

HOAGIES / WRAPS



CIAO ITALIAN

Our signature sandwich filled with imported meats and cheese, red onion, lettuce and Roma tomato, Italian dressing!

Served on house made Italian roll 14

CHICKEN & SPINACH STUFFED PITA

Grilled chicken, sauteed mushroom, feta, grape tomato 14

CALIFORNIA TURKEY WRAP

Turkey, applewood smoked bacon, avocado, aged cheddar 14

ITALIAN CHEESE STEAK

Thinly sliced flank steak, seasoned rubbed and grilled, topped with grilled mushrooms, onions, provolone, lettuce and tomato, house made mushroom sauce, served on fresh Italian roll 14

STEAK AND MOZZARELLA

Petite Fillets, herb marinated and grilled, topped with fresh buffalo mozzarella, Roma tomato and chopped romaine!

Served on a Italian roll 16

POLLO PARMIGIANA

Crumb coated fresh breast of chicken, tomato basil sauce, shaved mozzarella. Served on an Italian roll! 14

MELANZANE PARMIGINA

Fresh crumb coated eggplant, tomato basil sauce, shaved mozzarella. Served on a Italian roll! 13

POLLO CAPRESE

Fresh breast of chicken grilled, topped with fresh mozzarella, torn fresh basil. Served on a Italian roll 14

SALSICCIA

Lightly spiced house sausage, grilled onions, rainbow of bell peppers, tomato basil sauce. Served on a Italian roll 12

PITTSBURGH FISH

Our fresh Talapia, lightly battered & pan fried, topped with grilled onion, aged cheddar, fresh lettuce & tomato, served on a onion Kaiser roll 14

Served with choice of zucchini fritters or pub fries.

Sub soup or salad 3.50 / Sub caprese salad 4.50

WE CATER!

An affair to remember... from fine dining to casual, large or small, let Ciao make your next event spectacular!

Corporate or Private
In house or off site

Customize menus and services to meet
your style and budget
Set-up and Delivery Available

HOUSE SPECIAL

GNOCCHI BOLOGNESE

House potato gnocchi, slow cooked meat and tomato ragu', finished with shaved parmigian reggiano! 15

PENNE ALLA VODKA

Penne in our vodka cream sauce. 14

LASAGNA AL' FORNO

Fresh local ricotta, tomato basil sauce, parmigiano reggiano, fresh mozzarella! 15

RAVIOLI DELLA CASA

Three cheese ravioli baked in our tomato basil sauce, finished with shaved parmigiano reggiano! 15

PARMIGIANA DI MELANZANE

Crumb coated fresh eggplant, tomato basil sauce, shaved asiago, linguine! 15

SALCICCIA & MUSHROOMS

House fennel sausage lightly spiced, wild mushroom, tomato ragu', fresh bell peppers and onions, papperdelle pasta 15

CAPELLINI CON GAMERETTI

Thin pasta, extra virgin olive oil, garlic, white wine, grape tomatoes, sustainable bay shrimp 18

Add soup or salad 4.50 / Add a caprese salad 5.50

Add meatball \$3 / Add sausage \$3.5

Gluten free pasta available

ENTREES

VEAL PARMIGIANA

Fresh veal cutlet, crumb coated, pan seared, tomato basil sauce, Parmigiano reggiano and our famous tomato basil sauce. Served over a bed of imported linguini. 19

POLLO FRANCAISE

Lightly floured fresh breast of chicken, infused with lemon, served with a side of pasta! 15

ROLLATINE DA NICO

Thin crepes of eggplant, filled with fresh ricotta and pecorino, baked in tomato basil sauce, served over capellini pasta, finished with shaved asiago! 16

GRILLED SALMON

Fresh filet of wild caught Canadian salmon, sun dried tomato & garlic sauce, Sicilian green olives, and capers, side of pasta 18

Add soup or salad 4.50 / Add a caprese salad 5.50

Add meatball \$3 / Add sausage \$3.5

Gluten free & Whole Wheat pasta available

STARTERS

VEAL STUFFED BANANA PEPPERS 12

Three banana peppers stuffed with freshly ground veal and Italian spices, then oven baked with our famous tomato basil sauce.

ARRANCINI ALLA ROMANA (4 rice balls) 11

Arborio rice done Roman style, stuffed with fresh mozzarella and deep fried. Served with our famous tomato basil sauce for dipping.

CIAO FAMOUS ZUCCHINI FRITTERS 10

Our Southern Italian take on zucchini. Matchsticks of zucchini infused with lemon, battered and deep fried. Served with our famous tomato basil sauce for dipping!

GREENS & BEANS

Fresh white beans, diced tomato, braised greens, and our famous Italian sausage 12, Chicken 16, or Shrimp 18

HOT SPINACH & ARTICHOKE DIP 12

Done Tuscan style! Fresh baby spinach, marinated artichoke hearts, and Marscapone cheese, served with sun dried tomato pita chips!

HOT CRAB DIP 14

Lump crabmeat and Marscapone cheese, seasoned Italian style and served with sun dried tomato pita chips!

