

PIZZE- GOURMET PIZZAS

All pizzas are 12"

PIZZA BIANCA - 13

Arugula, prosciutto, olive oil (no sauce).

PIZZA AL FICHI - 13

Goat cheese, figs, onions and drizzled with balsamic glaze. (no sauce).

PIZZA QUATTRO STAGIONI - 13

Tomatoes, artichokes, prosciutto and black olives.

PIZZA VERDE - 13

Spinach, ricotta cheese and fresh basil.

PIZZA QUATTRO FORMAGGI - 13

Gorgonzola, fresh mozzarella, goat cheese and Fontinella.

MARGHERITA - 12

Fresh mozzarella, tomatoes and basil

CALZONE - 12

Folded dough filled with mozzarella and your choice of two ingredients.

OUR FAMOUS THIN CRUST PIZZA - 12

Each additional ingredient or extra thick dough - 1.50

- TOMATOES • SAUSAGE • MUSHROOMS • PEPPERONI • ROASTED PEPPERS • ONIONS • OLIVES • ANCHOVIES
- BROCCOLI • SPINACH • FRESH GARLIC • JALAPENOS • CANADIAN BACON • PINEAPPLE • SALAMI

- \$3 split charge for shared dishes.
- For parties of 6 or more, an 18% gratuity will be added.
- No coupons accepted on holidays or special events.
- Minimum credit card purchase is \$10.
- All major credit cards accepted.
- No substitutions,



Ristorante • Pizzeria • Winebar

MONDAY THROUGH THURSDAY

11 AM UNTIL 10 PM

FRIDAY AND SATURDAY

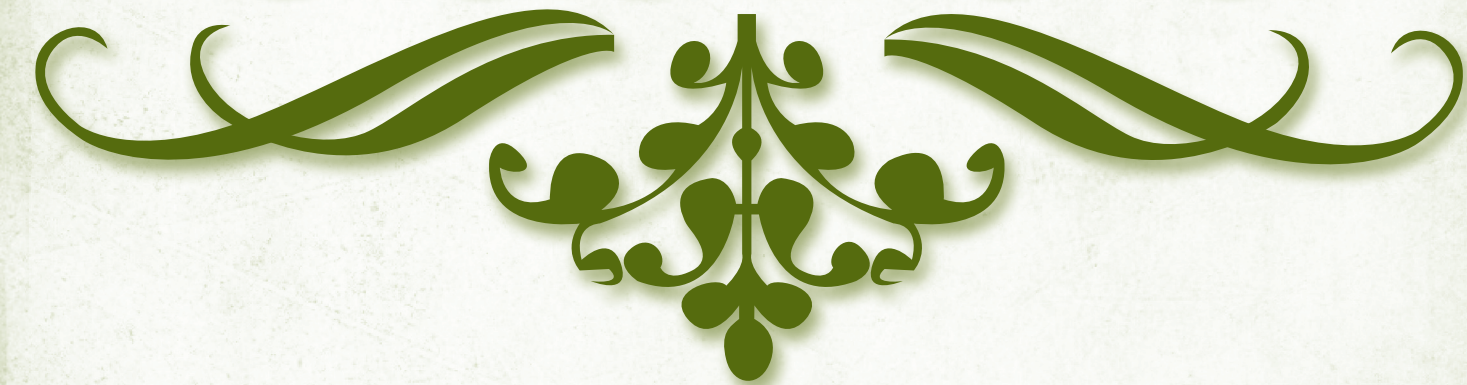
11 AM UNTIL 11 PM

SUNDAY

10 AM UNTIL 10 PM

For Reservations Call 219.322.6800

Ciao Bella



Ristorante • Pizzeria • Winebar

LUNCH MENU

ANTIPASTI - APPETIZERS

BRUSCHETTE MISTE - 9

Grilled Tuscan bread brushed with E.V.O.O. and garlic served with three accompaniments; tomato and basil, olive tapenade and eggplant tapenade.

OLIVE ALL' ASCOLANA - 6

Crispy fried jumbo green olives stuffed with Fontina and smoked mozzarella served with spicy Arrabbiata sauce.

