



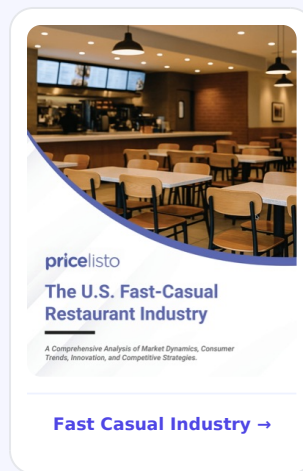
Ciao

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Menu Prices — October 23, 2026

Ciao menu with prices in United States, updated November 2019: 39 items
across 5 categories, prices from \$10.80 to \$50.40.

Restaurant & Food Industry Reports



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Ciao Menu with Prices (United States)

Ciao menu with prices in United States, updated November 2019: 39 items across 5 categories, prices from \$10.80 to \$50.40. Prices are collected by PriceListo and may vary by location. See the latest prices online at www.pricelisto.com/menu-prices/ciao

Menu categories: Most Ordered · Starters · Salads & Soup · House Made Pasta · Entrées

Most Ordered

ITEM	PRICE
Chicken Parmesan Italian breaded chicken breast topped with marinara and fresh mozzarella served over casarecce pasta tossed with house m...	\$25.20
Meatballs Deux boulettes bien dodues de porc et de bœuf à la sicilienne, reposant sur un lit de buccatini nappé de notre sauce mar...	\$24.00
Caesar Romaine, shaved Parmigiano-Reggiano, croutons and homemade dressing.	\$10.80
Filet Mignon Grilled 8 ounce U.S.D.A. Choice filet mignon with a port wine demi glaze, vegetable of the day and truffle parmesan pota...	\$50.40
Wedge Salad Boston bib lettuce, tomatoes, marinated red onion, apple wood smoked bacon and house bleu cheese.	\$12.00
Cacio E Pepe Bucatini tossed with fresh cracked pepper and parmigiano-reggiano.	\$25.20
Bolognese A traditional Italian meat sauce made with ground beef, pork and veal married together in a delicate tomato based sauce...	\$25.20
Ravioli Di Carne Homemade raviolis stuffed with a mixture of fresh ground sirloin and pork, imported Italian cheeses and fresh spinach. T...	\$26.40
Burrata House made burrata over organic baby arugula tossed with extra virgin olive oil and lemon, topped with imported sweet ch...	\$22.80
Meatball A 4 ounce sicilian style meatball braised in house marinara and topped with parmigiano-reggiano.	\$10.80
Lobster Bisque Garnished with lobster meat.	\$10.80
Arancini Ask your server about today's flavor.	\$13.20

Starters

ITEM	PRICE
Burrata (Starters) House made burrata over organic baby arugula tossed with extra virgin olive oil and lemon, topped with imported sweet ch...	\$22.80
Prosciutto Wrapped Asparagus Grilled asparagus wrapped with gorgonzola dolce and prosciutto over arugula with olive oil and lemon finished with a tru...	\$15.60
Arancini (Starters) Ask your server about today's flavor.	\$13.20
Shrimp Chartreuse A classic house specialty, sautéed Argentinian red shrimp flambeed with chartreuse and finished with cream, served over...	\$22.80
Bruschetta A blend of roasted bell red peppers, artichoke hearts, castleverano olives and garlic finished with olive oil and balsam...	\$15.60
Meatball (Starters) A 4 ounce sicilian style meatball braised in house marinara and topped with parmigiano-reggiano.	\$10.80

ITEM	PRICE
Maryland Style Steamed Shrimp	\$18.00
A half pound / full pound of Argentinian red shrimp steamed in Chesapeake Bay seasoning served with cocktail sauce and I...	
Oysters Lobsterefeller	\$27.60
Fausses huitres de l'île-du-Prince-Édouard sur demi-coquille, se mariant avec du homard du Maine, des épinards crémeux e...	
Espresso and Stout Glazed Pork Belly	\$18.00
House smoked over braised purple cabbage.	
Salads & Soup	
ITEM	PRICE
Wedge Salad (Salads & Soup)	\$12.00
Boston bib lettuce, tomatoes, marinated red onion, apple wood smoked bacon and house bleu cheese.	
Caesar (Salads & Soup)	\$10.80
Romaine, shaved Parmigiano-Reggiano, croutons and homemade dressing.	
Beet Salad	\$12.00
Roasted crimson and golden beets, mixed greens, house ricotta and pistachios with a white balsamic vinaigrette.	
Lobster Bisque (Salads & Soup)	\$10.80
Garnished with lobster meat.	
House Made Pasta	
ITEM	PRICE
Meatballs (House Made Pasta)	\$24.00
Deux boulettes de viande de porc et de bœuf de style sicilien pesant chacune 4 onces, servies sur des bucatini à la sauc...	
Chicken Parmesan (House Made Pasta)	\$25.20
Italian breaded chicken breast topped with marinara and fresh mozzarella served over casarecce pasta tossed with house m...	
Pesto	\$20.40
Casarecce pasta tossed with roasted red pepper pistachio pesto or sweet basil pesto finished with Parmigiano-Reggiano.	
Bolognese (House Made Pasta)	\$25.20
A traditional Italian meat sauce made with ground beef, pork and veal married together in a delicate tomato based sauce...	
Braised Beef and Pork	\$30.00
Beef and pork braised in Italian red wine and tomatoes, tossed with hand cut pappardelle pasta.	
Sausage and Gnocchi	\$30.00
House Italian sausage tossed with gnocchi and mushrooms in a marsala wine sauce, mozzarella cheese.	
Cacio E Pepe (House Made Pasta)	\$25.20
Bucatini tossed with fresh cracked pepper and parmigiano-reggiano.	
Ravioli Di Carne (House Made Pasta)	\$26.40
Homemade raviolis stuffed with a mixture of fresh ground sirloin and pork, imported Italian cheeses and fresh spinach. T...	
Entrées	
ITEM	PRICE
Filet Mignon (Entrées)	\$50.40
Grilled 8 ounce U.S.D.A. Choice filet mignon with a port wine demi glaze, vegetable of the day and truffle parmesan pota...	
Rosemary Duroc Iowa Pork Chop	\$33.60
Grilled with a bourbon, maple and mustard reduction, vegetable and truffle Parmesan potatoes.	
Salmon	\$36.00
Citrus grilled alaskan salmon served with a citrus vinaigrette, goat cheese and scallion polenta cake.	

ITEM	PRICE
Grilled Shrimp Grilled shrimp, roasted red pepper vinaigrette, goat cheese and scallion polenta cake.	\$30.00
Scallops Pan seared pacific sea scallops over seasonal risotto, finished with a smoked tomato vinaigrette.	\$46.80
Maryland Style Crab Cakes Jumbo lump blue crab cakes served with a three mustard sauce and truffle parmesan potatoes.	\$45.60