PORTOBELLO MUSHROOM AI FIERRI 14

Herb marinated portobello grilled, fresh roasted red peppers, shaved parmigiano reggiano, balsamic glaze

CALAMARI FRITTI 14

Fresh calamari lightly battered, fried, and served with side of tomato basil sauce or cherry pepper aioli.

BURRATA CON PROSCIUTTO 15

Creamy buffalo mozzarella, aged prosciutto, balsamic glaze, olive oil, cracked peppercorn house crostini

LUNCH
MENU

CIAO!

Fine Foods and Spirits

289 Settlers Ridge Center Dr. • Pittsburgh, PA 15205

(412) 788-WINE (2253)

ciaoitaliancafe.com

We Deliver! (\$20 minimum)
Order Online

PIZZA

Pizza Palermo 16

Our house made thin crust topped with our famous tomato basil sauce, sweet roasted red peppers, our lightly spiced Italian sausage, and fresh bufala mozzarella!

Quattro Formaggi 14

Ciao! 2's signature flat bread fresh bufala mozzarella, imported provolone, gorgonzola and pecorino Romano.

Roma 14

Famous tomato basil sauce, spicy pepperoni, and fresh bufala mozzarella!

Margherita 14

Tomato basil sauce, fresh mozzarella di bufala, torn fresh basil

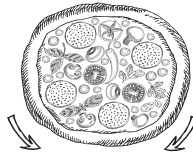
Diavola 16

Tomato basil sauce, fresh mozzarella di bufala, crushed chili pepper, spicy salami, and charred chopped banana peppers!

Pizza con Pesto e' Pollo 16

Fresh basil pesto sauce, crushed tomato, grilled free range chicken, shaved mozzarella & asiago.

CREATE YOUR OWN PIZZA



Pick your dough (traditional, multi grain, (gluten free add 3.5) sauce and cheese. 12

Sauce: Tomato Basil, Garlic & Oil, Basil Pesto



Cheese: Mozzarella, Feta, Gorgonzola, Cheddar, Asiago, Parmigiano Reggiano

Toppings 1.50 each

Pepperoni	Mushrooms
Italian Hot Sausage	Tomato
Chicken	Kalamata Olives
Capicola	Black Olives
Bacon	Red Onions
Panchetta	Roasted Reds
Prosciutto	Artichoke Hearts
Meatballs	Banana Peppers
Anchovies	Bell Peppers



MEATBALL MAKER

CHOOSE 1 KIND OF BALL

Famous Veal
Grass Fed Classic Beef
Turkey
Spicy Pork

CHOOSE YOUR SAUCE

Famous Tomato Basil
Marsala Wine Mushroom
Alfredo
Tomato Cream
Basil Pesto
Spinach, Garlic & Oil



ADD FAMILY JEWELS

Fried Egg: 2

NAKED BALLS

4 Balls served with Parmesan Cheese & foccacia 12

MEATBALL FRITTI

4 Balls Fried, choice of sauce, shaved mozzarella or provolone 14

POLPETTE

4 Balls served with sauce, shaved mozzarella or provolone 14

MEATBALL HOAGIE

3 Balls served with sauce & choice of mozzarella or provolone, served with zucchini fritters or pub fries 14

UNDERS or SIDES

Choose under to have your side under your balls or side to have it served separately 7

COMFORT

White beans
Mashed Red Skin Potatoes
Spaghetti
Rigatoni

GREENS

Mixed Field Green Salad
Steamed Broccoli
Sautéed Spinach
Broccoli Slaw

OUR INGREDIENTS

We use only the finest ingredients! Locally sourced when possible.

Seafood is sustainably sourced.

Beef - grass fed, no growth hormones, no antibiotics

Chicken - free range, no antibiotics, no growth hormones.

Turkey: All natural, no antibiotics

Produce: Organic non GMO

SALADS



MEDITERRANEAN

Crisp romaine hearts, fresh and marinated vegetables, Kalamata, feta.

Chicken 15, Filet Mignon 19, Salmon 18, Shrimp 18

NAPA VALLEY

Spinach, kale, sprouts, roasted reds, artichoke hearts, gorgonzola

Chicken 15, Filet Mignon 19, Salmon 18, Shrimp 18

INSALATA CAPRESE

From Capri comes a salad of fresh Roma tomato, fresh bufala mozzarella, fresh basil. Drizzled with extra virgin olive oil, and a light balsamic glaze! 13

ANTIPASTO DELLA CASA

Our famous Italian salad of imported meats and cheeses, served over a bed of crisp romaine with fresh and marinated veggies 16

CHEF SALAD

Romaine hearts, hard boiled eggs, turkey, ham, cheddar, swiss, assorted vegetables, pepperoncini 15

CREATE YOUR OWN BURGER

Create your own masterpiece!

Grass Fed Beef, choice of cheese, lettuce tomato, onion, choice of pub fries or zucchini fritters 14

Cheese:

Provolone
Mozzarella
Cheddar
Feta
Gorgonzola
Swiss
Fontina

Toppings: *1.00 each

Grilled Onions
Applewood Smoked Bacon
Pancetta
Avocado
Roasted Red Peppers
Mushrooms