

CIAO VINO WINE BAR MENU

~ SMALL PLATES ~ PICCOLI PIATTI ~

Salmon Gravlax

There is nothing I love more than Salmon Gravlax. Nothing. Our homemade gravlax is salt-and-sugar-cured. It's undeniably delicious. This noble fish is also very good for your health! Served with crackers. **\$19 GF**

Shrimp Diavola

This dish has much taste and appearance. Fresh parsley adds flavor in the spicy tomato sauce. You should know that this recipe has also omega-3 fatty acids. Ingredients: 6 large shrimp, tomato, garlic, olive oil, parsley, salt, and crushed red pepper. **\$19 GF**

Bruschetta Napoletana

There's something that I know without a doubt. Bruschetta was created in my hometown of Naples. Our classic Neapolitan Bruschetta consists of toasted bread topped with fresh tomatoes, basil, garlic, olive oil, salt, black pepper, and a pinch of dried oregano. **\$10**

Fire-Roasted Eggplant Bruschetta

Our delicious Fire Roasted Eggplant Bruschetta is kissed with a wonderfully smoky flavor that will make your taste buds sing. Let your appetite be your inspiration! **\$10**

Mushroom Bruschetta

A fantastical take on bruschetta! Toasted bread topped with mushrooms sautéed with olive oil, garlic, parsley, salt, and black pepper. garnished with Parmigiano Reggiano **\$11**

Burrata

Since I was a child, I remember that my mother served Burrata every Sunday for lunch. I have the privilege to say that I grew up eating Burrata. Today, Burrata has become famous all over the world. Ciao Vino's Burrata is imported from Italy and served with our cherry tomatoes, basil, olive oil, salt, and pepper. Served with bread. **\$19 GF**

Beef Meatballs

Neapolitan Meatballs are pure poetry. There are no words to describe them. Made of beef, then gently stewed in our tomato sauce for an outstanding achievement. Served with bread. **\$11**

Basil Pesto

Our classic Italian basil pesto is made the traditional way. Consisting of basil, olive oil, Romano cheese, pine nuts, and garlic, our pesto is uniquely soft and creamy. Served with pita bread. **\$10**

Tuna

With each bite of our sushi grade tuna, you are greeted with a distinct medium-full flavor that changes from light to rich, complemented by a sophisticated texture. Sashimi-grade tuna, soy sauce, sesame oil, green onions, toasted sesame seeds, macadamia nuts, crushed red pepper. **\$19**

Flat Bread

Our flat bread is out of control! With a similar appearance to Margherita pizza, we top flat pita bread with our pizza sauce, fresh mozzarella, and basil. **\$11**

Castelvetro Olive

From the Sicilian region of Italy, our most popular olive, is large and bright green with lots of meat on the pit. Olive di Castelvetro are mild in flavor with a slightly saline and non-bitter aftertaste...usually people who don't like olives, love these. **\$8 GF**

Cerignola Olive

Cerignola olives are one of the largest olives in the world! This olive is from the Italian region of Puglia and takes the name of the city of Cerignola. These are mild in flavor, but very fruity and crisp. The most impressive feature is their firm texture and meatiness. **\$8 GF**

~ MAIN COURSES ~ PIATTI PRINCIPALE ~

Pork Chops

Our baked pork chop is juicy, tender and full of flavor. It is placed on a bed of roasted vegetables and potatoes, then topped with our imported fig glazed balsamic which is not too sweet and not too sour. It has a great rich harmony. Full of sweet and natural fig flavor. **\$35**

Salmon All'Antonio

My dear friends, as we all know the Salmon is one of the best sources of Omega-3 fatty acids, a great sort of protein, high in B vitamins, and a good source of potassium and selenium. Baked salmon fillet laid on a bed of broccoli and heirloom potatoes then topped with the famous Antonio lemon sauce. **\$35**

