

# Ciao Vino

## Italian Kitchen

In the 1980s I was part of a family that came over from Foggia Italy in 1930. The experience showed me the simplicity of good food and importance of sharing the simple joy of fresh ingredients with those you love. A family tradition I still practice today is gathering with friends to have Pasta every Sunday. An admiration for simple fresh ingredients is what life's about. Inspired by: *Carmela Rosato 1908-2000*

*Craig and Laura Decker: Owners of Ciao Vino Italian Kitchen, WG Kitchen & Bar Cincinnati and The Wine Guy Columbus*

## Zuppa and Insalate

### Italian Wedding Soup

Traditionally prepared with pastina, greens and meatballs in chicken stock topped with shaved Parmesan cheese. \$5

### Soup du Jour

Ask server for today's selection

### CV Chopped House Salad

Chopped romaine and iceberg lettuce with cucumbers, red onion, black olive, feta and a light Italian vinaigrette \$6

### CV Caesar Salad

Crisp romaine lettuce with shaved Parmesan, creamy Caesar dressing and house made croutons \$6

### CV Wedge Salad

Lettuce wedge, buttermilk Parmesan dressing, crispy bacon, and chopped tomato topped with bleu cheese \$7

### Panzanella Salad

Crusty country Italian bread, fresh mozzarella, heirloom tomato, cucumber, red onion, field greens and red wine vinaigrette \$9

### Tuscan Crispy Chicken Salad

Crispy tender panko chicken breast on a bed of romaine, red onion, tomato, dried cherries, sliced almonds, parmesan, red wine vinaigrette \$12

### Grilled Salmon Salad

Crispy romaine lettuce, French beans, feta, crispy potato straws and a balsamic vinaigrette and fried potato strings \$15

### Herbed Goat Cheese & Roasted Beet Salad

Goat cheese, shaved red onion, Granny Smith apple, spicy sweet pecans on mixed greens and Sherry pistachio vinaigrette \$10

## Primo

### Mozzarella Fritto

Three fresh mozzarella balls coated with an Italian beer batter and fried. Served on spinach with a red sauce ...Mangia! \$12

### Clams Italiano

Clams sautéed in white wine, garlic, chicken stock and tossed with spinach, red onions, fresh pear tomato and our house red sauce. \$12

Warm Crab and Artichoke Dip - Blue crab & artichokes in a four cheese dip with garlic toast points \$13

### Meatballs

Three large house made meatballs topped with our house red sauce, topped with fresh grated Parmigiano-Reggiano \$12

### Rice Balls

This street food favorite is made with risotto rolled with Prosciutto and cheese coated in Panko and fried crispy, served with our house red sauce and shaved Parmesan \$9

Calamari - Romano & herb crusted, fried crispy and sprinkled with our rosemary salt. With house red sauce & lemon aioli \$12

Pork Belly (uncured bacon) - Slow cooked for hours then herb rubbed and fried crisp. Served with herbed polenta fries and plated with an apple slaw. A great combination of flavors \$12

## Brick Oven Pizza & Bruschetta's

Gluten free crust available for all pizzas

### Goat Cheese and Peperonata Bruschetta

Roasted tri-color Peperonata, herbs, balsamic, creamy goat cheese on rustic Italian bread \$9

### Oven dried herbed Tomato and Mozzarella Bruschetta

Oven dried herbed tomato, melted fresh mozzarella, basil, balsamic glaze \$9

Steak Bruschetta With tender grilled steak, braised Zinfandel onions, Swiss cheese, and chive oil \$10

Bruschetta Sampler (6 pc) Samples of each \$13

### The Vegetarian Pizza

Mushrooms, oven roasted tomatoes, red onion, olives, roasted peppers, mozzarella, shredded Parmesan and garlic oil \$12

### Margherita Pizza

Fresh mozzarella and provolone cheese with pear tomatoes, fresh basil finished with garlic oil drizzle \$12

### Pepperoni Pizza

The classic Pepperoni pizza, herbed pizza sauce, mozzarella and Parmesan cheese \$13

### Blackened Chicken Pizza

Blackened chicken, fresh basil, caramelized red onion, goat cheese and creamy Parmesan sauce \$13

### White Pizza

Shrimp, caramelized red onion, sundried tomato pesto, creamy white sauce, chive oil \$14

# Frutti di Mare

## 🌿 Seared Salmon

Pan seared salmon with charred tomatoes in a sauce made from lemon, capers, lobster butter and white wine.  
Served with crispy fingerling potatoes and French beans

\$22

## 🌿 Blackened Scallops Risotto

Thyme and onion risotto with spicy sautéed scallops and asparagus, topped with a raspberry drizzle and crumbled bleu Cheese.

