



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.

SALADS *and* SOUPS

Our dressings are all made in house.

Ciao Baby organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 13.95 | 9.95

Basic Blue romaine, tomato, thick cut bacon, red onion, ciabatta croutons, blue cheese dressing 13.95 | 9.95

Heirloom Grain organic quinoa, heirloom farro, asparagus, red pepper, spinach, avocado, hearts of palm, fontina, Parmigiano Reggiano, lemon vinaigrette 15.95 | 11.95

Brasiliana bibb lettuce, heirloom tomato, hearts of palm, sweet onion, avocado, celery, lemon vinaigrette 15.95 | 11.95

Chopped natural chicken, crispy prosciutto, tomato, onion, St. Pete's blue cheese, spicy-sweet dressing 16.95 | 12.95

Caprese local tomatoes, Mozzarella di Bufala, organic basil, 12 year aged balsamic, extra virgin olive oil, sea salt 16.95 | 12.95

Lo Carb romaine, pepperoni, fontina, smoked turkey, egg, avocado, tomato, pancetta, red wine vinaigrette 16.95 | 12.95

Tuscan Kale apples, organic goat cheese, pancetta, shaved fennel, sunflower seeds, mint, maple vinaigrette 16.95 | 12.95

Caesar traditional, ciabatta croutons, Parmigiano Reggiano 13.95 | 9.95

Tomato Basil Soup with Parmigiano Reggiano and house made ciabatta croutons 7.95 | 5.95

Soups of the Day 7.95 | 5.95

SMALL PLATES

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

Seared Ahi Tuna avocado, sweet soy, spicy mayo, sesame crisps 15.95

Caramelized Brussel Sprouts local honey and almonds 11.95

Ahi Tuna Spring Roll avocado, soy and wasabi sauces 17.95 | 13.95

Calamari Fritti lemon garlic aioli 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

Served on fresh baked breads with house-cut fries.

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

Walleye Sandwich pan fried, grilled focaccia, lemon garlic aioli 17.95
Please note availability is limited during various times of the year.

Smoked Chicken Sandwich Wild Acres, shaved thin, celery, red onion, avocado, tomato, mayonnaise, bibb lettuce 16.95

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 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 avocado and Fresno chili aioli 17.95

FLATBREAD

Wild Mushroom and Truffle Oil 14.95

Spicy Shrimp, Spinach and Parrano Cheese 14.95

Margherita 12.95

Pepperoni, Goat Cheese and Jalapeño 13.95

Molinari Sausage and Cipollini Onion 13.95

Prosciutto, Shaved Parmesan and Avocado 15.95

Tomato and Avocado 15.95

PIZZA

Molinari Sausage and Pepperoni 14.95

Bolognese 13.95

Margherita 12.95

Wild Mushroom, Molinari Sausage and Fresh Artichoke 14.95

Quattro Formaggi 14.95

FRESH FISH

Herb Grilled Organic Salmon roasted heirloom potatoes, baby carrots, artichokes, lemon thyme sauce 24.95

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

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 23.95

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

PASTA

Gnocchi spicy sausage, asparagus, peas, carbonara sauce 19.95 | 15.95

Tortiglioni Rossa Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 18.95 | 14.95

Herb Linguini with Braised Lamb tomato, Pecorino and red wine 20.95 | 16.95

Spicy Crab Spaghetti chiles, lemon, mint, extra virgin olive oil 22.95 | 18.95

Fettuccine with Natural Chicken spinach, toasted almonds, lemon zest, Pinot Grigio cream sauce 16.95 | 12.95

House Made Ravioli ricotta, spinach and tomato 16.95 | 12.95

Spaghetti and Braised Meatballs veal and Molinari sausage, Bolognese sauce 16.95 | 12.95

Herb Risotto chicken, organic goat cheese, tomato, pine nuts 18.95 | 14.95

Classic Lasagna ricotta impastata, mozzarella house made Bolognese sauce 18.95 | 14.95

Cacio e Pepe grilled shrimp, pecorino, cracked peppercorn, Parmigiano Reggiano 19.95 | 15.95

Red Pepper Linguini with Scallops organic goat cheese, pine nuts, citrus wine sauce 21.95 | 17.95

Linguini di Mare shrimp, scallops, mussels, ahi tuna, salmon, sea bass, saffron-tomato broth 21.95 | 17.95

