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|  **PIZZA** (gluten free +3) |
|  **ROSSA** (San Marzano crushed tomatoes) |  |  **BIANCA** (White Sauce – **NO** San Marzano crushed tomatoes) |
| **MARGHERITA**fresh mozzarella, basil, olive oil | **15.5** |  | **THE CIAO** truffle cream, fresh mozzarella, bacon, caramelized onions | **20** |
| **SAN GIUSEPPE****NO** mozzarella, caramelized onions, garlic, oregano, romano | **15** |  | **CACIO & PEPE**pecorino cream, fresh mozzarella, cracked pepper | **15** |
| **PROSCIUTTO di PARMA**fresh mozzarella, arugula, prosciutto | **19** |  | **CARBONARA\***carbonara cream sauce, fresh mozzarella, pancetta, bacon | **18.5** |
| **SALSICCIA**fresh mozzarella, basil, sweet italian sausage | **18** |  | **SHRIMP SCAMPI** pecorino cream, fresh mozzarella, garlic shrimp, cherry tomatoes | **21** |
| **CARNIVORO**bacon, sausage, pepperoni, mozzarella, provolone | **20**  |  | **FICO** fig jam, fresh mozzarella, arugula, prosciutto, balsamic glaze | **21** |
| **DOLCE E PICCANTE**bacon, mozzarella, provolone, arugula, hot honey drizzle | **20** |  | **PESTO** basil pesto, fresh mozzarella, cherry tomato, arugula, parmigiano | **17** |
| **FORMAGGIO**traditional cheese with mozzarella, oregano | **15.5** |  | **CALABRIA**truffle cream, fresh mozzarella, sausage crumbles, caramelized onions | **19** |
| **PEPPERONI**traditional pepperoni with mozzarella, oregano | **19** |  | **TARTUFO**truffle cream, fresh mozzarella, mushrooms, parmigiano | **18.5** |
| **SICILIANA** fresh mozzarella, basil, eggplant, ricotta | **17.5** |  | **QUATTRO FORMAGGI**pecorino cream, fresh mozzarella, provolone, ricotta | **17** |
| **DIAVOLA**fresh mozzarella, spicy calabrian chili peppers, salame | **19.5** |  | **SALSICCIA E RABE**fresh mozzarella, sweet Italian sausage, broccoli rabe garlic | **18.5** |
| **CAMPAGNOLA**mozzarella, provolone, sausage, ricotta, caramelized onions | **20.5** |  | **GIARDINO**fresh mozzarella, cherry tomato, eggplant, roasted peppers, onion | **17** |
| **BIRRIA PIZZA**house-made beef birria, mozzarella, cilantro, red onions served with birria sauce for dipping | **24** |  |  |  |

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|  **Additional toppings:**cheese, mushrooms, peppers, onions, eggplant **+2**bacon, pepperoni, salami, prosciutto, **+3.5**sausage, chicken, burrata **+6** shrimp, **+8** |



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|  **PASTA & PROTEINS**  (gluten free pasta +3) (chicken +6 shrimp +10)  |
| **RIGATONI AL TARTUFO** truffle cream, pancetta, asparagus | **27.5** |  | **FETTUCCINE DI MARE** shrimp & mussels in a spicy red or garlic butter wine sauce | **28.5** |
| **SHORT RIB E FUNGHI RAGÙ BIANCO**braised and slow-cooked short rib, caramelized mushroom medleyserved over fresh gnocchi | **28.5** |  | **SPAGHETTI E POLPETTA** 2 meatballs, spaghetti, house-made tomato sauceVoted best meatballs in Boston ‘22! | **22.5** |
| **ZITI, CHICKEN & BROCCOLI ALFREDO** in a creamy cheese sauce | **25.5** |  | **CHICKEN PARMIGIANA** breaded cutlet, mozzarella, over spaghetti  | **25.5** |
| **RIGATONI BOLOGNESE** classic, creamy flavorful, meat-based sauce | **26.5** |  | **CAVATAPPI CON PESTO** basil pesto, cherry tomato, burrata  | **22.5** |
| **CALABRIAN BEEF RIGATONI**shredded beef in a creamy calabrian pepper sauce with hints of spicy, sweet, and smokey | **26.5** |  | **VERDURA SACCHETTI**fresh cheese-stuffed pasta with marinated tomatoes, mushrooms, and asparagus in a garlic butter sauce | **24.5** |
| **PORCHETTA E VINO GNOCCHI**fresh gnocchi, shredded pork shoulder, pancetta, fennel, white wine cream sauce, topped with shaved parmesan | **25.5** |  | **CHICKEN MILANESE**breaded cutlet, citrus arugula salad, marinated tomatoes, burrata, balsamic glaze | **25.5** |
| **FETTUCINE SCAMPI** shrimp, white wine garlic butter sauce | **28.5** |  | **ORECCHIETTE AL PEPERONCINO**chipotle roasted red pepper cream sauce, orecchiette pasta, crispy prosciutto,burrata | **25.5** |
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|  **BAMBINI** (children age 12 & under. dessert included) |
| **KID’S PASTA**choice of tomato sauce, alfredo sauce, or butter with cheese | 10 |
| **KID’S PIZZA**choice of cheese or pepperoni | 10 |
| **CHICKEN CUTLET BITES & FRIES** | 10 |

For catering and private events, email us at **info@ciaorestaurantandbar.com**

Before placing your order, please inform your server if a person in your party has a food allergy.

