



APPETIZERS

ARANCINI - risotto fritters stuffed with mozzarella, pesto and pomodoro sauces 13

GRILLED CHICKEN WINGS - served with caramelized onions, parmesan cheese 16

BRUSCHETTA - marinated tomatoes, garlic & basil 8

POLENTA FRIES - served with roasted red pepper ketchup 10

SALADS

HOUSE SALAD - mixed greens, marinated tomatoes, balsamic vinaigrette 7 / 11

CAESAR - romaine tossed with grated Parmesan & homemade croutons 7 / 11

LEMON-BASIL CHICKEN SALAD - grilled chicken, diced tomato, sautéed vegetables, mixed green & lemon-basil vinaigrette 16

SALAD ON A PIZZA CRUST - put any salad on a pizza crust – Add 3

Add chicken 4 / Add shrimp 6 / Add steak 8

PASTA

PASTA YOUR WAY

Angel Hair or Rigatoni

Pomodoro 13

Pesto or Bolognese 17

CIAO FETTUCCINI ALFREDO - with fresh mozzarella 17

TUSCAN SACCHETTI - purse shaped pasta filled with mozzarella, Asiago and Parmesan cheeses in a cream sauce topped with goat cheese 17

LOBSTER RAVIOLI - lobster filled ravioli sautéed with shrimp in garlic cream sauce 18

RIGATONI SCARPIELLO - hot sausage, chicken, cherry & red peppers with spicy house marinara 18

GNOCCHI POMODORO - homemade potato dumplings with pomodoro sauce 13

CIAO LASAGNA - layered pasta sheets, meat sauce, bechamel 19

SANDWICHES

Served with side salad or French fries

VERONA - grilled chicken, asiago, roasted peppers, tomato & basil aioli 16

TENDERLOIN STEAK - tenderloin, caramelized onion aioli, roasted peppers, gorgonzola & arugula 17

CAPRESE BURGER - 8oz fresh ground angus beef, fresh mozzarella, tomato, basil, arugula & balsamic glaze 16

PIZZA

OUR PIZZA IS WELL DONE.....

We cook your 11" pizza in a high temp brick oven. The occasional charred & dark spots on the crust are intentional. Your pizza is kissed by the flame producing natural caramelization for the best flavor. We recommend you go for the char, but if you prefer a lighter crust, just let us know!

PEAR & GORGONZOLA - fresh sliced pear, caramelized onions, bacon, gorgonzola 19

QUATTRO FORMAGGIO - roasted garlic, mozzarella, Asiago, provolone, fontina, torn basil 16

CORDON BLEU - grilled chicken, prosciutto, alfredo, Asiago, Fontina, mozzarella & gorgonzola 18

PIZZA BIANCO - roasted garlic, sliced tomato, spinach, mozzarella, ricotta 17

GIARDINO - roasted garlic, fresh peppers, broccoli, red onion, plum tomatoes, mushrooms, mozzarella 17

PALERMO - Italian sausage, chicken, red cherry peppers, spicy pizza sauce, mozzarella 17

SAYEED - spinach, mozzarella, feta, sliced tomato, kalamata olives 18

ROMA SPECIAL - red sauce, pepperoni, sausage, mushrooms, roasted peppers, mozzarella 20

MARGHERITA - crushed tomato, fresh mozzarella, torn basil, sliced garlic 18

CHEESE PIZZA - red sauce, mozzarella cheese 15

- ADDITIONAL TOPPINGS –

Gluten-Free crust available 5

Artichokes, Anchovies, Bacon, Banana Peppers, Broccoli, Chicken, Eggplant, Feta, Kalamata Olives, Meatballs, Mushrooms, Onions, Pepperoni, Prosciutto, Roasted Peppers, Sausage, Spinach, Sliced Plum Tomatoes, Sun-Dried Tomatoes

CIAO ORIGINALS

CHICKEN PARMESAN - over angel hair pasta 22

CHICKEN MARSALA - pan seared chicken cutlets, Marsala cream sauce with mushrooms over linguini 20

CHICKEN BALSAMICO - grilled chicken with balsamic glaze, flash fried Tuscan potatoes, arugula 18