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.
Cabernet Sauvignon		
Hess 'Shirttail Ranches', North Coast	11.00	5.50
Justin, Paso Robles	13.00	6.50
Whitehall Lane, Napa	15.00	7.50
Duckhorn Vineyards, Napa	18.00	9.00
Stags' Leap Winery, Napa	20.00	10.00
Pinot Noir		
Meiomi, Sonoma-Santa Barbara-Monterey	12.00	6.00
Archery Summit 'Premier Cuvee', Dundee Hills	14.00	7.00
Belle Glos 'Dairyman', Russian River Valley	17.00	8.50
Paul Hobbs Winery, Russian River Valley	19.00	9.50
Zinfandel		
The Federalist, Lodi	10.00	5.00
Turley Wine Cellars 'Old Vines', California	15.00	7.50
Assorted Reds		
Merlot, Tangle Oaks, Napa	10.00	5.00
Malbec, Conquista 'Reserve', Argentina	12.00	6.00
Blend, Ferrari-Carano 'Siena', Sonoma	14.00	7.00
Blend, Trefethen 'Dragon's Tooth', Oak Knoll District	17.00	8.50
Italian		
Chianti Classico, Cecchi	12.00	6.00
Super Tuscan, Villa Antinori	13.00	6.50
Valpolicella, Tommasi 'Ripasso'	14.00	7.00
Chardonnay		
Kendall-Jackson 'Vintner's Reserve', California	10.00	5.00
Fess Parker, Santa Barbera	11.00	5.50
Sonoma-Cutrer 'Russian River Ranches', California	13.00	6.50
Duckhorn, Napa	15.00	7.50
Plumpjack 'Reserve', Napa	18.00	9.00
Pinot Grigio		
Tommasi 'Le Rosse', Italy	9.00	4.50
Santa Margherita, Italy	14.00	7.00
Sauvignon Blanc		
Justin, Central Coast	10.00	5.00
Kim Crawford, New Zealand	12.00	6.00
Groth, Napa	14.00	7.00
Assorted Whites		
Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato d'Asti, Risata, Italy	9.00	4.50
Rosé, Whispering Angel, France	11.00	5.50
Rosé, Miraval, France	14.00	7.00
Champagne and Sparkling		
Santa Margherita, Prosecco, Italy	11.00	5.50
Mumm Rosé, Napa	13.00	6.50
Nicolas Feuillatte Brut 'Blue Label', France	15.00	7.50

WHITE WINES *by the* BOTTLE

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	40
Fess Parker, Santa Barbara	44
Rodney Strong 'Chalk Hill', California	45
Mer Soleil 'Silver' Unoaked, Santa Lucia Highlands	47
Sonoma-Cutrer 'Russian River Ranches', California	52
Trefethen, Oak Knoll District	56
Chalk Hill, Sonoma	58
Duckhorn Vineyards, Napa	60
Mer Soleil 'Reserve', Santa Lucia Highlands	62
Groth, Napa	68
Pine Ridge 'Dijon Clones', Carneros	69
ZD, Napa	70
Plumpjack 'Reserve', Napa	72
Stag's Leap Wine Cellars 'Karia', Napa	73
Frog's Leap Winery, Napa	75
Jordan, Russian River Valley	76
Rombauer, Carneros	78
Cakebread Cellars, Napa	80
Flowers, Sonoma Coast	82
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, Condundrum, California	55
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	46
Rosé, Whispering Angel, France	44
Rosé, Meiomi, Monterey-Sonoma-Santa Barbara	48
Rosé, Elouan, Oregon	52
Rosé, Miraval, France	56
Rosé, Il Poggione, 'Brancato Rosato', Italy	55
Rosé, Domaine Serene 'R', Willamette Valley	72

WHITE WINES *by the* BOTTLE

Sauvignon Blanc

Justin, Central Coast	40
Joel Gott, California	44
Simi, Sonoma	47
Kim Crawford, New Zealand	48
Groth, Napa	56
Whitehall Lane, Napa	58
Frog's Leap Winery, Napa	60
Twomey, Napa-Sonoma	62
Duckhorn Vineyards, Napa	70
Cakebread Cellars, Napa	72
Spottswoode, Napa-Sonoma	75
Merry Edwards, Russian River Valley	78

Pinot Grigio

Tommasi 'Le Rosse', Italy	36
Kris, Italy	40
Ruffino Lumina, Italy	46
Maso Canali, Italy	52
Santa Margherita, Italy	56
Jermann, Italy	65

Champagne and Sparkling

Santa Margherita 'Brut' Prosecco, Italy	44
Mumm 'Brut Prestige', Napa	50
Chandon 'Brut', Napa	52
Mumm Rosé, Napa	52
Nicholas Feuillatte 'Brut Reserve', France	60
Tommasi Prosecco, Italy	62
J Vineyards 'Cuvée 20', Russian River Valley	68
G.H. Mumm 'Brut Grand Cordon', France	75
Perrier-Jouet 'Grand Brut', France	89
Louis Roederer 'Brut Premier', France	90
Veuve Clicquot 'Brut', France	98
Dom Pérignon, France	245

