

CIAO

TRATTORIA

On the Spot.

— DINNER —

MENU

We are committed to treating our employees with fairness and respect, which is why we proudly pay a living wage. As part of our values and philosophy, we believe in transparency and convenience for our customers and employees. Therefore, all prices on our menu already include tax and employee compensation, so you can enjoy your meal without any additional charges. To learn more about our company values and philosophy, please visit our website at www.eatciao.com. Thank you for supporting our commitment to fair compensation and transparency.

TUESDAY - SATURDAY

4 PM - 8 PM

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Starters

MEZZE PLATE \$13

Eggplant zaalouk, hummus and house made tzatziki sauce served with warm naan bread.

MEDITERRANEAN PLATE \$18

Hummus, tzatziki sauce, and our signature cucumber salsa served with gyro meat and warm pita triangles for dipping.

BREADSTICKS \$12

Warm breadsticks (6) served with garlic parmesan sauce marked with marinara.

BRUSCHETTA \$13

Olives, tomatoes, fresh mozzarella and basil tossed with olive oil & sea salt and topped with balsamic. Served with crostini.

FIG & PROSCIUTTO FLATBREAD \$18

Garlic mascarpone cheese spread, roasted shallots, shredded parmesan, figs, prosciutto, fresh arugula, and a light drizzle of balsamic glaze.

MARGHERITA \$14

Tomato sauce, fresh mozzarella cheese, fresh tomato and shredded basil.

THE ROMAN FLATBREAD \$18

Pesto, salami, and sundried tomato topped with shredded mozzarella and fresh basil.

Insalata

GYRO BOWL \$16

Choose chicken or lamb on a bed of lettuce with Greek dressing, tzatziki sauce, our signature cucumber salsa, and feta cheese.

ITALIAN CHOP CHOP \$18

Salami, chicken, tomato, green onion, basil, pepperoncini, kalamata olives, and chopped romaine tossed with house dressing and parmesan.

CHICKEN CAESAR SALAD \$18

Romaine lettuce tossed with classic Caesar dressing and topped with tomatoes, red onions, parmesan cheese, and lemon.

Sub Shrimp 8

Sides

ROASTED BRUSSEL SPROUTS \$ 10

ROASTED ASPARIGUS \$10

SIDE CAESAR SALAD \$6

ITALIAN SALAD \$6

CUP OF SOUP \$ 6

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Classic Pasta

CLASSIC MAC & CHEESE \$16

Shell pasta tossed with our house made white cheddar and gruyere cheese sauce and topped with more cheese and greens.

MAPLE BACON JALAPENO MAC & CHEESE \$19

Shell pasta tossed with our house made white cheddar and gruyere cheese sauce, maple, bacon, and a hint of jalapeño and topped with more cheese, more bacon, and jalapeño relish.

CHICKEN ALFREDO \$20

Fettuccini noodles topped with Chef Jessie's famous garlic parmesan sauce, chicken, and parmesan cheese.

LEMON PASTA WITH CHICKEN \$20

Spaghetti tossed with butter, fresh squeezed lemon, and parmesan cheese, topped with chicken, and garnished with lemon and parsley.

SPICY BAKED MOSTACCIOLI \$20

Penne pasta with creamy red sauce, chicken, and a hint of chili flake, topped with mozzarella cheese, and baked to perfection.

SCAMPI DI GAMBERO \$29

Jumbo prawns with lemon caper and butter sauce over lemon pasta.

BOLOGNESE PASTA \$20

Bucatini noodles tossed with Bolognese sauce made from scratch, featuring slow-cooked ground beef and Italian sausage, onions, carrots, and celery, simmered in a savory tomato sauce with a hint of red wine and herbs.

Add-Ons

MEATBALLS (3) \$12

ITALIAN SAUSAGE \$7

CHICKEN \$8

PRAWNS (4) \$16

Handcrafted Pasta Dishes

WILD MUSHROOM RAVIOLI \$ 22

Pasta pillows stuffed with wild mushrooms topped with garlic parmesan sauce, king oyster mushrooms, and garnished with pistachios

CANNALONI FLORENTINE \$22

Pasta stuffed with ricotta cheese, spinach, and Italian herbs topped with your choice of garlic parmesan sauce, tomato sauce, or a combination of both and cheese, then baked.

LASAGNE ALLA BOLOGNESE \$21

Layers of delicate pasta sheets generously smothered with Bolognese sauce made from scratch, featuring slow-cooked ground beef and Italian sausage, onions, carrots, and celery, simmered in a savory tomato sauce with a hint of red wine and herbs. Topped with a luxurious béchamel sauce, then baked to perfection.

TAGLIATELLE AL GORGONZOLA \$21

Fresh tagliatelle pasta with gorgonzola cream sauce, infused with the aromas of garlic and rosemary and topped with crispy pancetta and walnuts.

Piatto Principale

BISTECCA GORGONZOLA* \$38

Sirloin steak cooked to your liking topped with sun dried tomatoes, red onions and gorgonzola cheese then garnished with demi-glace & balsamic. Served with garlic gnocchi.

SANTORINI CHICKEN \$26

Seared and roasted airline chicken breast topped with olives, lemon, sun dried tomato, fresh basil and olive oil. Served with garlic gnocchi.

*"Consuming raw or undercooked meat may increase your risk of foodborne illness and of bacterial infection.

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Cold Drink

Fountain Soda (free refills) Coke, Diet Coke, Sprite	\$5
Italian Cream Soda Vanilla, Peach, Strawberry, Raspberry, Lavender, Strawberry Rose	\$7
Iced Tea (free refills)	\$4
Lemonade (1 refill)	\$5
Lavender Lemonade (1 refill)	\$6

Coffee Bar

Caffe Espresso -	single \$2 double \$3
Macchiato	single \$4 double \$5
Cappuccino	single \$4 double \$5
Caffe Latte	regular \$5 large \$6
Americano	regular \$4 large \$5
Caffe Freddo	regular \$5 large \$6
French Press	\$5

Dolce

\$ 10

All desserts & gelato are hand crafted in house.

SOAKED ITALIAN WEDDING CAKE

Cake soaked in sweet coconut milk and topped with a light whipped frosting and toasted coconut flakes.

CANNOLI

Delicate pastry shell carefully fried to a golden perfection, creating a delicate crunch that gives way to a delectable, creamy filling. Our ricotta cheese filling is made in-house, whipped to perfection with a touch of vanilla and a sprinkle of powdered sugar, creating a dreamy, velvety texture with just the right amount of sweetness. Choose from pistachio or limoncello flavor.

TIRAMISU

Layers of delicate ladyfingers soaked in aromatic espresso and laced with a hint of liqueur are generously interlaced with a velvety mascarpone cream, creating a symphony of rich, bold flavors and creamy goodness.

TORTA CAPRESE

A flourless chocolate almond cake that boasts a dense, fudgy interior with a slightly crispy crust, creating a harmonious contrast of velvety smoothness and satisfying crunch topped with confectioners sugar, caramel, and vanilla gelato.

PANNA COTA

Rich, silky-smooth cream infused with fragrant vanilla bean, gently set to perfection and beautifully adorned with a drizzle of tangy fruit coulis for an added burst of flavor.

Gelato \$8

Choose Vanilla, Lemon Lavender or Pistachio

Have any flavor served affogato

(a shot of espresso poured over) \$3