PROSCIUTTO E MELONE - 9

Melon marinated in port wine wrapped in prosciutto, Parmesan brittle and drizzled with a balsamic glaze.

CARCIOFI ARROSTO - 8

Roasted artichokes topped with Parmesan au gratin in a light arugula pesto sauce.

ROLLATA DI MOZZARELLA - 9

Fresh mozzarella stuffed with prosciutto, roasted peppers and fresh basil.

FRITTO MISTO - 10

Lightly fried calamari, shrimp and vegetables served with a spicy tomato sauce.

CARPACCIO DI MANZO - 11

Thinly sliced beef tenderloin marinated and braised in red wine topped with arugula, shaved Parmesan and capers drizzled with E.V.O.O.

CARPACCIO DI TONNO - 12

Thinly sliced Ahi Tuna encrusted and seared in aromatic herbs and spices topped with baby greens and drizzled with a lemon E.V.O.O. emulsion.

POLIPO TROPICANO - 15

Octopus carpaccio in olive oil lemon dressing served with avocado, hearts of palm and arugula.

ANTIPASTO MISTO DELLA CASA - 10

An assortment of meats, cheeses, roasted peppers, spiced olives, artichoke hearts, stuffed dates, tomato and fresh mozzarella.

ZUPPA DI COZZE - 11

Prince Edward Island mussels steamed with white wine, cherry tomatoes, pancetta and fresh herbs served with crostini.

INSALATE - SALADS

INSALATA DI CESARE - 7

Classic Caesar salad topped with shaved Parmesan cheese and toasted croutons.

ADD CHICKEN - 3

ADD SHRIMP - 3 EACH

INSALATA DELLA CASA - 6

Crisp mixed greens tossed in our house Chianti vinaigrette with tomatoes, olives, red onions and cucumbers.

ADD CHICKEN - 3 • ADD SHRIMP - 3 EACH

PANZANELLA TOSCANA - 6

Tomatoes, cucumbers, red onions and toasted croutons tossed in our house Chianti vinaigrette.

INSALATA DI SPINACI - 10

Baby spinach tossed in house vinaigrette topped with fresh pear, Gorgonzola, tomato and roasted walnuts.

INSALATA DI SALMON - 11

Char-grilled salmon filet, baby mixed greens, roasted garlic vinaigrette, crispy green beans, chopped tomatoes, Kalamata olives and hard-boiled egg.

INSALATA DI POLLO - 10

Char-grilled chicken breast, baby mixed greens, Chianti vinaigrette, crisp grated carrots, corn, chopped tomatoes, red onions, basil and fresh mozzarella.

INSALATA DI MELENZANA - 10

Breaded eggplant, beefsteak tomatoes, fresh mozzarella and arugula drizzled with E.V.O.O. and balsamic glaze.

ZUPPE - SOUPS

PASTA E FAGIOLI - 5

Cannelloni beans and pasta soup Napolitano style.

MINISTRONE - 5

Hearty Italian style vegetable soup.

ZUPPA DEL GIORNO - 6

Chefs daily creation.

CONTORNI - SIDES

SPINACI - 5

Spinach sautéed with olive oil, garlic and lemon.

PATATE ARROSTO - 5

Roasted potatoes, crisp on the outside, soft on the inside served with garlic, olive oil and rosemary

VERDURE MISTE ALLA GRIGLIA - 5

Fresh seasonal grilled vegetables drizzled with aged balsamic vinegar.

ESCAROLE AND BEANS - 6

Escarole and beans sautéed with white wine, garlic, lemon and drizzled with E.V.O.O.

PUREE' DI PATATE - 4

Roasted garlic mashed potatoes

RISOTTI

RISOTTO DI MARE - 18

Italian Arborio rice “Risotto” with shrimp, calamari, scallops, mussels, and clams.

RISOTTO CONTADINO - 15

Italian Arborio rice “Risotto” with chicken, asparagus in a yellow saffron sauce.

RISOTTO AI FUNGHI - 15

Italian Arborio rice “Risotto” with mixed wild mushrooms.

PANINI - SANDWICHES

(All sandwiches are served with Parmesan fried potatoes or mixed green salad)

PANINO CON MANZO - 8

Shaved beef sirloin over toasted garlic bread with onions, mushrooms, and melted Fontina cheese.