RED WINES by the BOTTLE

Cabernet Sauvignon

Hess 'Shirttail Ranches', North Coast	44
Chateau Ste. Michelle, Washington	47
J. Lohr, Paso Robles	49
Justin, Paso Robles	52
Coppola 'Directors', Sonoma	54
Franciscan, Napa	59
Whitehall Lane, Napa	60
Duckhorn Vineyards, Napa	72
Mount Veeder Winery, Napa	75
Freemark Abbey, Napa	79
Stags' Leap Winery, Napa	80
Pine Ridge, Napa	82
Frog's Leap Winery 'Estate', Rutherford	83
ZD, Napa	84
Frank Family Vineyards, Napa	86
Heitz Cellars, Napa	87
Groth, Oakville	88
Chateau Montelena, Napa	90
Grgich Hills, Napa	92
Stag's Leap Wine Cellars 'Artemis', Napa	93
Spottswoode 'Lydenhurst', Napa	94
Jordan, Alexander Valley	95
Joseph Phelps, Napa	105
Justin Isosceles, Paso Robles	108
Chimney Rock, Stag's Leap District	110
Silver Oak, Alexander Valley	115
Shafer, 'One Point Five', Stag's Leap District	125
Caymus, Napa	135
Nickel and Nickel, Napa	140
Lewis Cellars, Napa	145
Paul Hobbs, Napa	150
Plumpjack, Oakville	160

RED WINES *by the* BOTTLE

Pinot Noir

Robert Mondavi 'Private Selection', California	45
Erath, Oregon	47
Meiomi, Sonoma-Santa Barbara-Monterey	48
MacMurray Ranch, Sonoma	50
Archery Summit 'Premier Cuvee', Willamette Valley	56
J, Santa Barbara-Monterey-Sonoma	58
La Crema, Sonoma	64
Belle Glos 'Dairyman', Russian River Valley	68
Spell 'Nichole's Blend', Sonoma	70
St. Innocent 'Villages Cuvee', Willamette Valley	72
J, Russian River Valley	74
Paul Hobbs Winery, Russian River Valley	76
David Bruce, Sonoma	78
Domaine Serene 'Yamhill Cuvee', Willamette Valley	83
Domaine Drouhin, Dundee Hills	89
Flowers, Sonoma Coast	94
Domaine Serene 'Evenstad Reserve', Willamette Valley	105
Rochioli, Russian River Valley	110
Patz and Hall 'Pisoni Vineyard', Santa Lucia Highlands	115

Merlot

Tangley Oaks, Napa	40
Coppola 'Directors', Sonoma	46
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	94
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	50
7 Deadly Zins, Lodi	54
Prisoner Wine Company 'Saldo', California	59
Turley Wine Cellars 'Old Vines', California	60
Rombauer, Napa	68
Frog's Leap Winery, Napa	70
Ridge Vineyards 'Three Valleys', Sonoma	72
Cakebread Cellars, Red Lake County	76
Ridge Vineyards, Lytton Springs	79
Ridge Vineyards, Paso Robles	82

RED WINES *by the* BOTTLE

Italian Reds

Chianti Classico, Cecchi	48
Chianti Classico, Riserva Ducale, Ruffino	58
Chianti Classico, Riserva, Santa Margherita	68
Sangiovese, Rocco delle Macie, Rubizzo	48
Valpolicella, Tommasi 'Ripasso'	56
Valpolicella, Le Regose	68
Barbera D'alba, Pio Cesare	58
Barbera D'asti, Prunotto, Fiulot	62
Barbaresco, Pio Cesare	160
Amarone, Luigi Righetti	68
Amarone, Le Regose	88
Amarone, Tommasi	125
Barolo, Prunotto	94
Barolo, Pio Cesare	110
Brunello di Montalcino, Gaja	115
Brunello di Montalcino, Il Poggione	118
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	90
Blend, Gaja, Ca'Marcanda, Magari	100

Blends and Assorted Reds

Malbec, Punto Final, Argentina	44
Malbec, Conquista 'Reserve', Argentina	48
Malbec, Piattelli, Argentina	54
Petite Sirah, Stags' Leap Winery, Napa	82
Syrah, Plumpjack, Napa	90
Blend, Conundrum, California	50
Blend, Ferrari-Carano 'Siena', Sonoma	56
Blend, Trefethen 'Double T', Napa	66
Blend, Trefethen 'Dragon's Tooth', Oak Knoll District	68
Blend, Stag's Leap Wine Cellars 'Hands Of Time', Napa	70
Blend, The Prisoner Wine Company, Napa	75
Blend, Girard 'Artistry', Napa	79
Blend, Franciscan 'Magnificat', Napa	95
Blend, BV 'Tapestry Reserve', Napa	98