



APPETIZERS

MEATBALL BAKE - mozzarella & provolone cheese
pomodoro sauce & whipped ricotta 13

ARANCINI - risotto fritters stuffed with mozzarella, pesto &
pomodoro sauces 14

WOOD-FIRED 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 / 13

CAESAR - romaine tossed with grated Parmesan &
homemade croutons 7 / 13

LEMON-BASIL CHICKEN SALAD - grilled chicken, diced
tomato, sautéed vegetables, mixed greens
& 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 18

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 20

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

GNOCCHI POMODORO - homemade potato dumplings with
pomodoro sauce 13

SHRIMP SAVONA - jumbo shrimp, crispy bacon, tomatoes &
linguini in a pesto cream sauce, topped with fried spinach &
toasted pine nuts 20

SALMON CARBONARA - salmon, crispy bacon, peas, garlic &
penne noodles in cream sauce 20

STEAK & GORGONZOLA - sirloin, gorgonzola cream sauce,
fresh spinach, sundried tomatoes, fettuccini & balsamic glaze 20

CIAO LASAGNA - layered pasta sheets, meat sauce, bechamel 21

SANDWICHES

Served with side salad or French fries

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

TENDERLOIN STEAK - caramelized onion aioli, roasted
peppers, gorgonzola & arugula 18

CAPRESE BURGER - 8oz fresh ground angus beef, fresh
mozzarella, tomato, basil, arugula & balsamic glaze 17

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 21

QUATTRO FORMAGGIO - roasted garlic,
mozzarella, Asiago, provolone, fontina, torn basil 17

AMALFI - White Pizza, Asiago, Red Onion,
Prosciutto, Baby Arugula, Parmesan Curls 20

BIANCO - roasted garlic, sliced tomato,
spinach, mozzarella, ricotta 19

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

DIRTY LORENZO -pizza sauce, meatballs, banana
peppers, salami, mozzarella 20

SAYEED - spinach, mozzarella, feta, sliced tomato,
kalamata olives 20

ROMA SPECIAL - red sauce, pepperoni, sausage,
mushrooms, roasted peppers, mozzarella 21

MARGHERITA - crushed tomato, fresh mozzarella,
torn basil, sliced garlic 21

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 MARSALA - pan seared chicken cutlets,
Marsala cream sauce with mushrooms over linguini 22/14

CHICKEN PARMESAN - over angel hair pasta 23/15

CHICKEN BALSAMICO - grilled chicken with
balsamic glaze, flash fried Tuscan potatoes, arugula 20/13

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 20

EGGPLANT PARMESAN - over angel hair pasta 21/13

TUSCAN STEAK & SHRIMP - sirloin, grilled jumbo
shrimp, warm white beans, oven roasted tomato, daily
vegetable & balsamic glaze 22/14

*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	-	-	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>			
CABERNET FRANC	Earthquake, CA	13	17	49
	<i>Michael David, Lodi</i>			
	Lamoreaux Landing	9	12	36
	Lodi, NY "T23" 🍷			
MALBEC	Trivento, Argentina	8	10	32
PINOT NOIR	Elouan, OR	10	13	40
SUPER TUSCAN	Centine, Italy	8	10	-
	<i>Sangiovese-Cabernet-Merlot</i>			
	Modus, Italy	13	17	49
	Guidalberto, Italy	-	-	48
SUPER VENETIAN	<i>Elegant Cabernet-Merlot</i>			
	Masi Campofiorin, Italy	-	-	32
LAMBRUSCO	<i>Baby Amarone</i>			
	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
	Dr. Frank 🍷	10	13	40
DRY RIESLING	Hammondsport, NY			
	La Jolie Fleur, FR	8	10	32
DRY ROSÉ				

SPARKLING WINES

		7oz	9oz	BOTTLE
PROSECCO	Martini & Rossi, Italy	8	-	-
	Mionetto, Italy - 36	-	-	36
MOSCATO D' ASTI	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

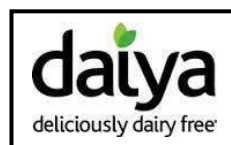
*Gluten-Free penne is also available for an additional \$2.00

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.)