



Ciao

Italian Bistro & Wine Bar



Cena

Appetizers

SHRIMP LUCA

Jumbo shrimp lightly breaded and flash fried topped with a lemon garlic cream sauce - 11.99

CALAMARI

Flash fried and tossed with our cherry peppers, capers, onions, and lemon garlic butter - 12.99

SAUSAGE RUSTICA

Italian sausage pan seared with sautéed banana peppers and onions - 11.99

ITALIAN MEATBALLS

Three house made meatballs topped with Bolognese sauce - 9.99

BRUSCHETTA

Sliced baguette topped with fresh basil pesto, stewed tomatoes, Mozzarella cheese, and balsamic reduction - 8.99

SHRIMP SCAMPI

Jumbo shrimp lightly breaded and flash fried and topped with capers, garlic, and white wine butter. 12.99

MARINATED PORTABELLA & BEEF TIPS

Grilled portabella mushroom and grilled beef tenderloin tips topped with our signature zip sauce - 13.99

FRESH BURRATA

Fresh burrata served with vine ripe tomatoes, pepperoncinis, Kalamata olives, fresh basil, and balsamic reduction - 12.99

EGGPLANT AUGUSTINE

Fried eggplant topped with marinara sauce, fresh Mozzarella, Parmesan cheese, and basil - 9.99

MUSSELS

Fresh Prince Edward Island Mussels sautéed with onion, garlic, Hungarian peppers, and fresh basil in a spicy marinara - 11.99

CHARCUTERIE BOARD

Chef's choices daily - 17.99

Soup & Salads

Add on to any salad: Chicken - 3.99 | Salmon - 6.99 | Shrimp - 7.99

MINISTRONE AMICI

Italian vegetable soup - 4.99

ZUPPA DEL GIORNO

Chef's soup of the day - 4.99

CAESAR

Fresh romaine, herbed croutons and shaved Parmesan - 10.99

WEDGE

A wedge of iceberg lettuce topped with crumbled bacon, sliced egg and bleu cheese with our bleu cheese dressing - 8.99

SPINACH SALMON

Mandarin oranges, toasted almonds, lemon vinaigrette, crumbled goat cheese and topped with a grilled Salmon filet - 17.99

TRAVERSE CITY SALAD

Fresh greens, Traverse City dried cherries, toasted pine nuts and Gorgonzola cheese tossed with a roasted shallot vinaigrette - 10.99

BURRATA CAPRESE

Fresh burrata served with vine ripe tomatoes, pepperoncinis, Kalamata olives, fresh basil, and balsamic reduction - 12.99

GNOCCHI ABRUZZO

Pan fried with shitake mushrooms, roasted red peppers, basil, Marsala wine and topped with goat cheese - 19.99

CIAO MAC & CHEESE

Grilled chicken, Hungarian peppers, roasted tomatoes and onions in a cheddar cream sauce. Tossed with a cavatappi pasta and baked with seasoned bread crumbs - 21.99

PASTA RUSTICA

Sautéed Italian sausage, red onions, banana peppers and spinach finished in a roasted garlic pomodoro sauce. Tossed with penne pasta - 20.99

LOBSTER RAVIOLI

Lobster claw meat stuffed with saffron pasta, tossed with shrimp, spinach, and roasted tomatoes. Served in a rich sherry cream sauce - 26.99

PENNE PALOMINO

Sautéed mushrooms, broccoli, onions, tossed in our signature tomato cream sauce - 18.99

EGGPLANT PARMESANO

Fresh eggplant lightly breaded and pan fried. Topped with our signature marinara and fresh Mozzarella. Served with capellini pasta - 18.99

PASTA CON POLLO

Sautéed chicken and bacon tossed with spinach, mushrooms, penne pasta, fresh garlic in a Asiago cream sauce and topped with fresh tomato relish - 21.99

TORTELLINI DIABLO

Cheese filled tortellini tossed with tri-colored peppers, onions and garlic in a chipotle cream sauce - 18.99

Add to any of these entrées:

Italian sausage 3.99 | Meatballs 3.99 | Baked cheese 1.99

Salmon 6.99 | Shrimp 7.99 | Chicken 3.99

All entrées include your choice of house salad or cup of soup.

Add Gorgonzola or Caesar salad for 3.29

Ciao Signature Plates

LAMB SHANK LOMBARDIA

Slow cooked Lamb shank served on a bed of Parmesan risotto with a natural braising reduction - 28.99

RED WINE BRAISED

BEEF ROAST Tender braised beef roast with garlic mashed potato and red wine au jus - 24.99

12 OZ CERTIFIED ANGUS BEEF® NEW YORK STRIP

Pan seared, sliced and served with red wine au jus, French fries, and tomato arugula salad - 29.99

PASTA DAVINCI

Jumbo shrimp, diver scallops, and fresh mussels, sautéed with white wine, herbs, capellini pasta, and palomino sauce - 25.99

BUTTERNUT RAVIOLI

Stuffed with butternut squash puree, walnuts and exotic mushrooms in a creamy marsala sage sauce - 20.99

All entrées include your choice of house salad or cup of soup.

Add Gorgonzola or Caesar salad for 3.29

Seafood

GREAT LAKE PERCH

Cornmeal dusted perch topped with capers and a lemon garlic beurre blanc sauce. Served with roasted garlic mashed potatoes and fresh vegetables - 24.99

SALMON RUSTICA

Hand cut grilled salmon served with polenta and fresh vegetables - 24.99

SCALLOPS

Pan seared diver scallops served with a bacon spinach risotto, and finished with a port wine reduction - 32.99

All entrées include your choice of house salad or cup of soup.

Add Gorgonzola or Caesar salad for 3.29

SHRIMP LUCA

Jumbo shrimp lightly breaded and flash fried, served with fresh vegetables and polenta and finished with lemon garlic cream sauce - 24.99

CATCH OF THE DAY

Market price.

SWORDFISH

Grilled swordfish topped with pickled red onion, arugula salad, lemon remoulade and served with parmesan risotto - 28.99

Steaks & Chops

Served with roasted garlic mashed potatoes and seasonal vegetable.

PORK CHOP

Hand cut pork chop, lightly breaded and topped with Boursin creamed spinach, mushrooms, and a Marsala wine demi glaze - 22.99

FILET MIGNON

Char grilled to perfection and topped with our signature zip sauce. - 34.99

All entrées include your choice of house salad or cup of soup.

Add Gorgonzola or Caesar salad for 3.29

RIBEYE

20oz hand cut ribeye, chargrilled and topped with signature zip sauce - 38.99

LAMB CHOPS

Four domestic lamb chops grilled to perfection - 39.99

VEAL CHOP

Char grilled to perfection and topped with zip sauce - 38.99

Veal & Chicken

Your choice of or Veal - 25.99 or All Natural Chicken - 19.99

Served with roasted garlic mashed potatoes and seasonal vegetable.

PICCATA

Sautéed with capers in a lemon white wine sauce.

PARMESANO

Topped with marinara sauce and Mozzarella cheese.

SALTIMBOCCA

Sautéed with extra virgin olive oil, white wine, and sage. Topped with imported prosciutto.

All entrées include your choice of house salad or cup of soup.

Add Gorgonzola or Caesar salad for 3.29

MARSALA

Sautéed with mushrooms in a marsala wine sauce.

GORGONZOLA

Roasted red peppers, Gorgonzola cheese in a garlic cream sauce.

DIABLO

Sautéed with jalapeño peppers, garlic, and cherry tomatoes in a lemon sage butter sauce.