



Ciao Bello

brunch menu

first course

summer kale salad (GF,V,VG) | baby kale, grape tomatoes, spiced walnuts, pine nuts, berries

housemade ricotta (V) | sage honey, preserved lemon & berries, fettunta

corn raviolini (V) | charred summer corn, sage essence

polpette | vallone family meatball, parmigiano

crispy calamari (GF) | charred tomato vinaigrette, basil pesto

italian wedding soup | tubetti, chicken meatballs, organic vegetables

rigatoni bolognese bianco | veal, parmesan, pancetta, peperoncino

insalata d'estate (V) | arugula, radicchio, blueberries, shaved grana padano, preserved lemon vinaigrette

second course

fried chicken | porcini, mashed potatoes, sage honey

caprese egg white omelette (V) | tomatoes, basil, mozzarella

frittata | vallone sausage, rapini, provolone

eggs benedict | sauteed spinach, pork belly, hollandaise, grilled tuscan bread

carbonara | uovo, crispy pancetta

classic bolognese | classic meat sauce of bologna with pappardelle

ultimate chopped salad | grilled chicken, romaine, arugula, cucumber, calabrese and finocchiona salami, pecorino, cerignola olives, peperoncini, artichoke, roasted red pepper, celery, farro, white balsamic vinaigrette

bello burger | homemade bun, provolone, caramelized onions, slow roasted tomato, arugula, white balsamic vinaigrette, mayo

for the table

\$5 each

italian potatoes (GF, V)

tony's famous bacon (GF)

vallone sausage (GF)

grilled asparagus (GF, V, VG)

\$22 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