



# Ciao Bello

## l u n c h m e n u

### *first course*

**carciofi alla giudea (GF available)**

crispy long stem roman artichoke, slow roasted tomato, basil, lemon essence

**italian wedding soup**

tubetti, chicken meatballs, organic vegetables

**polpette**

vallone family meatball, parmigiano

**crispy calamari (GF available)**

charred tomato vinaigrette, basil pesto

**vallone salad (V)**

italian homestyle salad with provolone, herb and parmesan vinaigrette

**insalata d'estate (V)**

arugula, radicchio, blueberries, shaved grana padano, preserved lemon vinaigrette

### *second course*

**cappelletti di ricotta (V)**

housemade ricotta, sicilian saffron, pistachio

**mafaldine alla vodka con porcini (V)**

ribbon pasta, san marzano tomatoes, burrata, porcini

**chicken frascati**

scaloppine of chicken, wild mushrooms, artichoke hearts, penne al bosco

**rigatoni bolognese bianco**

veal, parmesan, pancetta, peperoncino

**chicken or eggplant parmigiana**

fedelini marinara

**osso buco ravioli**

slow braised veal stuffed pasta, marinara, wild mushrooms

### *for the table*

\$5 each

**italian green beans (V)**

**roasted brussel sprouts (GF)**

**wild mushrooms (GF, V)**

**long stem roman artichoke (V)**

\$20 per person, \$3 will be donated to the houston food bank  
food bank will generate 9 meals from this donation  
thank you for dining with us!  
beverages, tax and gratuity are not included