~ SALADS ~ INSALATE ~

Classic Caprese

This is a classic salad from the beautiful island of Capri. Slices of tomato and fresh mozzarella dressed with olive oil and fresh basil **\$12 GF**

Classic Caesar

This is my version of Caesar salad. Romaine lettuce, croutons and grated Parmesan cheese tossed with my Caesar dressing **\$14**

Eggplant Caprese

This dish is a revisited Caprese. We start with a slice of eggplant, then I put a slice of mozzarella, basil, oil, salt, and pepper. I repeat the same process and build myself a small tower. **\$15 GF**

Antonio's Fall Salad

This salad of mine can be defined with a song of colors and flavors of the motherland. My salad consists of tomatoes, cucumbers, mushrooms, carrots, red onions, olives, and lettuce. Delicately dressed with extra virgin olive oil, salt, and black pepper. **\$13 VG/GF**

Classic Mediterranean

My beautiful Naples was founded by the Greeks in the 1st millennium BC. This salad unites Naples with Greece because we have the same flavors and the same face. Tomatoes, cucumbers, red onions, kalamata olives, and feta cheese paired with an extra virgin olive oil, red wine vinaigrette, and oregano dressing. **\$13 GF**

~ CHARCUTERIE ~ SALUMERIA ~

Gourmet Cured Meat Platter

My idea of heaven: eating cured meat to the sound of angels' trumpets. Our meat plate is an expression of sensational flavors. It comes with 3 cured meats, apricot, figs, almonds, baby cucumbers, and large capers. **\$35**

Gourmet Cheese Platter

We find cheese in stories, novels, poems, and songs because not only is cheese rich in protein, it's also a staple of our culture. Our cheese plate is a poem. It comes with our 3 cheeses as well as apricots, figs, almonds, baby cucumbers, and large capers. **\$35**

Gourmet Cheese & Cured Meat Platter

Now the Gourmet Ciao Vino Plate! it's an armory of flavors that comes naturally together like the voice of Andrea Bocelli. Revel in both cheese and cured meats, as well as dates, apricots, figs, almonds, baby cucumbers, and large capers. **\$60**

all platters are served with our marvelous chutney

~ DRIED FRUIT ~ FRUTTA SECCA ~

Dates **Datteri \$7**

Dried figs **Fichi secchi \$7**

Dried apricots **Albicocche secche \$6**

~ GOURMET CHEESES ~ FORMAGGIO ~

Pecorino Romano D.O.P.

Made from sheep's milk. White in color, hard, and salty cheese. The sharpness depends on the period of maturation; five to seven months is our preference. We hope it will be yours! **\$7**

Caprino D.O.P.

Caprino is a cheese made from goat's milk. The name of the cheese derives from the Italian word for goat, capra! Our Caprino fresco is bitter sweet, creamy, slight citrusy taste. **\$7**

Gorgonzola D.O.P.

Made from cow's milk. Named for its town of origin, outside Milan. Though the only true Gorgonzola comes from Italy's Lombardy and Piedmont regions. Sharp, spicy, herbal overtones offer the unique balance to the rich, creamy heart of this cheese. Poetry of taste. **\$7**

~ GOURMET CURED MEATS ~ SALUMI ~

Prosciutto di Parma D.O.P.

Made from leg of pork. Elegantly fragrant with a sweet flavor unique to the climate of Parma, Italy. We import only the best from this region for your appreciation. **\$8**

Calabrese Salami D.O.P.

Made from pork shoulder. Authentic salami infused with a robust flavor of the traditional Calabrese spicy peppers. Dry-cured for six months in controlled temperatures, we bring this exceptional product from Southern Italy to your table. **\$7**

Salami D.O.P.

Made of pork and lean beef. Old world salami. Meats blended and seasoned with red wine, garlic, sea salt, smoked and then aged. Milanese pride of this salami is served to your palate only when spring-fresh. **\$7**

~ DESSERT ~ DOLCE ~

Tiramisu \$9

Panna Cotta \$7

Chocolate Mousse \$9