

## LUNCH

### ZUPPE

<b>Minestrone</b> (freshly made vegetable soup) .....	6.95
<b>Zuppa del Giorno</b> (soup of the day) .....	6.95

### ANTIPASTI

<b>Formaggi e Frutti</b> .....	10.95
(selection of Italian cheeses served with fresh fruit and crackers)	
<b>Bruschetta di Pomodori</b> .....	10.95
(Tomatoes, garlic, fresh basil tossed with extra-virgin olive oil, and fresh mozzarella, served over crostini)	
<b>Buffalo Mozzarella alla Caprese</b> .....	13.95
(buffalo mozzarella with vine ripened beefsteak tomatoes, fresh basil, mixed seasonal greens)	
<b>Involcini di Melanzane</b> .....	12.95
(thin sliced, baked breaded eggplant, stuffed with ricotta and parmigiano, topped with a rustic pomodoro sauce)	
<b>Gamberi Ciao bella</b> .....	14.95
(extra large breaded, oven baked shrimp, with a garlic cream sauce, tomatoes, roasted pepper and onion)	
<b>Pan-Seared Jonah Crab Cakes</b> .....	14.95
(native Cape Cod crab served with a citrus butter sauce, fresh greens, and mango salsa)	
<b>Carpaccio della Casa</b> .....	10.95
(thinly sliced raw beef, capers, pecorino romano, lemon, olive oil)	
<b>Funghi Portobello</b> .....	10.95
(portobello mushroom sautéed, olive oil, garlic, lemon and white wine, roasted peppers, over fresh spinach)	
<b>Cozze in Brodo</b> .....	14.95
(steamed mussels in a light mustard cream sauce)	
<b>Chilled Calamari</b> .....	12.95
(olive oil and lemon marinated, with tomatoes, olives, artichoke hearts, and fresh greens)	
<b>Antipasto</b> .....	14.95
(salami, Italian tuna with beans, prosciutto, provolone, black olives, marinated mushrooms, anchovies, Piedmont tomato, cucumbers, romaine lettuce)	

### INSALATE

<b>Insalata della Casa</b> .....	6.95
(Romaine, vine-ripe tomato, cucumbers, carrots, house dressing)	
<b>Cesare</b> .....	9.95
(romaine lettuce tossed with our house made Caesar dressing, croutons, anchovy and shaved Pecorino Romano)	
<b>Cesare with grilled chicken or shrimp</b> .....	13.95
<b>Insalata Mistà</b> .....	11.95
(mixed seasonal greens, prosciutto, pignoli nuts, romano cheese, warm balsamic vinaigrette)	
<b>Insalata di Spinaci</b> .....	9.95
(fresh baby spinach with bell pepper, tomatoes, walnuts, bleu cheese, lemon juice, and extra virgin)	
<b>Grilled Steak and Roasted Corn Salad</b> .....	17.95
(sliced tenderloin of beef, greens, marinated mushrooms, roasted peppers, cherry tomato, sherry dijon vinaigrette)	
<b>Chilled Yellow Fin Tuna and Citrus Salad</b> .....	15.95
(seared sliced tuna, mixed greens, crisp cucumber, orange and grapefruit sections, and a citrus vinaigrette)	
<b>Insalata alla Formaggio di Capra</b> .....	12.95
(fresh greens, roasted peppers, marinated mushrooms, tomatoes and goat cheese with a red wine vinaigrette)	

