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 fresh house-made pasta. As part of our commitment to quality, we've moved away from industrial seed oils—chosen for better flavor, stability, and a more thoughtful approach to how we cook.

We serve the highest grade, 100% USDA Prime steaks and natural 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. We create small batch organic 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 24.95 | 20.95

Calamari lemon garlic aioli 24.95 | 20.95

Braised Meatballs veal and Molinari sausage, Bolognese sauce, fontina 19.95

Crab Cakes jumbo lump, Dijon aioli and truffle aioli 29.95

Baked Chicken Spring Roll mozzarella, carrot, cilantro, daikon, green onion, Thai Barbeque 16.95

Beef or Turkey Sliders house-cut fries 7.95 each
add cheese 0.75

Mussels Pinot Grigio, saffron, tomato, basil, ciabatta crostini 16.95

***Scallops** crispy prosciutto, arugula, lemon, roasted tomato, browned butter 29.95

Wild Mushroom Bruschetta brie, Gruyere, pancetta 18.95

Matchstick Zucchini basil, toasted almonds, Parmigiano Reggiano 16.95

Roasted Cauliflower extra virgin olive oil, lemon, Fresno chilies, Parmigiano Reggiano 16.95

***Seared Ahi Tuna** avocado, reduced soy, spicy mayo, sesame crisps 22.95

Grilled Beef Tenderloin Crostini truffle aioli, chive, sea salt 23.95

SALADS

Ciao Baby organic greens, local organic goat cheese, pine nuts, balsamic vinaigrette 18.95 | 14.95

Beet Caprese roasted heirloom beets, bufala mozzarella, avocado, basil, 12 year aged balsamic, extra virgin olive oil, sea salt 19.95 | 15.95

Chopped chicken, crispy prosciutto, tomato, onion, St. Pete's blue cheese, spicy-sweet dressing 22.95 | 18.95

Maple and Bacon roasted butternut squash, charred broccoli, pickled shallot, organic greens, local organic goat cheese, maple vinaigrette 16.95 | 12.95

Basic Blue romaine, tomato, bacon, red onion, ciabatta croutons, blue cheese dressing 16.95 | 12.95

Brasiliana bibb lettuce, tomato, hearts of palm, sweet onion, celery, avocado, lemon vinaigrette 18.95 | 14.95

Heirloom Grain organic quinoa, heirloom farro, red pepper, tomato, spinach, avocado, fontina, lemon vinaigrette 19.95 | 15.95

Caesar traditional, ciabatta croutons, Parmigiano Reggiano 17.95 | 13.95

PIZZA or FLATBREAD

Pepperoni, Goat Cheese and Jalapeno mozzarella, tomato 22.95
Hot honey upon request

Sausage and Pepperoni mozzarella, tomato, oregano 22.95

Molinari Sausage mozzarella, Parmigiano Reggiano 20.95

Pepperoni mozzarella, tomato, oregano 20.95

Prosciutto di Parma, Balsamic and Arugula house made mozzarella, Parmigiano Reggiano 21.95

Wild Mushroom and Truffle Oil Gruyere, brie, thyme 23.95

Tomato and Avocado extra virgin olive oil, basil, crushed red pepper, house made mozzarella 21.95

Margherita house made mozzarella, basil, tomato 20.95

PASTA

Tortiglioni Rossa Molinari sausage, sweet peas, roasted red peppers, Romana rossa sauce 29.95 | 25.95

Classic Lasagna ricotta impastata, mozzarella, Bolognese sauce 28.95 | 24.95

***Linguini di Mare** shrimp, scallops, mussels, ahi tuna, salmon, sea bass, saffron-tomato broth 31.95 | 27.95

Bucatini with Shrimp guanciale, amatriciana sauce 29.95 | 25.95

Ciao Ravioli ricotta, rosemary, spinach, tomato 28.95 | 24.95

Spaghetti and Braised Meatballs veal and Molinari sausage, Bolognese sauce 27.95 | 23.95