SALMON SAN REMO - Norwegian salmon grilled with lemon-basil vinaigrette, flash fried Tuscan potato salad, arugula 22

SHRIMP SCAMPI – shrimp sautéed with garlic, lemon, and marinated tomatoes with toasted pine nuts over linguini 19

EGGPLANT PARMESAN - over angel hair pasta 19

TUSCAN STEAK & SHRIMP - tenderloin tail, grilled jumbo shrimp, warm white beans, oven roasted tomato, daily vegetable & balsamic glaze 20

*Dinners come with ONE order of complimentary bread



wood-fired pizza & pasta

RED WINES

		7oz	9oz	BOTTLE
MONTEPULCIANO CHIANTI	Barba Vasari, Italy	7	9	28
	Renzo Masi, Italy	8	10	32
	Cecchi Classico, Italy	10	13	40
	Ruffino, Italy <i>Riserva Ducale Gold</i>	-	-	55
MERLOT	Columbia Crest, WA	8	10	32
PRIMATIVO	12 e Mezzo, Italy	9	12	36
ZINFANDEL	Saldo, Dry Creek, CA <i>Prisoner Wine Co.</i>	-	-	48
CABERNET SAUVIGNON	Robert Mondavi, CA <i>Private Selection</i>	10	13	40
	Freakshow, CA <i>Michael David, Lodi</i>	11	16	45
	Earthquake, CA <i>Michael David, Lodi</i>	13	17	49
CABERNET FRANC	Lamoreaux Landing Lodi, NY "T23"	9	12	36
MALBEC	Trivento, Argentina	8	10	32
PINOT NOIR	Elouan, OR	10	13	40
SUPER TUSCAN	Centine, Italy <i>Sangiovese-Cabernet-Merlot</i>	8	10	-
	Modus, Italy	13	17	49
	Guidalberto, Italy <i>Elegant Cabernet-Merlot</i>	-	-	48
SUPER VENETIAN	Masi Campofiorin, Italy <i>Baby Amarone</i>	-	-	32
LAMBRUSCO	Riunite, Italy	7	9	28

WHITE WINES

		7oz	9oz	BOTTLE
PINOT GRIGIO	Cavit, Trentino, Italy	7	9	28
	Bottego Vinaia, Italy	10	13	40
CHARDONNAY	Salmon Creek, CA	7	9	28
	Kendall-Jackson, CA	10	13	40
ORVIETO	Antinori, Italy	7	9	28
SAUVIGNON BLANC	Kim Crawford, NZ	10	13	40
RIESLING	"Dr." Loosen, Germany	7	9	28
DRY RIESLING	Dr. Frank	10	13	40
	Hammondsport, NY			
DRY ROSÉ	La Jolie Fleur, FR	8	10	32

SPARKLING WINES

		7oz	9oz	BOTTLE
PROSECCO	Martini & Rossi, Italy	8	-	-
MOSCATO D' ASTI	Mionetto, Italy - 36	-	-	36
	Michele Chiarlo, Italy 375ml	-	-	24

CIAO! SANGRIA

Our homemade fruit-infused sangria
8 / Glass 20 / Pitcher

MADE WITH PRIDE IN NY STATE

SPECIALTY DRINKS

Peach Marga-tini Sauza Hornitos, Triple Sec, Peach Puree, Orange juice & Sour - \$10

Ciao! White-tini Orange Vodka, Triple Sec & White cranberry juice - \$10

Limoncello-tini Absolut Vanilla, Caravella Limoncello & Sour - \$10

Espresso-tini Mr. Black Coffee Liqueur, Absolut Vanilla, Espresso - \$10

Biscotti Martini Absolut Vanilla, Amaretto & Frangelico, in a Cinnamon-sugar Rimmed Martini Glass - \$10

Sunset Martini Orange Vodka, St. Germain, Fresh Oranges & White Cranberry Juice - \$10

Italian Old Fashioned Muddled Cherries, Orange & Pineapple, Sweet Vermouth & Seagrams VO - \$10

Daiquiris, Coladas & Margaritas Available in Raspberry, Strawberry, Passion Fruit, Peach, & Pina Colada - \$10

Tuscan Margarita Tequila, Amaretto, Caravella Limoncello & Lime Juice, Salted Rim - \$10