## LUNCH

### SANDWICHES AND PANINI

<b>Ciao bella Cheese Burger with Mixed Greens*</b> .....	9.95
(8 oz. of fresh ground beef using 100% choice sirloin)	
<b>Chicken Parmigiano</b> .....	10.95
(served on seeded Italian bread with our pomodoro sauce and mozzarella)	
<b>Grilled Portobello and Fresh Mozzarella Panini</b> .....	11.95
(vine ripe tomato and extra virgin olive oil)	
<b>Fresh Mozzarella, Vine-Ripe Tomato and Pesto Panini</b> .....	10.95
(grilled Italian bread, basil, pine nuts, olive oil and garlic)	
<b>Stacked Grilled Vegetables and Smoked Mozzarella Panini</b> .....	10.95
(Portobello mushroom, zucchini, summer squash, fresh basil, and a roasted pepper aioli)	
<b>Grilled Chicken Pesto Sandwich</b> .....	11.95
(with caramelized onions, mushrooms and fresh greens)	
<b>Prosciutto and Fresh Mozzarella Panini</b> .....	11.95
(vine-ripe tomato, fresh basil, olive oil)	
<b>Goat Cheese, Tomato and Pancetta Panini</b> .....	10.95
(seeded bread with Italian bacon and vine-ripe tomato)	

### PASTA

<b>Spinach Fettuccine Carbonara</b> .....	13.95
(cream, pancetta, peas, parmigiano)	
<b>Fettuccine Alfredo</b> .....	13.95
(cream, butter, parmigiano and pecorino romano cheese, black pepper)	
<b>Pasta Primavera with Whole Wheat Penne</b> .....	13.95
(pepper, mushrooms, zucchini and summer squash with cream, parmigiano and pecorino romano cheese )	
<b>Penne Bolognese</b> .....	12.95
(tubes of pasta in a hearty meat sauce with mushrooms)	
<b>Spaghetti al Puttanesca</b> .....	12.95
(pasta with a spicy tomato red wine sauce, black olives, anchovies , capers and roasted peppers)	
<b>Linguine Aglio, Olio e Olive Nere</b> .....	12.95
(extra virgin olive oil, Italian black olives, basil, garlic, tomatoes)	
<b>Spaghetti al Pomodoro Fresco</b> .....	10.95
(pasta with a fresh tomato and basil sauce)	
Add our house-made meatballs or sweet Italian sausage .....	12.95
<b>Penne Pasta with sweet Italian sausage</b> .....	14.95
(bell pepper, onion, basil, parmigiano and pecorino romano cheeses with a tomato vodka cream)	
<b>Farfalle al Pesto</b> .....	12.95
(basil, pignoli nuts, parmigiano, cream, garlic)	
<b>Farfalle Pasta with Chicken</b> .....	14.95
(sauté chicken breast with red pepper, peas, fresh basil, olive oil and bow tie shaped pasta)	
<b>Linguine ai Gamberetti</b> .....	18.95
(sauté shrimp, roasted red pepper, red onion, and fresh tomatoes with a garlic cream)	
<b>Seared Scallops with a Tomato-Vodka Cream</b> .....	18.95
(with baby spinach, penne pasta, pecorino romano and Regiano parmigiano)	
<b>Linguine alla Vongole</b> .....	13.95
(clams, fresh parsley, and garlic served with a choice of white wine or marinara sauce )	
<b>Lasagna del Giorno</b> .....	14.95

## LUNCH

### SECONDI PIATTI

<b>Frittata Della Casa *</b> .....	11.95
(Portobello , tomato, and asiago omelet with mixed greens)	
<b>Veal Parmigiano *</b> .....	17.95
(sautéed veal, tomato sauce, mozzarella cheese, served with linguine)	
<b>Chicken Parmigiano</b> .....	14.95
(sautéed breast of chicken, tomato sauce, mozzarella, served with linguine)	
<b>Chicken Marsala</b> .....	15.95
(sautéed with mushrooms and a rich marsala sauce served with linguine)	
<b>Pollo alla Limone</b> .....	15.95
(sautéed breast of chicken in a white wine lemon sauce with capers over a bed of linguine)	
<b>Salmone *</b> .....	17.00
(grilled or broiled farm raised Canadian salmon, citrus butter sauce, vegetable and saffron rice)	

No personal checks. All major credit cards accepted. 18% Gratuity added for groups over six.

Consuming raw or undercooked meat, fish, poultry or eggs may increase your risk of food borne illness.

## Café e Ristorante

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(corner of Fairfield St.)

