

Ciao Bella



Ristorante • Pizzeria • Winebar • Banquets • Catering



Appetizers

BRUSCHETTA

Grilled toast points brushed with extra virgin olive oil and garlic served with tomato, basil and fresh mozzarella and drizzled with a balsamic glaze...9


OLIVE ALL' ASCOLANA

Crispy fried jumbo green olives stuffed with Fontina and smoked mozzarella served with spicy tomato sauce...8

FRITTO MISTO

Lightly fried calamari, shrimp and vegetables served with a spicy tomato sauce...12

CALAMARI ALLA GRIGLIA

 Grilled calamari served with spicy cherry peppers and mixed peppers in a garlic white wine sauce...12


SALSICCIA CALABRESE

Sliced Calabrese sausage served with mixed peppers, potatoes and onions in a garlic white wine sauce...12

ANTIPASTO MISTO DELLA CASA

An assortment of meats and cheeses, roasted peppers, spiced olives, artichoke hearts, and stuffed dates...12

ZUPPA DI PESCE

 Calamari, shrimp, scallops, mussels, and clams sautéed in a light spicy tomato sauce or garlic white wine sauce served with toasted crostini bread...14

For gluten free, please order without the crostini

BURRATA

Baby arugula salad topped with fresh Burrata (creamy, fresh mozzarella), cherry tomatoes, crispy bacon, olives, and balsamic reduction served with toast points...16

Soups

HOMEMADE PASTA E FAGIOLI

Cannellini bean & pasta soup, Napolitano style...5

HOMEMADE MINISTRONE

Hearty Italian style vegetable soup...5

ZUPPA DEL GIORNO

Homemade soup of the day...6

Salads

INSALATA DI CESARE

Classic Caesar salad topped with shaved Parmesan cheese and toasted croutons...9


INSALATA DELLA CASA

Crisp mixed greens tossed in our house Chianti vinaigrette with grape tomatoes, olives, red onions, carrots and cucumbers...8

INSALATA DI SPINACI

Baby spinach tossed in house Chianti vinaigrette topped with fresh pear slices, Gorgonzola cheese, tomato and roasted candied walnuts...11

INSALATA DI SALMONE

 Char-grilled salmon filet served over baby mixed greens, grape tomatoes, crispy green beans, Kalamata olives, and hard-boiled egg tossed with our roasted garlic vinaigrette...15

INSALATA DI MELANZANA

Breaded eggplant, beefsteak tomatoes, fresh mozzarella and arugula; then drizzled with extra virgin olive oil and a balsamic glaze...12

ADD MEAT OR FISH TO ANY OF OUR SALADS

Grilled chicken breast...5

3 grilled shrimp...5

Risotti


RISOTTO DI MARE


Italian Arborio rice "Risotto" with shrimp, calamari, scallops, mussels and clams; with your choice of garlic white wine sauce or spicy tomato sauce...24


RISOTTO AI FUNGHI


Italian Arborio rice "Risotto" with mixed wild mushrooms...19

RISOTTO CONTADINO

 Italian Arborio rice "Risotto" with chicken, saffron and asparagus...17

 ciao bella specialty

 gluten free

 linz heritage black angus beef locally raised in crown point

Pasta

FARFALLE ALLA BUTTERA

Bow-tie pasta served with chicken, mushrooms, and sun-dried tomatoes in a tomato cream sauce...16

PENNE BRIVIDO

Penne pasta in a spicy tomato and garlic sauce...15

FETTUCCINI ALFREDO

Fresh pasta ribbons simmered in a rich cream, butter and Parmesan sauce...15

LINGUINI DI MARE

Thin flat pasta tossed with shrimp, scallops, baby clams, mussels, and calamari in your choice of spicy tomato sauce or garlic white wine sauce...24

GNOCCHI DELLA NONNA

Homemade potato dumplings (Grandma's recipe) with your choice of tomato sauce, four cheese sauce or Bolognese...17

SPAGHETTI CON POLPETTE

Spaghetti and meatballs in our homemade tomato sauce...16

LASAGNA DELLA CASA

Homemade pasta sheets layered with our classic Bolognese sauce, cheese, tomatoes, fresh basil and mozzarella...16

RAVIOLI AL POMODORO

Homemade meat or cheese ravioli in our signature homemade tomato sauce...16

CAPPELLINI PRIMAVERA

Angel-hair pasta sautéed with fresh seasonal vegetables in a garlic, olive oil sauce...15

RIGATONI BOSCAIOLA

Rigatoni pasta tossed in a homemade tomato cream sauce with mushrooms, Calabrese sausage and peas...17

PAPPARDELLE BOLOGNESE

Pappardelle pasta tossed in a beef, veal and pork Bolognese sauce...18

PENNE AMATRICIANA (IN A JAR)

