Cuvee', Willamette Valley	56
J, Santa Barbara-Monterey-Sonoma	57
La Crema, Sonoma	62
Belle Glos 'Dairyman', Russian River Valley	64
Spell 'Nichole's Blend', Sonoma	68
St. Innocent 'Villages Cuvee', Willamette Valley	69
J, Russian River Valley	70
Domaine Drouhin, Dundee Hills	72
David Bruce, Sonoma	74
Domaine Serene 'Yamhill Cuvee', Willamette Valley	83
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 'Directors', Sonoma	48
Ferrari-Carano, Sonoma	58
Franciscan, Napa	62
Frog's Leap Winery, Napa	76
Stags' Leap Winery, Napa	80
Duckhorn Vineyards, Napa	84
Twomey, Napa	85
Shafer, Napa	92
Plumpjack, Napa	96
Pride Mountain Vineyards, Napa-Sonoma	98

### **Zinfandel**

The Federalist, Lodi	40
Ravenswood 'Lodi Old Vine', Sonoma	45
Murphy-Goode 'Liar's Dice', Alexander Valley	48
7 Deadly Zins, Lodi	52
Prisoner Wine Company 'Saldo', California	59
Ridge Vineyards 'Three Valleys', Sonoma	60
Rombauer, Napa	68
Frog's Leap Winery, Napa	70
Cakebread Cellars, Red Lake County	76
Ridge Vineyards, Lytton Springs	79
Ridge Vineyards, Paso Robles	82

## RED WINES *by the* BOTTLE

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### Italian Reds

Chianti Classico, Cecchi	44
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	68
Barbera D'alba, Pio Cesare	55
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	88
Blend, Gaja, Ca'Marcanda, Magari	100

### Blends and Assorted Reds

Malbec, Punto Final, Argentina	42
Malbec, Conquista 'Reserve', Argentina	48
Malbec, Piattelli, Argentina	55
Petite Sirah, Stags' Leap Winery, Napa	79
Syrah, Plumpjack, Napa	89
Blend, Conundrum, California	50
Blend, Ferrari-Carano 'Siena', Sonoma	52
Blend, Trefethen 'Double T', Napa	66
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	82
Blend, Franciscan 'Magnificat', Napa	95
Blend, BV 'Tapestry Reserve', Napa	98