



wood-fired pizza & pasta

APPETIZERS

ARANCINI - risotto fritters stuffed with mozzarella, with pesto and pomodoro sauces **10**

GRILLED CHICKEN WINGS - served with caramelized onions, parmesan cheese **13**

BRUSCHETTA - marinated tomatoes, garlic & basil **6**

SALADS

HOUSE SALAD - mixed greens with house vinaigrette **6 / 10**

CAESAR – romaine tossed with grated parmesan & homemade croutons **6 / 11**

LEMON-BASIL CHICKEN SALAD - grilled chicken, diced tomato, sautéed vegetables, mixed green & lemon-basil vinaigrette **15**

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 **12**

Pesto or Bolognese **15**

CIAO FETTUCCHINI ALFREDO - with fresh mozzarella **15**

TUSCAN SACHETTI - purse shaped pasta filled with mozzarella, asiago and parmesan cheeses in a cream sauce topped with goat cheese **15**

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 **16**

GNOCCHI POMODORO - homemade potato dumplings with pomodoro sauce **13**

CIAO LASAGNA - layered pasta sheets, meat sauce, bechemel **17**

SANDWICHES

Served with side salad or French fries

VERONA - grilled chicken, asiago, roasted peppers, tomato & basil aioli **14**

TENDERLOIN STEAK - tenderloin, caramelized onion aioli, roasted peppers, gorgonzola & mixed greens **14**

CAPRESE BURGER - 8oz fresh ground angus beef, fresh mozzarella, tomato, basil, mixed greens and balsamic glaze **14**

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 **15**

QUATTRO FORMAGGIO - roasted garlic, mozzarella, asiago, provolone, fontina and torn basil **13**

CORDON BLEU - grilled chicken, prosciutto, alfredo, Asiago, Fontina, mozzarella & gorgonzola **16**

PIZZA BIANCO - roasted garlic, sliced tomato, spinach, mozzarella and ricotta **14**

GIARDINO - roasted garlic, fresh peppers, broccoli, red onion, plum tomatoes, mushrooms & mozzarella **14**

PALERMO - Italian sausage, chicken, red cherry peppers, spicy pizza sauce & mozzarella **15**

SAYEED - spinach, mozzarella, feta, sliced tomato, kalamata olives **14**

ROMA SPECIAL - red sauce, pepperoni, sausage, mushrooms, roasted peppers, mozzarella **16**

MARGHERITA - crushed tomato, fresh mozzarella, torn basil & sliced garlic **15**

CHEESE PIZZA - red sauce, mozzarella cheese and torn basil **12**

- ADDITIONAL TOPPINGS -

*Gluten-Free crust available **4***

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 **18**

CHICKEN MARSALA - pan seared chicken cutlets, Marsala sauce with mushrooms over linguini **18**

CHICKEN BALSAMICO - grilled chicken with balsamic glaze, flash fried Tuscan potatoes, mixed greens **16**

SHRIMP SCAMPI – shrimp sautéed with garlic, lemon, and marinated tomatoes with toasted pine nuts over linguini **17**

EGGPLANT PARMESAN - over angel hair pasta **16**

TUSCAN STEAK & SHRIMP - tenderloin tail, grilled jumbo shrimp, warm white beans, oven roasted tomato, daily vegetable & balsamic glaze **19**

*Dinners come with ONE order of complementary bread



wood-fired pizza & pasta

BEER

DRAFT

	25 OZ	
	Pint	Mug
LABATT BLUE LIGHT	4.5	7
SAM ADAM'S SEASONAL	6.5	10
STELLA ARTOIS	6.5	10
🍷 SOUTHER TIER IPA	6.5	10

BOTTLED

BUD LIGHT	5.5
BUDWEISER	5.5
COORS LIGHT	5.5
LABATT BLUE	5.5
MILLER LITE	5.5
MICHELOB ULTRA	5.5

PREMIUM BOTTLED

🍷 1911 CIDER (GLUTEN-FREE)	7.5
BLUE MOON	6.5
CORONA	6.5
🍷 ITHACA BEER CO.	6.5
🍷 OMMEGANG NIRVANA	7.5
PERONI	6.5
STELLA LIBERTE 0.0 (N/A)	6.5
🍷 SOUTHERN TIER 2X STOUT	7.5
YUENGLING	6.5
DOG FISH HEAD 90 MINUTE IPA	7.5

🍷 MADE WITH PRIDE IN NY STATE

RED WINES

		7oz	9oz	BOTTLE
MONTEPULCIANO	Barba Vasari, Italy	7	9	28
CHIANTI	Renzo Masi, Italy	8	10	32
	Borgo Scopeto, Italy	10	13	40
	Ruffino, Italy	-	-	55
	<i>Riserva Ducale Gold</i>			
MERLOT	181, CA	8	10	32
PRIMATIVO	12 e Mezzo, Italy	9	12	36
ZINFANDEL	Saldo, Dry Creek, CA			48
	<i>Prisoner Wine Co.</i>			
CABERNET SAUVIGNON	Robert Mondavi, CA	10	13	40
	<i>Private Selection</i>			
	Freakshow, CA	11	16	45
	<i>Michael David, Lodi</i>			
	Earthquake, CA	13	17	49
	<i>Michael David, Lodi</i>			
CABERNET FRANC	🍷 Lamoreaux Landing	9	12	36
	Lodi, NY "T23"			
MALBEC	Trivento, Argentina	8	10	32
PINOT NOIR	Hahn, "SLH" CA	9	12	36
	<i>Santa Lucia Highlands</i>			
SUPER TUSCAN	Centine, Italy	8	10	-
	<i>Sangiovese-Cabernet-Merlot</i>			
	Modus, Italy	12	15	46
	Guidalberto, Italy	-	-	48
	<i>Elegant Cabernet-Merlot</i>			
SUPER VENETIAN	Masi Campofiorin, Italy -		-	32
	<i>Baby Amarone</i>			
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 ROSE	La Jolie Fleur, FR	8	10	32

SPARKLING WINE

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

CIAO! SANGRIA

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



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



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



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.)