Pancetta, red onions, garlic in a spicy plum tomato sauce topped with pecorino romano...19

LINGUINI ALLA GENOVESE

Linguini pasta with chicken, Caprino cheese, and fresh basil pesto...16

Entrées

All entrées are accompanied with a side of rigatoni pasta (no substitutions)

POLLO PARMIGIANA

Breaded chicken breast topped with tomato sauce, mozzarella cheese and baked, served with roasted potatoes...21

PICCATA AL LIMONE

Chicken breast in a lemon caper sauce, served with rosemary and garlic roasted potatoes...20


BATTUTA DI POLLO

Seasoned char-grilled chicken breast over grilled seasonal vegetables drizzled with basil oil and balsamic reduction...20

PARMIGIANA DI MELANZANA

Breaded eggplant topped with tomato sauce, mozzarella cheese and baked, served with rosemary and garlic roasted potatoes...18

VITELLO PICCATA AL LIMONE

 Veal medallions in a lemon caper sauce, served with roasted potatoes...27

VITELLO SALTIMBOCCA

Veal with sage, prosciutto and mozzarella in a honey port reduction, served with roasted potatoes...29


VITELLO PARMIGIANA

Thin, breaded veal cutlet topped with tomato sauce, mozzarella cheese and baked, served with roasted potatoes...29


FILETTO ALLA GRIGLIA

Grilled filet with a mint honey bourbon cream sauce on the side, mashed potatoes and broccoli...39


TAGLIATA TOSCANA

 Thinly sliced filet mignon seared with rosemary and peppercorn, served with cherry tomatoes and arugula, accompanied by oven roasted rosemary potatoes...27

TONNO ALL' AGLIO DOLCE

 Pan-seared Ahi Tuna served over a bed of fresh baby spinach, grilled asparagus, and topped with a creamy, sweet garlic sauce and crispy fried artichokes...28

PESCE BIANCO AL LIMONE

 Lake Superior white fish sautéed with Orvieto white wine, lemon and capers over a bed of spinach and garlic...22

SALMONE ALLA GRIGLIA

Grilled salmon filet served over fresh sautéed seasonal vegetables drizzled with a honey, balsamic glaze...22

Gourmet Pizza

All Pizzas are 12 inches

PIZZA VERDE

Spinach, ricotta cheese and fresh basil...14

PIZZA MARGHERITA

Fresh mozzarella, basil, fresh plum tomatoes...14

PIZZA QUATTRO STAGIONI

Artichokes, mushrooms, tomatoes and prosciutto...14

PIZZA CALABRESE

Pancetta, sausage, salami, mushrooms and pepperoncini...14

CALZONE

Folded dough filled with mozzarella and choice of two ingredients...13

PIZZA AMERICANA

Buffalo Chicken, mozzarella cheese and giardiniera...14

OUR FAMOUS THIN CRUST PIZZA...12

Each additional ingredient or thick dough...2

Tomatoes • Sausage • Mushrooms • Pepperoni • Roasted Peppers
Onions • Olives • Anchovies • Broccoli • Spinach • Fresh Garlic
Jalapeños • Canadian Bacon • Pineapple • Salami • Giardiniera

Sides

SPINACI SALTATI

Olive oil, garlic and lemon juice sautéed spinach...5

PATATE ARROSTO

Roasted potatoes, crisp on the outside, soft on the inside, served with garlic, olive oil and rosemary...5

VERDURE MISTE ALLA GRIGLIA

Fresh seasonal grilled vegetables drizzled with aged balsamic vinegar...7

RAPINI CON FAGIOLI

Rapini and beans sautéed with white wine, garlic, lemon and drizzled with extra virgin olive oil...7

ASPARAGI

Grilled asparagus...7

\$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.

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Giuseppe "Joe" Scalzo, was born in Calabria, Italy, and worked in multiple Tuscan trattorias before emigrating to the United States when he was 27 years old. Joe was raised in southern Italy, where he studied mechanical engineering. He fell in love with cooking while in Florence, spending time working at a small, intimate restaurant in the evening. He was offered the chance to take over the restaurant but already had plans to come to the United States.



When he arrived to study international business at Loyola University in Chicago, he soon discovered that his desire to operate a restaurant had not gone away. Having a place where people can share love and friendship over good food that's prepared with experience and skill is something beautiful. Joe has owned two Chicago restaurants, Piazza Bella (since sold) and Via Carducci (now owned by his brother John) before joining Rosebud Restaurants.

Ciao Bella (which translates to "hello, beautiful") is a reminder that Italian food can be much more than lasagna, ravioli and spaghetti. "The Mediterranean diet is one of the best in the world". "Just good, authentic food made with love and passion. Pair with a beautiful wine and it's wonderful".