PANINO CON POLLO CAPRESE - 8

Grilled chicken topped with tomato, mozzarella and basil pesto

PIADINA VEGETALE - 7

Homemade Italian style flat bread folded and stuffed with grilled zucchini, yellow squash, eggplant, roasted peppers, sun-dried tomatoes and goat cheese.

FOCCACIA PROSCIUTTO E MOZZARELLA - 8

Warm foccacia bread with imported prosciutto, mozzarella and basil.

PANINO AL SALMONE - 9

Grilled salmon over toasted garlic bread with romaine lettuce, beefsteak tomato, red onions and Caesar dressing.

PANINO ITALIANO - 7

Salami, ham, Capicola, provolone, lettuce, tomato, onions, peperoncini and mayo.

PANINO ALLE POLPETTE - 7

Toasted Italian bread with meatballs and mozzarella cheese.

PANINO CON SALSICCIA - 7

Toasted Italian bread with sausage, peppers in a spicy red sauce.

PASTA

PENNE BRIVIDO - 9

Penne pasta in a spicy tomato and garlic sauce.

ADD FRESH MOZZARELLA - 2 • ADD CHICKEN - 3 • ADD SHRIMP - 3 EACH

ORECCHIETTE BARESE - 12

Little shell pasta “Orecchiette” in a garlic olive oil sauce with sausage and rapini.

TAGLIATELLE BOLOGNESE - 12

Homemade tagliatelle pasta tossed with a beef, veal and pork Bolognese sauce.

FETTUCINI ALFREDO - 9

Fresh pasta ribbons simmered in a rich cream, butter and Parmesan sauce.

ADD CHICKEN - 3 • ADD SHRIMP - 3 EACH

LINGUINI AI FRUTTI DI MARE - 15

Thin flat pasta tossed with shrimp, scallops, baby clams, mussels and calamari in a light tomato sauce with crushed red peppers.

GNOCCHI DELLA NONNA - 11

Home-made potato dumplings “Grandma’s recipe” your choice of sauce: tomato or four cheese or Bolognese.

SPAGHETTI CON POLPETTE - 10

Spaghetti and meatballs in our home-made tomato sauce.

LASAGNA DELLA CASA - 14

Homemade pasta sheets layered with our classic Bolognese sauce, ricotta ,tomatoes, fresh basil and mozzarella.

RAVIOLI AL POMODORO - 14

Homemade ravioli in our signature tomato sauce, choice of meat or cheese filling.

CAPELLINI PRIMAVERA - 12

Angel-hair pasta sautéed with fresh seasonal vegetables in a garlic olive oil sauce.

RIGATONI BOSCAIOLA - 13

Rigatoni with mushrooms, Calabrese sausage and peas sautéed in a tomato cream sauce.

SECONDI - ENTREES

All entrees accompanied by side of rigatoni pasta • No substitutions please.

POLLO PARMIGIANA - 14

Thinly pounded and breaded chicken cutlet topped with tomato sauce, mozzarella cheese and baked.

BATTUTA DI POLLO - 13

Marinated char-grilled paillard of chicken over grilled seasonal vegetables, drizzled with basil oil and balsamic reduction.

POLLO VESUVIO - 14

A half chicken roasted crispy and served in a garlic white wine sauce with potato wedges and peas.

SALSICCE GRIGLIATE - 14

Grilled sweet and hot sausages served over peperonata with mashed potatoes and spinach.

VITELLO AL MARSALA - 19

Veal medallions in a rich Marsala wine sauce with porcini mushrooms.

PICCATA DI VITELLO - 19

Veal medallions thinly pounded and seasoned in egg batter, sautéed in a white wine, lemon and caper sauce.

FILETTO AL PORCINI - 29

Grilled 8 oz. filet mignon in a Barolo wine sauce topped with porcini mushrooms served with grilled polenta.

PESCE BIANCO AL LIMONE - 14

Lake Superior white fish sautéed with Orvieto white wine, lemon and capers over a bed of spinach and garlic.

SALMONE ALLA GRIGLIA - 15

Grilled salmon filet served over fresh seasonal vegetables drizzled with a honey-balsamic glaze.