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[www.ciaobella.com](http://www.ciaobella.com)

All major credit cards accepted.

## DINNER

### ZUPPE

Minestrone (freshly made vegetable soup).....	6.95
Zuppa del Giorno (soup of the day).....	6.95

### ANTIPASTI

<b>Formaggi e Frutti</b> .....	12.95
(selection of Italian cheeses served with fresh fruit and crostini)	
<b>Antipasto</b> .....	16.95
(salami, Italian tuna with beans, prosciutto, provolone, black olives, marinated mushrooms, anchovies, Piedmont tomato, cucumbers, romaine lettuce)	
<b>Chilled Calamari</b> .....	12.95
(olive oil and lemon marinated, served with kalamata olives, artichoke hearts, tomatoes and fresh greens)	
<b>Bruschetta di Pomodori</b> .....	12.95
(tomatoes, garlic, mozzarella, and fresh basil tossed with extra virgin olive oil, served over crostini)	
<b>Involtini di Melanzane</b> .....	12.95
(thin sliced, baked breaded eggplant, stuffed with ricotta and parmigiano, topped with our pomodoro sauce)	
<b>Pan-Seared Jonah Crab Cakes</b> .....	15.95
(native Cape Cod crab served with a citrus butter sauce, fresh greens, and mango salsa)	
<b>Funghi Portobello</b> .....	13.95
(portobello mushroom sautéed in olive oil, garlic, lemon, white wine with roasted peppers, and fresh spinach)	
<b>Seared Shrimp with Angel Hair Pasta</b> .....	16.95
(extra large shrimp sauté with tomatoes, basil, toasted pine-nuts and a garlic white wine sauce)	
Carpaccio della Casa *.....	10.95
(thin sliced raw beef tenderloin with capers, pecorino romano cheese, celery, lemon, and olive oil)	
<b>Cozze in Brodo</b> .....	14.95
(steamed mussels in a light mustard cream sauce, served with garlic bread)	
<b>Fagottini di Asparagi al Forno</b> .....	12.95
(baked asparagus spears wrapped with prosciutto, topped with fresh mozzarella and balsamic drizzle)	
<b>Gamberi Ciao bella</b> .....	16.95
(extra large breaded, oven baked shrimp, with a garlic cream sauce, tomatoes, roasted pepper and onion)	
<b>Mozzarella alla Caprese</b> .....	16.95
(buffalo mozzarella with vine ripened beefsteak tomatoes, fresh basil, mixed seasonal greens)	
<b>Seared Scallops with Sun-dried Tomato Mascarpone Ravioli</b> .....	15.95
(Georges Bank natural scallops with fresh basil and a tomato garlic cream sauce)	

## DINNER

### INSALATE

<b>Insalata della Casa</b> .....	6.95
(romaine, vine-ripe tomato, cucumbers, carrots, house dressing)	
<b>Ceasare</b> .....	10.95
(romaine lettuce with our own ceasare dressing)	
<b>Insalata Mista</b> .....	12.95
(mixed seasonal greens, prosciutto, pignoli nuts, shaved romano cheese, and balsamic vinaigrette)	
<b>Insalata di Spinaci</b> .....	11.95
(fresh baby spinach with bell pepper, tomatoes, walnuts, bleu cheese, lemon juice, and extra virgin)	
<b>Grilled Pear, Raspberry and Goat Cheese Salad</b> .....	13.95
(mixed greens, shaved fennel, cherry tomatoes, crisp cucumber and a champagne vinaigrette)	

