



American and Italian affair

Starters

CiaoBaby! Sticks \$6

Two breadsticks stuffed with mozzarella & dipped in garlic butter and herbs. Served with dipping sauce

Rolled Stuffed Eggplant \$9

Rolled and stuffed eggplant with ricotta and mozzarella cheese drizzled with marinara and herbs

Goat Cheese Casserole \$9

Baked goat cheese, diced kalamatas, baked in marinara, and served with garlic pesto toast points

Chicken Tender Vesuvio \$10

Four large tenders, sauteed in vesuvio sauce, herbs, and served over french fries

Stuffed Melrose Peppers \$11

Stuffed with sausage and served with an addicting sauce to dip your bread in

Cold Chopped Shrimp Cocktail \$10

Three layers of shredded lettuce, chopped shrimp & cocktail sauce. Easy to eat and share with garlice pretzel toast points

Baked Clams \$12

A dozen littleneck clams with enough sauce to dip your bread in red or white broth
(Also Available: Steamed Clams or Mussels)

Stuffed Artichoke \$9

A lost art. Stuffed with garlic bread crumbs, parmesan cheese, herbs and spices, and topped with a light broth

CiaoBaby! Burnt Pasta \$10

Fried angel hair pasta sauteed in butter and marinara until it's crispy and burnt

CiaoBaby! Salads

Half Salad \$9.50 Full \$17
Full will feed two comfortably

Very Chopped Salad Meatless

Very chopped greens, diced celery, carrots, red cabbage, gorgonzola cheese, pasta, and , red onion, cucumber, tomato, red pepper, toffee nuts. Served with mango chardonnay dressing

Sweet Fried Pepper Salad

Sliced, fried cubanella peppers, fontinella wedges, red onion, tomato, and cucumbers on a bed of romaine with our roasted garlic balsamic dressing.

Umbriago Salad

Our zesty Caesar with a twist. Chopped romaine, hard boiled egg whites, tomato, cucumber, grilled asparagus, grilled sliced chicken, croutons, parmesan sprinkles, and black pepper.

Tossed with our Caesar dressing

Chopped Antipasta Salad

Imported Genoa salami, cappicola, ham, veal bologna, pepperoni, tomato, red onion, kalamata olives, artichoke hearts, pepperonchini, fontinella and shredded mozzarella on a chopped bed of greens, served with roasted garlic balsamic dressing

Create Your Own Pasta

1st: Choose your sauce

Alfredo \$13
Marinara \$10
Aglione \$10
Arribiata \$14
Suprema \$13
Bolognese \$13
Pomodoro \$10
Creamy Pesto \$10

2nd: Choose your pasta

Angel Hair
Linguini
Fettuccini
Farfalle
Penne
Rigatoni
Trottole
Gluten Free

Finally choose your fresh ingredients

Extra Garlic \$1
Broccoli \$1
Spinach \$1
Peas \$1
Mushrooms \$1
Onions \$1
Black Olives \$1

Hot Peppers \$1
Rstd Sweet Pepper \$2
Grilled Asparagus \$2
Grilled Zucchini \$2
Grilled Squash \$2
Ricotta \$3

Goat Cheese \$3
Gorgonzola \$3
Artichoke Hearts \$3
Eggplant Cutlets \$3
Capers \$3
Anchovy \$3
Chicken Breast \$4

Sun-dried Tomato \$4
Pine Nuts \$4
Meatballs \$4
Italian Sausage \$4
Mussels \$5
Calamari \$6
Prawns \$9

Uniquely at *CiaoBaby!*

All entrées include fresh bread, *CiaoBaby!* dip, and a house salad
Complimentary in the restaurant

Gnocci Suprema \$18

Our homemade potato dumplings served in our ever popular suprema sauce

Four Cheese Baked Pasta \$13

Ricotta, mozzarella, provolone and parmesan cheese. Sautéed in marinara and baked with penne

Stuffed Lasagna \$13

Layers of ricotta, spinach, and crumbled Italian sausage, with marinara sauce and topped with mozzarella cheese

Double Stuffed Eggplant \$14

Aunt Dodie's specialty! Homemade eggplant cutlets, stuffed generously with ricotta, mozzarella cheese, and herbs

***CiaoBaby!* Ravioli \$14**

Jumbo stuffed ravioli with crumbled Italian sausage, and sautéed broccoli in our suprema sauce with crumbled Italian sausage

Stuffed Meatloaf \$15

Stuffed with four cheeses, spinach, Canadian bacon, and herbs. Served with vegetable of the day and potato wedges

Seafood

Linguini & Clam Sauce \$16

Chopped and whole clams sautéed in a red or white wine broth. Served over linguini

Jumbo Shrimp Diablo \$17

Five shrimp, sautéed in a spicy marinara with roasted peppers, and grilled onions. Served over linguini

Bacala Fish \$18

Fresh wild cod sautéed in olive oil, stewed tomatoes, herbs & spices, kalamata olives, onions, and capers. Served over fettuccini

Grouper Franchise \$20

Grouper whisked in flour and eggs batter. Sautéed in white wine and lemon. Served over angel hair

Prawns & Rapini \$20

Prawns and rapini sautéed in aglio y olio sauce. Served over trottole pasta

Zuppa di Mare or Zuppa di Pesce \$24 (white broth) (red broth)

Chopped clams, whole clams, mussels, calamari, and shrimp. Served over linguini in a splendid broth.

Italian American Affair

Chicken Milanese \$14

Breaded, lightly pounded chicken cutlets seared in garlic butter and herbs. Topped with roasted sweet peppers and served on a bed of linguini with marinara

Chicken Parmesan \$14

Breaded, lightly pounded chicken cutlets, drizzled with marinara, covered with cheese and served over linguini

Braciole \$20

Rolled flank steak, slow-cooked and stuffed with herbs, spices, parmesan, raisins and pine nuts. Served over fettuccini in red sauce

Chicken Spindini \$16

Two chicken breasts topped with prosciutto, spinach, and provolone. Sautéed in a cream sherry sauce, served over angel hair

Prime N.Y. Steak \$□

Twelve ounce U.S.D.A prime sirloin steak, grilled to order. Served with grilled seasonal vegetables and a baked potato

Chicken Piccata \$14

Two chicken breasts, whisked in flour & sautéed in white wine, lemon, and capers. Served over fettuccini

Stuffed Cubanelle Peppers \$16

Sweet peppers stuffed with a meatball filling, pastina, and sautéed in sherry marinara sauce

Check out our specials and desserts on the *CiaoBaby!* chalkboard