

# Ciao Bello

## happy father's day

### drink specials

**NV adami garbel prosecco** | \$9

**blood orange bellini** | \$8

**strawberry lemonade** | \$5

**spicy bloody mary** | \$8

### for the table

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

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

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

**italian baked oysters trio** | spinach, guanciale, fontina | calabrian chile | lardo, mint, oregano \$22

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

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

**parmesan crushed potatoes** \$7

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

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

### primi choice of:

**butternut squash pansoti** | sage essence

**polpette** | vallone family meatball

**cacio e pepe** | acquerello risotto, telicherry pepper

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

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

**polpo** | crispy braised mediterranean octopus, asparagus, italian peppers, ricotta salata, soft poached organic egg

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

**caesar** | grilled romaine heart, grana padano 'snow,' crushed crouton

### secondi choice of:

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

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

**classic eggs benedict** | english muffin, canadian bacon, hollandaise

**crab cake benedict** | jumbo lump crab cake, hollandaise (\$6 supplement)

**chianti braised beef short rib hash** | roasted peppers, fingerling potatoes, soft poached egg

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

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

**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

**linguine pescatore** | jumbo lump crab, mixed shellfish, san marzano tomatoes (\$9 supplement)

**osso buco ravioli** | slow braised veal stuffed pasta, marinara, wild mushrooms

**chicken or eggplant parmigiana** | fedelini marinara

**crispy trout puttanesca** | jumbo lump crab, san marzano tomatoes, cerignola olives, capers

### dolci trio of housemade desserts

**cannoli cake**

**mom's chocolate icebox pie**

**averna carrot cake**

11:00 am - 4:00 pm

\$49 per person

tax & gratuity not included

Consuming raw foods or undercooked meat, poultry, seafood, shellfish and eggs may increase your risk of food borne illness.

05.30.18