

# Ciao Bello

## happy valentine's day

### wines

2014 planeta, chardonnay, (piedmont)	54
2016 poggio brigante, sangiovese, morellino di scansano (tuscan)	45
2012 arcanum, il fauno, super tuscan, (tuscan)	72
2010 san fiorenzo, brunello di montalcino, (tuscan)	110

### bubbles

2013 josetta saffirio, nebbiolo d'alba spumante, brut rose, (piedmont)	65
2013 ruggeri giusto, prosecco superiore, (valdobbiadene)	80
2007 bruno giacosa, extra brut spumante, (piedmont)	125

### primi choice of:

**rigatoni bolognese bianco** | veal, parmesan, pancetta, peperoncino

**pansoti di amore** | butternut squash stuffed pasta, sage essence

**oysters "mimmo"** | italian crispy oysters (\$3 supplement)

**polpette** | vallone family meatball

**tuscan minestrone** | cannellini beans, tubetti, chicken meatballs

**ossetra caviar** | panna cotta di parmigiano, shallot vinaigrette (\$12 supplement)

**insalata inverno** | shaved carrot, fennel, arugula, pine nuts, apple, herbed ricotta, white balsamic vinaigrette

**fedelini carbonara** | guanciale, pecorino romano, tellicherry pepper

**insalata di pera** | roasted pear, san daniele prosciutto, grapes, walnuts, pecorino romano, micro basil

### secondi choice of:

**diver scallops** | gulf shrimp and calabrian chile essence, roasted celery root

**mafaldine alla vodka con porcini** | ribbon pasta, san marzano tomatoes, burrata, porcini

**pollo all'mattone** | brick seared chicken, italian style green beans

**center cut truffled tenderloin** | norcia black truffle jus, parmesan rapini

**chicken or eggplant parmigiana** | fedelini marinara

**branzino** | lemon essence, sage, corn agnolotti (\$7 supplement)

**veal piccata** | capers, mushrooms, lemon

**spaghetti amatriciana** | guanciale, san marzano tomato, basil

**norwegian salmon** | favatta, guanciale, lentils

**bone-in veal chop parmigiana** | fedelini marinara (\$15 supplement)

**capellini** | jumbo lump crab, bianco

**pappardelle bolognese** | classic meat sauce of bologna

### dolci trio

**red velvet cake** | **mom's chocolate icebox pie** | **limoncello torta**

### for the table

**lamb meatball sliders** | housemade ricotta, spicy marinara, saba-onion jam, pickled cucumber 9

**fritto misto di mare** | mixed italian seafood fry, fennel, zucchini 19

**carciofi alla giudea** | crispy long stem roman artichoke, first press vallone olive oil, lemon, parsley 9

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**brussels sprouts** | shaved grana padano, saba 7

**heirloom cauliflower** | crisp roasted, capers, almonds, chili flake 7

**parmesan crushed potatoes** 7

**escarole siciliana** | cannellini beans, anchovy, garlic, lemon, golden raisins 7

\$45 per person  
tax & gratuity not included

