



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

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

Calamari Fritti lemon garlic aioli 17.95 | 13.95

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

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

Cured Meat and Cheese Plate house made Tillen Farms Bada Bing cherry chili jam, Marcona almonds, mediterranean olives, flatbread crisps 18.95

Baked Chicken Springroll mozzarella, carrot, cilantro, daikon, green onion, Thai Barbeque 14.95 | 10.95

Mozzarella En Carrozza fresh mozzarella, organic basil, tomato 13.95

Braised Meatballs veal and Molinari sausage, Bolognese sauce 15.95

Bambinos braised short ribs, spicy pickled peppers, horseradish aioli 16.95

Bruschetta avocado, burrata, organic basil, sea salt 12.95

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

Grilled Beef Tenderloin Crostini truffle aioli, chive, sea salt 15.95

Crab Cakes jumbo lump, Dijon aioli and truffle aioli 17.95

Scallops butternut squash and sage puree, crispy bacon, citrus micro greens, chianti gastrique 17.95

VEGETABLES

Caramelized Brussel Sprouts local honey and almonds 11.95

Cacio Broccolini Pecorino, black pepper and lemon 11.95

Warm Olives fresh fennel, fennel seed, orange zest 8.95

Roasted Heirloom Potatoes chive butter and Parmesan Reggiano 8.95

Spicy Green Beans extra virgin olive oil, chiles, garlic, lemon zest 11.95

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

SALADS

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 14.95 | 10.95

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, celery, avocado, 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

Beet Caprese candy striped, burrata, avocado, organic basil, 12 year aged balsamic, sea salt 15.95 | 11.95

Tuscan Kale maple glazed butternut squash, crispy pancetta, shaved fennel, mint, toasted pumpkin seeds, organic goat cheese, maple vinaigrette 16.95 | 12.95

Caesar traditional, ciabatta croutons, Parmigiano Reggiano 13.95 | 9.95

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

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

PASTA

Gnocchi spicy sausage, asparagus, peas, carbonara sauce,
Parmesan Reggiano 23.95 | 19.95

Tortiglioni Rossa Molinari sausage, sweet peas, roasted red peppers,
Romana rossa sauce 22.95 | 18.95

Herb Linguini with Braised Lamb tomato, Pecorino and red wine 24.95 | 20.95

Butternut Squash Ravioli sweet potato, peas, oyster and shitake mushrooms,
pancetta, brown butter sage cream 23.95 | 19.95

Fettuccine with Chicken spinach, toasted almonds, lemon zest,
Pinot Grigio cream sauce 20.95 | 16.95

House Made Ravioli ricotta, spinach and tomato 20.95 | 16.95

Spaghetti and Braised Meatballs veal and Molinari sausage,
Bolognese sauce 20.95 | 16.95

Wild Mushroom Risotto chicken, Taleggio, thyme,
Parmigiano Reggiano 22.95 | 18.95

Classic Lasagna ricotta impastata, mozzarella,
house made Bolognese sauce 22.95 | 18.95

Cacio e Pepe grilled shrimp, pecorino, cracked peppercorn,
Parmigiano Reggiano 23.95 | 19.95

Red Pepper Linguini with Scallops organic goat cheese, pine nuts,
citrus wine sauce 25.95 | 21.95

Linguini di Mare shrimp, scallops, mussels, ahi tuna, salmon, sea bass,
saffron-tomato broth 25.95 | 21.95

BURGERS

Served on Fresh Baked Buns with House-Cut Fries

Ahi Tuna Burger avocado and Fresno chili aioli 18.95

Local Turkey Burger organic basil aioli 17.95

Burger 15.95
add fontina, Gruyere, mozzarella or cheddar 1.00

Bella Burger fontina, pickles, caramelized onions, our special sauce 17.95

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

FRESH FISH

Herb Grilled Organic Salmon roasted heirloom potatoes, baby carrots, artichokes, lemon thyme sauce 33.95

Walleye Milanese mashed potatoes and marinated tomatoes 32.95
Please note availability is limited during various times of the year.