Spicy Crab Spaghetti Fresno chilies, lemon, mint, extra virigin olive oil 36.95 | 32.95

Braised Lamb Linguini tomato, Pecorino, red wine 29.95 | 25.95

Chicken and Wild Mushroom Risotto taleggio, Pinot Grigio, thyme, Parmigiano Reggiano 29.95 | 25.95

Linguini Bolognese Molinari sausage, crushed red pepper, basil, oregano, garlic, tomato 25.95 | 21.95

Butternut Squash Ravioli pancetta ham, sage, browned butter, Parmigiano Reggiano, 28.95 | 24.95

***Red Pepper Linguini with Scallops** local organic goat cheese, pine nuts, citrus wine sauce 38.95 | 34.95

Fettuccine with Chicken spinach, toasted almonds, lemon zest, Pinot Grigio cream sauce 29.95 | 25.95

All NATURAL ENTREES

Pesto Sea Bass certified sustainable, white and wasabi mashed potatoes, crispy onions, chili beurre blanc 52.95

Walleye Milanese mashed potatoes and marinated tomatoes 39.95
Please note availability is limited during various times of the year

***Maple Glazed Salmon** butternut squash, spinach, maple burre blanc, toasted pecans 39.95

***Filet Mignon** USDA Prime, roasted heirloom potatoes, Parmigiano Reggiano **6oz** 50.95 **10oz** 62.95

***New York Strip** USDA Prime, fontina potato frico **16oz** 65.95

Braised Short Ribs baby carrots, caramelized fennel, mashed potato and gravy 49.95

***Dry Aged Pork Chops** porcini black pepper crusted, wild mushroom butter, house-cut fries 41.95

***Bella Burger** fontina, pickles, caramelized onions, our special sauce, house-cut fries 19.95

***Burger** house-cut fries 18.95
add fontina, Gruyere, mozzarella or cheddar 1.25

Brick Roasted Chicken artichokes, baby carrots, roasted heirloom potatoes, lemon thyme sauce 32.95

Chicken Parmigiana mozzarella and spaghetti marinara 34.95

SIDES

Grilled Vegetables 7.95 **Heirloom Potatoes** 7.95 **Sauteed Spinach** 5.95

House-cut Fries 6.95 **Charred Broccoli** 7.95 **Fontina Potato Frico** 8.95

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

WINES by the GLASS

	6 oz.	*3 oz.*
Cabernet Sauvignon		
DAOU, Paso Robles	13.50	6.75
Orin Swift ‘Bloodlines’, California	17.00	8.50
Austin Hope, Paso Robles	19.00	9.50
Caymus Vineyards, Napa	25.00	12.50
Pinot Noir		
Paul Hobbs ‘Crossbarn’, Sonoma	14.00	7.00
Ken Wright Cellars, Willamette Valley	16.00	8.00
Belle Glos ‘Dairyman’, Russian River Valley	19.00	9.50
Assorted Reds		
Malbec, Dona Paula ‘Estate’, Mendoza	13.00	6.50
Blend, Hess ‘Lion Tamer’, Napa	19.00	8.00
Blend, Orin Swift ‘8 Years in the Desert’, California	20.00	10.00
Italian		
Montepulciano d’Abruzzo, Zaccagnini	14.00	7.00
Super Tuscan, Querciabella Mongrana	15.50	7.75
Chianti Classico Riserva, Carpineto	16.00	8.00
Chardonnay		
Kendall Jackson ‘Vintner’s Reserve’, California	13.00	6.50
Sonoma-Cutrer “Russian River Ranches,” California	15.00	7.50
Rombauer, Carneros	18.00	9.00
Chevalier de la Cree by Domaine Serene, Burgundy, France	20.00	10.00
Pinot Grigio		
Tiamo, Italy	12.00	6.00
Santa Margherita, Italy	15.00	7.50
Sauvignon Blanc		
Whitehaven, New Zealand	14.00	7.00
Sancerre, Fournier ‘Les Belles Vignes’, France	20.00	10.00
Assorted Whites		
Riesling, Dr. L, Germany	12.50	6.25
Moscato d’Asti, Risata, Italy	12.00	6.00
Rose, Whispering Angel, France	15.00	7.50
Sparkling		
Santa Margherita, Prosecco, Italy	13.00	6.50
Scharffenberger ‘Brut’ Rose, Medocino	18.00	9.00

