

ANTIPASTI

Calamari Fritti

Served with hot or sweet marinara

\$10.95

Jumbo Shrimp Cocktail **GF**

Served with cocktail sauce

\$15.95

Jumbo Lumb Crab Cakes **GF**

Avocado salsa

\$15.95

Zuppa Di Clams **GF**

Hot or sweet

\$11.95

Balsamic Calamari

Tender fried sauteed with diced tomatoes, scallions, balsamic reduction

\$13.95

Prince Edward Island Mussels **GF**

Served in a hot or sweet marinara sauce

\$10.95

Mozzarella En Carroza

Lightly battered fresh mozzarella with marinara sauce

\$9.95

Fried Zucchini

\$9.95

Roasted Beets Tower **GF**

Layered with goat cheese baby arugula, finished with drizzled balsamic reduction

\$10.95

Tomato Bruschetta

Served on Tuscan toast points

\$9.95

Polpette di Casa

Meatballs in a tomato sauce

\$9.95

ZUPPE

Bowl **\$6.95**

• Minestrone • Pasta Fagioli • Chicken Pastina • Daily Special

INSALATE

Ciao Bello Organic

Baby Greens **GF**

Fresh strawberries, walnuts, goat cheese in a raspberry vinaigrette

\$11.95

Iceberg Wedge **GF**

Iceberg wedge, chopped tomatoes, crispy bacon & onions in a blue cheese dressing

\$11.95

Fennel **GF**

Thinly sliced fennel & baby arugula, mashed pecans, sun dried cranberries, goat cheese in a figs vinaigrette

\$11.95

Famous Italian **GF**

Mixed greens with cucumber tomatoes, olives & red onions in an Italian dressing

\$10.95

Turkey Cobb **GF**

Iceberg lettuce, baby greens, tomatoes, avocado red onion, hard boiled eggs, gorgonzola cheese in a red wine vinaigrette

\$14.95

Classic Caesar **GF**

Crispy romaine hearts, croutons & parmigiano reggiano

\$11.95

Roasted Beets **GF**

Cucumbers, tomatoes, red & golden beets red onion, gorgonzola cheese in a balsamic vinaigrette

\$11.95

Benny's Salad **GF**

Iceberg, quinoa, tomatoes, avocado, cucumber, red onion in a red wine vinaigrette with shaved parmigiano reggiano

\$11.95

• Add Jumbo Shrimp \$2.00 each

• Add Grilled Chicken \$3.00 each

SERVED ON YOUR CHOICE OF FRESH BAKED FOCACCIA OR WRAP

Chicken & Broccoli Rabe

Grilled chicken, broccoli rabe, roasted pepper & fresh mozzarella cheese

\$12.95

Chicken Spinach

Grilled chicken, spinach, onions, mushrooms & mozzarella cheese

\$12.95

Chicken Parm

Breaded cutlet, mozzarella cheese & meat sauce

\$12.95

Chicken Milanese

Grilled eggplant, baby arugula & fresh mozzarella with honey mustard

\$12.95

Grilled Eggplant

Sliced grilled eggplant, roasted pepper & fresh mozzarella cheese

\$12.95

Angus Beef Sliders

Served with fries

\$12.95

Eggplant Parm

Lightly battered mozzarella cheese & marinara sauce

\$12.95

Chicken Caesar

Grilled chicken romaine, caesar dressing

\$12.95

Meatball Parm Sliders

Served with fries

\$12.95

Consuming raw or under cooked meats, fish, shellfish or fresh shell eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. If you have food allergies, please let your server know when ordering.

GF Available Gluten Free

PIZZA PERSONAL 9

Margarita **GF**

Sliced seasonal roma tomatoes, fresh mozzarella, basil & olive oil

\$12.95

Buffalo Chicken **GF**

Grilled Chicken Buffalo sauce choice of ranch or blue cheese dressing

\$13.95

Ciao Bello **GF**

Topped with diced chicken cutlet, fresh mozzarella, tomatoes, baby arugula & balsamic reduction

\$12.95

Famous Personal Pizza **GF**

\$12.90

White Pizza **GF**

Fresh ricotta, mozzarella cheese & parsley

\$12.95

Brooklyn Square

Square thin crust sicilian, mozzarella cheese, sweetened tomato sauce & fresh basil

\$13.95

Baked Lasagna

Homemade pasta layered with seasoned beef ricotta, mozzarella cheese meat sauce

\$18.95

Eggplant Parmigiana **GF**

Topped with mozzarella & marinara sauce

\$16.95

Ravioli **GF**

Filled with ricotta cheese, marinara or meat sauce

\$14.95

Fusilli

Diced shrimp, broccoli rabe, cannellini beans grape tomatoes, olive oil & garlic sauce

\$18.95

Lobster Ravioli

Diced shrimp, asparagus tips & plum tomatoes in a pink brandy sauce

\$24.95

Jumbo Shrimp **GF**

Marinara fradiaulo, scampi or oreganato sauce served over linguine

\$18.95

Chicken Parmigiana **GF**

Lightly breaded, topped with mozzarella cheese & marinara sauce

\$17.95

Veal Parmigiana **GF**

Lightly breaded topped with mozzarella cheese, meat & marinara sauce

\$19.95

TRADIZIONALE

Ziti al Forno **GF**

Creamy ricotta mozzarella cheese & marinara sauce

\$14.95

Add Sausage or Eggplant

\$14.95

FARINACEI

Spaghetti & Meatballs

Served with meat sauce

\$15.95

Gnocchi Ciao Bello

Potato dumpling, plum tomatoes, fresh mozzarella & basil

\$14.95

Cavatelli & Broccoli

White wine, olive oil & roasted garlic sauce

\$14.95

Fettuce Bolognese

Tossed with our hearty meat sauce

\$12.95

Eggplant Sorentino **GF**

Baked eggplant served with basil in a light marinara sauce

\$14.95

Eggplant Rollantine

Stuffed with mozzarella & ricotta cheese in a marinara sauce

\$16.95

Linguine Vongole

White or red clams sauce

\$15.95

Homemade

Whole Wheat Fettucine

Grilled chicken, asparagus, sun dried tomatoes, roasted garlic garlic chardonnay sauce

\$16.95

Penne Vodka **GF**

Sweet baby peas & Prosciutto served in a pink vodka sauce

\$14.95

PESCE

Flounder Francese

Lightly buttered served over sauteed spinach

\$20.95

Grilled Salmon

Seared broccoli rabe & grape tomatoes aged balsamic reduction

\$24.95

CARNE

Chicken Milanese

Lightly panko crusted chicken breast, baby arugula, tomatoes & fresh mozzarella in a light balsamic vinaigrette

\$17.95

Chicken Benny

Pan seared chicken breast, poached pears & sun dried cranberry in a roasted shallot cherry wine demi-glaze

\$17.95

Chicken Francese

Lightly battered sauted in a white wine lemon sauce

\$17.95

Veal Saltambuca

Alla Romana

Prosciutto, mozzarella cheese & spinach in a marsala wine demi-glaze

\$19.95

Chicken Funghi

Exotic mushroom in a marsala wine demi-glaze

\$19.95

CONTORNI

Risotto
\$7.95

Spinach
\$5.95

Mac & Cheese
\$7.95

Mashed Potatoes
\$7.95

French Fries
\$7.95

Pasta
\$5.95

Wild Mushrooms
\$7.95