Wood Grilled Ahi Tuna wasabi mashed potatoes, Chinese mustard sauce 36.95

Pesto Sea Bass certified sustainable, white and wasabi mashed potatoes, crispy onions, Thai chili beurre blanc 38.95

ALL NATURAL ENTREES

Filet Mignon roasted heirloom potatoes, Parmesan Reggiano
6oz center cut, Reiver Farms 37.95
10oz center cut, Reiver Farms 46.95

Chicken Parmigiana mozzarella and marinara sauce 24.95

Dry Aged Pork Chops porcini black pepper crusted, wild mushroom butter, house-cut fries 29.95

Brick Roasted Chicken artichokes, baby carrots, roasted heirloom potatoes, lemon thyme sauce 26.95

Braised Short Ribs carrots, caramelized fennel and mashed potato 34.95

16oz Dry Aged New York Strip house-cut fries 46.95

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.
Hess 'Shirtail Ranches', North Coast	12.00	6.00
Justin, Paso Robles	13.00	6.50
Whitehall Lane, Napa	15.00	7.50
Duckhorn Vineyards, Napa	18.00	9.00
Stag's Leap 'Artemis', Napa	20.00	10.00

Pinot Noir

Meiomi, Sonoma-Santa Barbara-Monterey	12.00	6.00
Siduri, Willamette Valley	14.00	7.00
Belle Glos 'Dairyman', Russian River Valley	16.00	8.00
Failla, Sonoma Coast	18.00	9.00

Zinfandel

The Federalist, Lodi	10.00	5.00
Ghost Block 'Pelissa Vineyard', Oakville	15.00	7.50

Assorted Reds

Merlot, Tangle Oaks, Napa	10.00	5.00
Malbec, Aruma, Mendoza	11.00	5.50
Petite Sirah, Stags' Leap Winery, Napa	16.00	8.00
Blend, Chappellet 'Mountain Cuvee', Napa	14.00	7.00
Blend, Orin Swift 'Abstract', California	17.00	8.50

Italian

Chianti Classico, Cecchi	11.00	5.50
Blend, Allegrini 'Palazzo delle Torre'	12.00	6.00
Super Tuscan, Ruffino 'Modus'	14.00	7.00

Chardonnay

Kendall-Jackson 'Vintner's Reserve', California	10.00	5.00
Sonoma-Cutrer 'Russian River Ranches', California	12.00	6.00
Truchard Vineyards, Carneros	14.00	7.00
Grgich Hills, Napa	16.00	8.00
Cakebread, Napa	18.00	9.00

Pinot Grigio

Kris, Italy	9.00	4.50
Santa Margherita, Italy	13.00	6.50

Sauvignon Blanc

Justin, Central Coast	10.00	5.00
Kim Crawford, New Zealand	12.00	6.00
Pahlmeyer 'Jayson', Napa	16.00	8.00

Assorted Whites

Riesling, Dr. Loosen, Germany	9.00	4.50
Moscato d'Asti, Risata, Italy	9.00	4.50
Rosé, Whispering Angel, France	12.00	6.00
Rosé, Blackbird Vineyards 'Arriviste', Napa	14.00	7.00

Champagne and Sparkling

Santa Margherita, Prosecco, Italy	10.00	5.00
Gruet Rosé, New Mexico	12.00	6.00
Roederer Estate 'Brut', Alexander Valley	14.00	7.00

RED WINES by the BOTTLE

Cabernet Sauvignon

Hess 'Shirttail Ranches', North Coast	48
Chateau Ste. Michelle, Washington	49
J. Lohr, Paso Robles	50
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
Stag's Leap Wine Cellars 'Artemis', Napa	80
Pine Ridge, Napa	82
Frog's Leap Winery 'Estate', Rutherford	83
ZD, Napa	84
Stags' Leap Winery, Napa	85
Frank Family Vineyards, Napa	86
Heitz Cellars, Napa	87
Groth, Oakville	88
Chateau Montelena, Napa	90
Grgich Hills, Napa	92
Spottswoode 'Lydenhurst', Napa	95
Jordan, Alexander Valley	98
Joseph Phelps, Napa	105
Justin Isosceles, Paso Robles	108
Schrader Cellars 'Double Diamond', Oakville	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
Siduri, Willamette Valley	56
La Crema, Sonoma	63
Belle Glos 'Dairyman', Russian River Valley	64
Archery Summit 'Premier Cuvee', Willamette Valley	69
Spell 'Nichole's Blend', Sonoma	70
St. Innocent 'Villages Cuvee', Willamette Valley	71
Failla, Sonoma Coast	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	110
Rochioli, Russian River Valley	120

