

# Ciao Bello

## happy easter

### bubbles

nv	adami garbel, prosecco, (veneto)	40
nv	fantini, gran cuvee, brut rose, (abruzzo)	52
2013	ruggeri guistino, prosecco superiore, (valdobbiadene)	80

### wines

2015	planeta, chardonnay, (piedmont)	54
2016	hoffstatter, mezzan, pinot nero, (alto adige)	56
2013	arcanum, il fauno, super tuscan, (tuscan)	70

### for the table

**antipasti** | abbondanza selection salumi, italian cheeses, and spuntini 'bites' piccolo \$19, grande \$35

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

**all'orto pizza sottile** | pesto, fontina, grilled artichoke, cipollini, cerignola olives \$17

**margherita pizza sottile** | campari tomatoes, mozzarella di bufala, basil \$17

**salsiccia pizza sottile** | crumbled vallone sausage, sweet peppers \$17

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

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

**vallone fennel & anise link sausage** \$7

**tony's famous crispy bacon** \$7

### primi *choice of:*

**panna cotta** | housemade almond granola, strawberry basil jam, seasonal berries

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

**burrata caprese** | creamy 'mozzarella' of puglia, campari tomatoes, garden basil, olio toscano

**butternut squash pansoti** | sage essence

**polpette** | vallone family meatball

**oysters "mimmo"** | italian crispy oysters (\$4 supplement)

**roasted peppers** | anchovies, capers, oregano, shaved grana padano, vallone's olive oil

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

**insalata vallone** | italian homestyle salad with provolone, herb and parmesan vinaigrette

### secondi *choice of:*

**panino "signora"** | pan seared mortadella, fresh mozzarella, organic egg, saffron & sundried tomato gravy, arugula salad

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

**crab cake benedict** | jumbo lump crab cake, poached organic egg, hollandaise, grilled tuscan bread

**cannoli stuffed french toast** | brioche, housemade ricotta, chocolate chips, sweet marsala syrup

**crispy trout puttanesca** | jumbo lump crab, san marzano tomatoes, cerignola olives, capers (\$9 supplement)

**lasagnette d'anatra** | crescent island duckling, cognac

**capellini** | jumbo lump crab, bianco (\$9 supplement)

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

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

**caprese egg white omelette** | tomatoes, basil, mozzarella

**fall salad** | baby arugula, basil, blood orange, shaved parmesan, toasted pinenuts, avocado, citrus vinaigrette, grilled salmon

**fried chicken** | porcini, mashed potatoes, sage honey

**chicken or eggplant parmigiana** | fedelini marinara

### dolci *trio of housemade desserts*

**praline cheesecake**

**mom's chocolate icebox pie**

**averna carrot cake**

11:00 am - 4:00 pm

\$39 per person

tax & gratuity not included