\*These items are served raw, undercooked or cooked to order. Consuming raw or uncooked meats, poultry, seafood, or eggs may increase your risk of foodborne illness.

\*\*Please let your server know if you have food allergies. We do NOT operate a celiac certified gluten-free kitchen.

\*\*\*Prices are subject to market change

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|  **PIATTINI** (small plates) |
| **FAGIOLO VERDE** (GF)sauteed green beans, garlic shallots, red crunchy garlic, lemonaioli drizzle | **10** |  |  | **SCALLOPS** (GF)brown butter seared, corn, green chiles, chorizo, whitewine  | **18** |
| **COZZE** (GF)mussels in a choice of spicy tomato or white wine butter sauces | **16** |  | **POLPETE**2 meatballs in house-made tomato sauceVoted best meatballs in Boston ’22! | **12** |
| **BURRATA** (GF)marinated tomatoes, balsamic glaze | **11** |  | **CIOPPINO** **a medley of shrimp, mussels, scallops, lobster, and fish****in a red broth**  | **22** |
| **APERITIVO FLIGHT** (GF)whipped ricotta, pesto, roasted red peppers, olives, crackers, caponata, soppressata, marinated beans | **25** |  | **POTATO CROQUETTES**mini breaded and fried, parmesan, crispy prosciutto, truffle honey, cracked pepper, truffle aioli | **15** |
| **HOUSE MARINIATED OLIVES** (GF) (V)fennel, orange, thyme, olive oil  | **7** |  | **POLLO FRITTI**fried chicken, lemon cream sauce, parmesan | **14** |
| **CROCCHETTINE** 4 miniature deep fried prosciutto & manchego cheese balls with Sriracha aioli | **11** |  |  | **ARANCINI** *fried risotto, meat sauce, mozzarella cheese* | **13** |
| **SAUSAGE, VINEGAR PEPPERS, ONIONS (GF)****sweet Italian sausage, caramelized onions**  | **14** |  |  | **MINI GARLIC PARKER ROLLS** (GF)made with our gluten free dough and lots of garlic | **9** |
| **MOZZARELLA FRITTA** house-made lightly breaded fried mozzarella | **10** |  |  | **GAMBERI POSITANO**6 shrimp in a butter scampi garlic sauce | **15** |
| **EGGPLANT ROLLATINI**breaded and rolled eggplant stuffed with ricotta, topped with red sauce and mozzarella | **13** |  |  |  |  |

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| **INSALATE**(salads) |
| **CIAO HOUSE SALAD** (GF) (V) mixed greens, tomato, carrot, red onion, olives, house dressing | **13** |  | **CAULIFLOWER & ORZO** roasted cauliflower, orzo, baby spinach, red onion, dried cherries, feta, house dressing | **16** |
| **FINOCCHIO & ORANGE (**GF) fennel, orange, red onion, marinated olives, shaved parmigiano, arugula, orange vinaigrette | **15** |  | **ROASTED TOMATO & ORZO** roasted tomato, arugula, feta, crispy prosciutto, basil vinaigrette | **16** |
| **CAESAR** romaine hearts, house croutons, shaved parmigiano | **13** |  | **CAPRESE** (GF)fresh mozzarella, tomato, arugula, olive oil, balsamic glaze, basil  | **15** |

Additional salad toppings: chicken +10, shrimp +12



Love our bread?? Take it home!

**LOAF** - $7 **DOUGH** - $5

**PLEASE NOTE:** All dishes are served as ready



**DINNER**

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| **DESSERT** **$10** |  |
| **Tiramisu** Sponge cake soaked in espresso, topped with mascarpone cream and dusted with cocoa powder |  | **Torta Nocciola**Alternating layers of hazelnut cake, hazelnut cream, and chocolate cream, topped with praline hazelnuts |  |
| **Chocolate Mousse (GF)**A decadent and rich chocolate mousse and zabaione topped with chocolate curls  |  | **Cannolis** 3 miniature cannolis served with chocolate shaving and pistachios |  |
| **Carrot** **Cake** Authentic cream cheese frosting garnished with an accompaniment of walnuts and raisins |  | **Ricotta & Pistachio Cake**Pistachio and ricotta creams separated by sponge cake, decorated with crushed pistachios and powdered sugar |  |
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Instagram: @ciao.restaurantandbar