Merlot

Tangley Oaks, Napa	40
Coppola 'Directors', Sonoma	46
Ferrari-Carano, Sonoma	58
Frog's Leap Winery, Napa	76
Stags' Leap Winery, Napa	80
Duckhorn Vineyards, Napa	84
Twomey, Napa	85
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
Ghost Block 'Pelissa Vineyard', Oakville	60
Prisoner Wine Company 'Saldo', California	62
Rombauer, Napa	68
Turley Wine Cellars 'Old Vines', California	70
Frog's Leap Winery, Napa	74
Ridge Vineyards 'Three Valleys', Sonoma	72
Ridge Vineyards, Lytton Springs	79
Ridge Vineyards, Paso Robles	82

RED WINES *by the* BOTTLE

Italian Reds

Chianti Classico, Cecchi	44
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, Ruffino 'Modus'	56
Super Tuscan, Villa Antinori	58
Blend, Allegrini 'Palazzo delle Torre'	48
Blend, Gaja, Ca'Marcanda, Promis	68
Blend, Gaja, 'Sito Moresco' Langhe Rosso	90
Blend, Gaja, Ca'Marcanda, Magari	100

Blends and Assorted Reds

Malbec, Aruma, Mendoza	44
Malbec, Piattelli, Argentina	52
Petite Sirah, Stags' Leap Winery, Napa	64
Syrah, Plumpjack, Napa	90
Blend, Conundrum, California	50
Blend, Chappellet 'Mountain Cuvee', Napa	56
Blend, Ferrari-Carano 'Siena', Sonoma	63
Blend, Trefethen 'Double T', Napa	66
Blend, Orin Swift 'Abstract', California	68
Blend, Stag's Leap Wine Cellars 'Hands Of Time', Napa	70
Blend, The Prisoner Wine Company, Napa	75
Blend, Trefethen 'Dragon's Tooth', Oak Knoll District	78
Blend, Girard 'Artistry', Napa	79
Blend, Franciscan 'Magnificat', Napa	95
Blend, BV 'Tapestry Reserve', Napa	98

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	48
Truchard Vineyards, Carneros	56
Chalk Hill, Sonoma	58
Duckhorn Vineyards, Napa	60
Mer Soleil 'Reserve', Santa Lucia Highlands	62
Grgich Hills, Napa	64
Trefethen, Oak Knoll District	65
Groth, Napa	68
Pine Ridge 'Dijon Clones', Carneros	69
ZD, Napa	70
Cakebread Cellars, Napa	72
Stag's Leap Wine Cellars 'Karia', Napa	73
Frog's Leap Winery, Napa	75
Jordan, Russian River Valley	76
Rombauer, Carneros	78
Plumpjack 'Reserve', 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

Pinot Grigio

Kris, Italy	36
Tommasi 'Le Rosse', Italy	40
Ruffino Lumina, Italy	48
Maso Canali, Italy	52
Santa Margherita, Italy	52
Jermann, Italy	65

WHITE WINES *by the* BOTTLE

Sauvignon Blanc

Justin, Central Coast	40
Joel Gott, California	44
Kim Crawford, New Zealand	48
Groth, Napa	56
Whitehall Lane, Napa	58
Frog's Leap Winery, Napa	60
Twomey, Napa-Sonoma	62
Pahlmeyer 'Jayson', Napa	64
Duckhorn Vineyards, Napa	70
Cakebread Cellars, Napa	72
Merry Edwards, Russian River Valley	75
Spottswoode, Napa-Sonoma	79

Assorted Whites

Riesling, Dr. Loosen, Germany	36
Riesling, Chateau Ste. Michelle, Washington	42
Moscato d'Asti, Risata, Italy	36
Moscato, Terra d'Oro, California	48
Rosé, Whispering Angel, France	48
Rosé, Elouan, Oregon	52
Rosé, Il Poggione, 'Brancato Rosato', Italy	55
Rosé, Miraval, France	60
Rosé, Blackbird Vineyards 'Arriviste', Napa	64
Rosé, Domaine Serene 'R', Oregon	72

Champagne and Sparkling

Santa Margherita 'Brut' Prosecco, Italy	44
Gruet Rosé, New Mexico	48
Mumm 'Brut Prestige', Napa	50
Chandon 'Brut', Napa	52
Mumm Rosé, Napa	52
Roederer Estate 'Brut', Alexander Valley	56
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 Perignon, France	245