### PASTA

<b>Spinach Fettuccine Carbonara</b> .....	20.95
(cream, pancetta, peas, parmigiano)	
<b>Fettuccine con Funghi Porcini</b> .....	20.95
(porcini mushrooms, cream, shallots, red wine)	
<b>Fettuccine Alfredo</b> .....	19.95
(cream, butter, parmigiano and pecorino romano cheese, black pepper)	
<b>Pasta Primavera with Whole Wheat Penne</b> .....	20.95
(pepper, mushrooms, zucchini and summer squash with cream, parmigiano and pecorino romano cheese)	
<b>Penne Bolognese</b> .....	21.95
(tubes of pasta in a hearty meat sauce with mushrooms)	
<b>Spaghetti al Puttanesca</b> .....	17.95
(pasta with a spicy tomato red wine sauce, black olives, anchovies, capers and roasted peppers)	
<b>Linguine Aglio, Olio e Olive Nere</b> .....	17.95
(extra virgin olive oil, Italian black olives, basil, garlic, Tomatoes)	
<b>Spaghetti al Pomodoro Fresco</b> .....	16.95
(pasta with a fresh tomato and basil sauce. )	
<b>Farfalle al Pesto</b> .....	19.95
(basil, pignoli nuts, parmigiano, cream, garlic)	
<b>Penne Pasta Over Chicken, Broccoli and Mushrooms</b> .....	24.95
(sauté chicken breast with a vodka cream sauce and penne pasta)	
<b>Cioppino di Frutti di Mare Fra Diavolo</b> .....	24.95
(calamari, shrimp, and mussels in a spicy tomato sauce, served over linguine)	
<b>Seared Scallops with a Tomato-Vodka Cream</b> .....	24.95
(with baby spinach, penne pasta, pecorino romano and Regiano parmigiano)	
<b>Linguine alla Vongole</b> .....	21.95
(clams, fresh parsley, and garlic served with a choice of white wine or marinara sauce )	
<b>Linguine ai Gamberetti</b> .....	25.95
(shrimp, red bell peppers, red onions, garlic, cream, chopped tomatoes)	
<b>Ravioli Specialita</b> .....	priced daily
<b>Lasagna del Giorno</b> .....	priced daily

Whole Wheat Penne offered

## DINNER

### SECONDI PIATTI

<b>Cotoletta di Pesce Spada (the Ciao bella Swordfish Chop)</b> <i>When available</i> .....	38.00
(special thick cut of swordfish on the bone, served with tomatoes, black olives, fresh basil and olive oil)	
<b>Salmone</b> .....	29.95
(grilled or broiled farm raised Canadian salmon, served with vegetable and potato)	
<b>Veal Ciao Bella *</b> .....	26.95
(grilled thin sliced baby veal served with a pommerey mustard sauce vegetable and potato)	
<b>Veal Marsala *</b> .....	26.95
(sautéed with mushrooms and a rich marsala sauce served with linguine)	
<b>Veal Piccata *</b> .....	26.95
(sautéed baby veal with a lemon white wine sauce and capers served over linguine and vegetable)	
<b>Veal Parmigiano *</b> .....	25.95
(sautéed veal, tomato sauce, mozzarella cheese, served with linguine)	
<b>Pollo Ciao Bella</b> .....	25.95
(roasted half Bell and Evans chicken served with wild mushroom risotto and vegetable)	
<b>Pollo Parmigiano</b> .....	23.95
(sautéed breast of chicken, tomato sauce, mozzarella, served with linguine)	
<b>Chicken Marsala</b> .....	25.95
(sautéed with mushrooms and a rich marsala sauce served with linguine)	
<b>Pollo alla Limone</b> .....	25.95
(sautéed breast of chicken in a white wine lemon sauce with capers over a bed of linguine)	
<b>Bistecca New Yorkese *</b> .....	43.00
(one pound aged prime New York Sirloin ) Side vegetable or potato add 5.00	
<b>Filetto di Manzo *</b> .....	39.95
(10 oz. tenderloin of beef served with vegetables, potato, and sauce of the day)	
<b>Cotoletta di Vitello *</b> .....	45.00
(The World Famous Ciao bella Veal Chop grilled and served with vegetable and potato)	
<b>Pork Tenderloin with Risotto *</b> .....	29.95
(pan seared medallions of pork with prosciutto, a shallot white wine glaze, baby spinach and risotto)	

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