RED WINES by the BOTTLE

Cabernet Sauvignon

Chateau Ste. Michelle, Washington	52
DAOU, Paso Robles	54
J. Lohr, Paso Robles	58
Franciscan, Napa	60
Justin ‘Reserve’, Paso Robles	62
Orin Swift ‘Bloodlines’, California	68
Grgich Hills, Napa	80
Stags’ Leap Winery, Napa	82
Grand Napa Vineyards ‘Reserve’, Napa	85
Whitehall Lane, Napa	87
Duckhorn Vineyards, Napa	89
Austin Hope, *1 L bottle,* Paso Robles	95
ZD, Napa	90
Frank Family Vineyards, Napa	92
Pride Mountain Vineyards, Napa-Sonoma	95
Frog’s Leap Winery ‘Estate’, Rutherford	96
Trefethen, Oak Knoll District	98
Jordan, Alexander Valley	105
Heitz Cellars, Napa	108
Stag’s Leap Wine Cellars ‘Artemis’, Napa	110
Silver Oak, Alexander Valley	120
Caymus, *1 L bottle*, Napa	125
Paul Hobbs, Napa	130
Spottswoode ‘Lyndenhurst’, Napa	155
Shafer ‘One Point Five’, Napa	160
Nickel and Nickel, Napa *(single vineyards vary)*	170
Lewis Cellars, Napa	180
Cade Winery, Howell Mountain	185
Plumpjack, Oakville	200

RED WINES by the BOTTLE

Pinot Noir

Paul Hobbs ‘Crossbarn’, Sonoma	56
Meiomi, Sonoma-Santa Barbara-Monterey	58
La Crema, Monterey	62
Ken Wright Cellars, Willamette Valley	64
Ponzi, Willamette	70
Spell ‘Nichole’s Blend’, Sonoma	70
Belle Glos ‘Dairyman’, Russian River Valley	76
Roserock by Domaine Drouhin, Eola-Amity Hills	77
Failla, Sonoma Coast	78
Archery Summit ‘Premier Cuvee’, Willamette Valley	82
Goldeneye, Anderson Valley	88
Domaine Drouhin, Dundee Hills	90
Chevalier de la Cree by Domaine Serene, France	92
Paul Hobbs, Russian River Valley	94
Merry Edwards, Sonoma Coast	98
Flowers, Somona Coast	100
Domaine Serene ‘Yamhill Cuvee’, Willamette Valley	100
DuMol ‘Wester Reach’, Russian River Valley	105
Domaine Serene ‘Evenstad Reserve’, Willamette Valley	120

Merlot

Toad Hollow, Russian River	54
Wente ‘Sandstone’, Central Coast	56
Duckhorn Vineyards, Napa	88
Plumpjack, Napa	100

CIAO BELLA

RED WINES by the BOTTLE

Zinfandel

Earthquake, Lodi	52
Murphy-Goode ‘Liar’s Dice’, Alexander Valley	60
Ridge Vineyards ‘Three Valleys’, Sonoma	68
Rombauer, Napa	77
Frog’s Leap Winery, Napa	80

Blends and Assorted Reds

Malbec, Dona Paula ‘Estate’, Mendoza	52
Malbec, Piattelli, Argentina	55
Petite Sirah, Stags’ Leap Winery, Napa	75
Blend, Pessimist by DAOU, California	52
Blend, Conundrum, California	62
Blend, Ferrari-Carano ‘Siena’, Sonoma	68
Blend, DAOU ‘Bodyguard’, Paso Robles	72
Blend, Hess ‘Lion Tamer’, Napa	76
Blend, Orin Swift ‘Abstract’, California	78
Blend, Orin Swift ‘8 Years in the Desert’, California	80
Blend, Trefethen ‘Dragon’s Tooth’, Oak Knoll District	84
Blend, The Prisoner Wine Company, Napa	85
Blend, Paraduxx, Napa	95

