

# CIAOBELLA

-Italian Cusine-

## Antipasti

### Bruschetta al Pomodoro 12

Toasted bread topped with fresh tomatoes, garlic, basil, and extra virgin olive oil.

### Caprese Salad 14

Slices of ripe tomatoes and fresh mozzarella cheese, drizzled with balsamic glaze and garnished with basil leaves.

### Fried Calamari 16

Crispy calamari rings served with marinara sauce for dipping.

### Prosciutto e Melone 18

Thinly sliced prosciutto paired with sweet cantaloupe melon.

### Arancini 13

Sicilian rice balls stuffed with mozzarella cheese, peas, and ground beef, then breaded and fried to golden perfection.

## Primi Piatti

### Spaghetti Carbonara 20

Spaghetti pasta tossed in a creamy sauce with pancetta, eggs, and Parmesan cheese.

### Risotto ai Funghi 22

Creamy Arborio rice cooked with mixed mushrooms, white wine, and Parmesan cheese.

### Gnocchi al Pesto 21

Potato dumplings served with homemade basil pesto sauce and toasted pine nuts.

### Lasagna Bolognese 25

Layers of lasagna noodles, Bolognese meat sauce, ricotta, and mozzarella cheese, baked to bubbly perfection.

### Penne all'Arrabbiata 19

Penne pasta tossed in a spicy tomato sauce with garlic, chili flakes, and fresh basil.

## Secondi Piatti

### Pollo Marsala 28

Sautéed chicken breast cooked with Marsala wine and mushrooms, served with roasted potatoes.

### Branzino al Forno 34

Whole Mediterranean sea bass roasted with lemon, garlic, and herbs, served with grilled vegetables.

### Osso Buco 36

Braised veal shank served with gremolata and creamy risotto alla Milanese.

### Filetto di Manzo al Barolo 40

Grilled beef tenderloin topped with Barolo wine sauce, served with sautéed spinach and roasted potatoes.

### Vitello Piccata 32

Veal scaloppine sautéed in a lemon, butter, and caper sauce, served with angel hair pasta.

## Contorni

### Insalata Mista 10

Mixed greens salad with cherry tomatoes, cucumbers, and balsamic vinaigrette.

### Patate Arrosto 9

Roasted potatoes seasoned with rosemary, garlic, and olive oil.

### Verdure Grigliate 11

Grilled seasonal vegetables drizzled with balsamic glaze.

### Spinaci Saltati 10

Sautéed spinach with garlic and olive oil.

### Risotto alla Milanese 14

Creamy saffron risotto cooked with onions, white wine, and Parmesan cheese.

## Dolci

### Tiramisu 12

Classic Italian dessert made with layers of espresso-soaked ladyfingers, mascarpone cheese, and cocoa powder.

### Cannoli Siciliani 11

Crispy pastry shells filled with sweetened ricotta cheese and chocolate chips.

### Gelato Assortito 9

Selection of homemade gelato flavors such as pistachio, chocolate, and strawberry.

### Panna Cotta 10

Creamy vanilla-flavored dessert topped with a berry compote.

### Torta al Cioccolato 11

Rich chocolate cake served with a scoop of vanilla gelato and chocolate sauce.