\$24

## Shrimp Cakes

Shrimp cakes with herbs, spices and Italian bread crumbs. Rolled in an herbed panko and sautéed till crispy. Served with herbed sea salt fingerling potatoes, asparagus and topped with a pear reduction

\$21

# Carne

## 🌿 \*Grilled Beef Tenderloin Filet

Beef tenderloin filet grilled to order with garlic butter, served with garlic smashed red skin potatoes and French beans

\$29

## 🌿 \*14oz Bone-In NY Strip

Seasoned perfectly and topped with garlic butter. Served with garlic smashed red potatoes and French beans

\$29

**Add to any steak:** Gorgonzola crust \$3, Spicy Shrimp \$6

## 🌿 Chicken Marsala

Sautéed seasoned chicken breast with a mushroom Marsala "cream sauce", garlic smashed red skin potatoes and French beans

\$18

## 🌿 \*Herb Crusted Pork Tenderloin

Crusted with herbs and topped with blueberry red wine demi, garlic smashed red skin potatoes and asparagus

\$22

# Pasta's

## Now with half portions available too

🌿 Gluten free pasta can be substituted for certain pastas

## Carmella's Lasagna

Carmella taught me this recipe in the late 1980s after which it quickly became a house favorite for my friends and family. Made with seasoned beef (our meatball recipe) and then we add a thick layer of seasoned ricotta all covered with plenty of house red sauce.

**New Portion size \$15**

## Spaghetti and Meatballs

From Foggia Italy comes the recipe for our house red sauce, served with our hand-made meatballs.

\$17

## Ciao Pasta

Angel Hair pasta tossed with sautéed mushroom, spinach, onions, peas, garlic tossed in a garlic tomato cream sauce.

**Half Portion \$11** Dinner Size \$16

## Pasta Diavolo

Penne tossed in our spicy compound butter, deglazed with white wine, cream and finished with fresh pear tomato and chive oil.

**With Chicken \$17** or **With Shrimp \$19**

## Lobster & Shrimp with Fettuccinni

Lobster and shrimp sautéed and tossed with pear tomatoes, red onion & asparagus tops with fettuccinni and lobster butter cream sauce.

**Half Portion \$13** Dinner Size \$20

## Wild Mushroom Ravioli

Portabella, Shitake, Crimini mushrooms with ricotta and Parmesan cheeses filling. Tossed in a mushroom cream sauce and topped with a toasted Panko and Pesto topping:

**Half Portion (4) \$11** Dinner Size (8) \$18

## Pasta Bolognese

Rich slow cooked Bolognese meat sauce tossed with an herbed Pappardelle pasta topped with Parmesan cheese

\$17

## Baked Pomodoro Zitti Rigati

Our house red sauce tossed with tender chicken, ziti pasta, mozzarella and Parmesan cheeses baked till golden brown

\$18

## Chicken Picatta

Egg dipped and dredged chicken breasts sautéed with capers, white wine. Plated with garlic lemon cream sauce over angel hair pasta

**Half Portion \$12** Dinner Size \$18

## Chicken Italiano

Sautéed Romano crusted chicken breast placed atop a fettuccinni Alfredo and our house red sauce then topped with melted Mozzarella cheese.

\$18

🌿 Indicates Gluten Free items. Items like pasta and pizza will be substituted with gluten free pasta or crust but must be asked for at time of ordering and ask for no dredge on chicken dishes. As will all allergies **ALWAYS** alert your server to any allergies that we may take the best care to handle your dishes

An 18% gratuity will be automatically added to parties of 8 or more.

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

\*Steaks cooked to request. Consuming raw or undercooked meats, poultry, seafood or eggs may increase your risk of foodborne illness.  
**Please inform your server of any food allergies.**