RED WINES by the BOTTLE

Italian Reds

Chianti Classico, Riserva, Carpineto	64
Chianti Classico, Querciabella	72
Chianti Classico, Riserva, Santa Margherita	80
Montepulciano d’Abrizzo, Ilauri ‘Bajo’	50
Montepulciano d’Abruzzo, Zaccagnini	56
Sangiovese, Ilauri ‘Salto’	52
Sangiovese, Argiano Rosso di Montalcino	70
Valpolicella, Cesari ‘Ripasso Superiore’	68
Valpolicella, Tommasi ‘Ripasso’	75
Barbera d’Asti, Vietti ‘Tre Vigne’	65
Barbera d’Alba, Pio Cesare	68
Barbera d’Asti, Prunotto, Fiulot	72
Barbaresco, Pio Cesare	100
Super Tuscan, Querciabella Mongrana	62
Super Tuscan, Villa Antinori	65
Blend, Gaja, Ca’Marcanda, Promis	95
Amarone, Famiglia Pasqua	85
Amarone, Classico, Cesari	90
Amarone, Fattori Col de Bastia	98
Amarone, Classico, Buglioni ‘il Lussurioso’	100
Amarone, Classico, Tommasi	130
Barolo, Prunotto	100
Barolo, Viberti ‘Buon Padre’	110
Barolo, Pio Cesare	120
Brunello di Montalcino, Il Poggione	125
Brunello di Montalcino, Banfi	135
Brunello di Montalcino, Argiano	140

CIAO BELLA

WHITE WINES by the BOTTLE

Chardonnay

Kendall Jackson “Vintner’s Reserve,” California	52
La Crema, Sonoma Coast	57
Sonoma-Cutrer ‘Russian River Ranches’, California	60
Mer Soleil ‘Silver’ Unoaked, Santa Lucia Highlands	62
Viberti ‘Filebasse Piemonte’, Italy	64
Frank Family Vineyards, Carneros	68
ZD, Napa	70
Rombauer, Carneros	72
Duckhorn Vineyards, Napa	74
Frog’s Leap Winery, Napa	78
Chevalier de la Cree by Domaine Serene, Burgandy, France	80
Grgich Hills, Napa	84
Flowers, Sonoma Coast	90
Cakebread Cellars, Napa	92
Paul Hobbs, Russian River Valley	95
Far Niente, Napa	100

Pinot Grigio

Tiamo, Italy	48
Ruffino Lumina, Italy	50
Tommasi ‘Le Rosse’, Italy	55
Santa Margherita, Italy	60

Sauvignon Blanc

Whitehaven, New Zealand	56
Joel Gott, California	57
Stewart Cellars, Napa	65
Frog’s Leap Winery, Rutherford	66
Cakebread Cellars, Napa	73
Duckhorn Vineyards, Napa	76
Sancerre, Fournier ‘Les Belles Vignes’, France	80
Merry Edwards, Russian River Valley	87

WHITE WINES by the BOTTLE

Assorted Whites

Riesling, Dr. L, Germany	50
Riesling, Chateau Ste. Michelle, Washington	55
Moscato d’Asti, Risata, Italy	48
Moscato, Terra d’Oro, California	58
Rose, Whispering Angel, France	60
Rose, Pasqua ‘11 Minutes’, Italy	62
Rose, Domaine Serene ‘R’, Oregon	70

Champagne and Sparkling

Santa Margherita ‘Brut’ Prosecco, Italy	52
Mumm Rose, Napa	64
Chandon ‘Brut’, Napa	65
Tommasi Prosecco, Italy	66
Scharffenberger ‘Brut’ Rose, Mendocino	72
Schramsberg ‘Brut’ Rose, Calistoga	90
Louis Roederer ‘Collection 245’, France	100
Veuve Cliquot ‘Brut’, France	110
Dom Perignon, France	320

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