Lansing Chiller Captain Morgan, Blended Peach & Raspberry Puree - \$10

Shut The Front Door 25oz Mug of Margarita Bona Sera! - \$15 (also available flavored - Strawberry, Raspberry & Peach)

BEER

DRAFT

	Pint	25 oz Mug
LABATT BLUE LIGHT	5	7
SAM ADAM'S SEASONAL	7	10
STELLA ARTOIS	7	10
SOUTHER TIER IPA	7	10

BOTTLED

BUD LIGHT	6
BUDWEISER	6
COORS LIGHT	6
LABATT BLUE	6
MILLER LITE	6
MICHELOB ULTRA	6

PREMIUM BOTTLED

1911 CIDER (GLUTEN-FREE)	7
BLUE MOON	7
CORONA	7
ITHACA BEER CO.	7
PERONI	7
STELLA LIBERTE O.O (N/A)	7
YUENGLING	7
DOGFISH HEAD 90 MINUTE IPA	7
HIGH NOON	7



Dessert Features

Sorbet - Chef's Selection \$5

Gelato - Chef's Selection \$5

Homemade Tiramisu

With chocolate sauce \$6

Homemade Cannoli

With chocolate sauce \$7

Chocolate Mousse \$7

New York Style Cheesecake

With raspberry sauce \$7

Limoncello Mascarpone Cake \$7

Gluten-Free Choc. Torte

With raspberry and choc. sauces \$7



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Vegetarian & Vegan Menu Options

Appetizers

Bruschetta – Toasted crostinis with marinated tomatoes

Salads

(All salad dressings are homemade, Vegan and Gluten-free)

Caprese Salad (contains cheese)

Lemon-Basil Chick'n Salad (sub. vegan chicken)

House Salad

Pasta & Ciao Originals

Rigatoni Pomodoro

Eggplant Parmesan (contains cheese)

Vegan Ravioli Rustica

Tuscan Sacchetti (contains cheese)

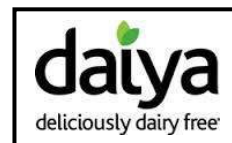
Gnocchi Pomodoro (Regular or GF/Vegan)

Fettuccine Alfredo (contains cheese)

- *Add Gardein Vegan Chick'n to any pasta dish for an additional \$3.00
- *Vegan Cheese is available (*Daiya*) for an additional \$2.00
- *Angel Hair, Rigatoni, Penne, Linguini & Fettuccine are Vegan
- *Our house Pomodoro is Vegan, all pastas can also be sautéed in olive oil
- *Mixed grilled vegetables can be added for an additional \$2.00
- *Gluten-Free penne is also available for an additional \$2.00

Pizza

- *Cheese, or add your choice of toppings
- *All pizzas can have cheese removed from ingredients
- *Vegan Cheese is available (*Daiya*) for an additional \$2.00





GLUTEN-FREE MENU SUGGESTIONS

We use an olive oil and soybean blended oil for the majority of our cooking and recipes.

Appetizers

Wood Fired Chicken Wings

Salads

(All salad dressings are home-made and are Gluten-free)

Caprese Salad

Caesar Salad (contains croutons)

Lemon-Basil Chicken Salad

House Salad

Pasta

*Gluten-free Gnocchi is available as an option, (contains eggs).

*Gluten-free penne pasta is available for an additional \$2.00.

*Gluten-free Meatballs are available.

*These pastas will take a few extra minutes to prepare.

*These pastas are cooked in fresh water.

*Our house sauces are Gluten-free.

Pizza

*All pizzas can come served on a Gluten-free pizza crust for an additional \$2.00.

*The pizza will be cooked in our wood burning oven, but will be cooked on a screen, so that it doesn't touch the same stone surface that our regular pizza crust does.

Ciao! Originals

Tuscan Steak & Shrimp

Chicken Balsamico**

Beverages

Tito's Handmade Vodka is available for your favorite cocktails.

Omission Brewing IPA \$6.5/btl

1911 Hard Cider \$7.5/btl

(**Some items may be or contain items that may be cooked in our fryer with other items that have gluten. Please ask your server for suggestions depending on the severity of your allergy.)