

Ciao Bello

happy mother's day

drink specials

NV carmina, 'loggia', 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

crispy calamari | lemon aioli, marinara \$7

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

cacio e pepe | acquerello risotto, tellicherry pepper

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

fedelini carbonara | guanciale, pecorino romano, tellicherry pepper

peach crostata | slow roasted texas peaches, roasted hazelnut mascarpone crema

polpette | vallone family meatball

burrata caprese | creamy 'mozzarella' of puglia, campari tomatoes, garden basil, olio toscano (\$4 supplement)

duo of baked oysters | calabrian chile, spring salmariglio

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

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

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

dolci *trio of housemade desserts*

cannoli cake

mom's chocolate icebox pie

averna carrot cake

11:00 am - 4:00 pm

\$45 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.

04.30.18