



Ciao

Italian Bistro & Wine Bar

Cena

Appetizers

SHRIMP LUCA
Jumbo shrimp lightly breaded and flash fried topped with a lemon garlic cream sauce - 12.99

CALAMARI
Flash fried and tossed with our cherry peppers, capers, onions, and lemon garlic butter - 12.99

SAUSAGE RUSTICA
Italian sausage pan seared with sautéed banana peppers and onions - 12.99

ITALIAN MEATBALLS
Three house made meatballs topped with Bolognese sauce - 9.99

BRUSCHETTA
Sliced baguette topped with fresh basil pesto, stewed tomatoes, Mozzarella cheese, and balsamic reduction - 8.99

SHRIMP SCAMPI
Jumbo shrimp lightly breaded and flash fried and topped with capers, garlic, and white wine butter. 12.99

CHARCUTERIE BOARD
Chef's choices daily - 17.99

MARINATED PORTABELLA & BEEF TIPS Grilled portabella mushroom and grilled beef tenderloin tips topped with our signature zip sauce - 13.99

FRESH BURRATA
Fresh burrata served with vine ripe 'tomatoes, pepperoncinis, Kalamata olives, basil pesto, and balsamic reduction - 12.99

EGGPLANT AUGISTINE
Fried eggplant topped with marinara sauce, fresh Mozzarella, Parmesan cheese, and basil - 9.99

MUSSELS
Fresh Prince Edward Island Mussels sautéed with onion, garlic, Hungarian peppers, and fresh basil in a spicy marinara - 11.99

ROASTED BRUSSEL SPROUT SALAD
Roasted brussel sprouts, bacon, white cheddar, tomato, and balsamic glaze - 12.99

Soup & Salads

Add on to any salad: Chicken - 3.99 | Salmon - 6.99 | Shrimp - 7.99

MINISTRONE AMICI
Italian vegetable soup - 4.99

ZUPPA DEL GIORNO
Chef's soup of the day - 4.99

CAESAR
Fresh romaine, herbed croutons and shaved Parmesan - 10.99 Petite 5.99

WEDGE
A wedge of iceberg lettuce topped with crumbled bacon, sliced egg and bleu cheese with our bleu cheese dressing - 8.99

HOUSE SALAD
Mixed greens, cucumbers, grape tomato, carrots, and your choice of dressing - 10.99 Petite 5.99

SPINACH SALMON
Mandarin oranges, toasted almonds, lemon vinaigrette, crumbled goat cheese and topped with a grilled Salmon filet - 17.99

TRAVERSE CITY SALAD
Fresh greens, Traverse City dried cherries, toasted pine nuts and Gorgonzola cheese tossed with a roasted shallot vinaigrette - 11.99 Petite 6.99

BURRATA CAPRESE
Fresh burrata served with vine ripe tomatoes, pepperoncinis, Kalamata olives, basil pesto, and balsamic reduction - 12.99

PENNE PALOMINO
Sautéed mushrooms, broccoli, onions, tossed in our signature tomato cream sauce - 19.99

EGGPLANT PARMESANO
Fresh eggplant lightly breaded and pan fried. Topped with our signature marinara and fresh Mozzarella. Served with capellini pasta - 19.99

PASTA CON POLLO
Sauteed chicken and bacon tossed with spinach, mushrooms, penne pasta, fresh garlic in a Asiago cream sauce and topped with fresh tomato relish - 21.99

TORTELLINI DIABLO
Cheese filled tortellini tossed with tri-colored peppers, onions and garlic in a chipotle cream sauce - 19.99

CIAO MAC & CHEESE
Grilled chicken, Hungarian peppers, roasted tomatoes and onions in a cheddar cream sauce. Tossed with cavatappi pasta and baked with seasoned bread crumbs - 21.99

LOBSTER RAVIOLI
Lobster claw meat stuffed with saffron pasta, tossed with shrimp, spinach, and roasted tomatoes. Served in a rich sherry cream sauce - 26.99

Steaks & Chops

PORK CHOP
Hand cut pork chop, lightly breaded and topped with Boursin cheese, sautéed spinach and mushrooms, in a Marsala wine demi glace with Chef's potatoes and fresh vegetables - 24.99

 **12 OZ CERTIFIED ANGUS BEEF® NEW YORK STRIP**
This classic is grilled to perfection and topped with our signature zip sauce. Served with Chef's potatoes and fresh vegetables - 29.99

FILET MIGNON
Char grilled to perfection and topped with our signature zip sauce with Chef's potatoes and fresh vegetables. - 34.99

LAMB SHANK LOMBARDIA
Slow cooked Lamb shank served on a bed of Parmesan risotto with a natural braising reduction - 28.99

LAMB CHOPS
Four domestic lamb chops grilled to perfection with Chef's potatoes and fresh vegetables - 41.99

All entrées include your choice of house salad or cup of soup.
Substitute Traverse City or Caesar salad for 3.29

Seafood

GREAT LAKE WHITEFISH
Parmesan encrusted whitefish fillet topped with a lemon garlic buerre blanc sauce. Served with Chef's potatoes and fresh vegetables - 24.99

SCALLOPS
Pan seared diver scallops served with a bacon spinach risotto, and finished with a port wine reduction - 32.99

SALMON RUSTICA
Hand cut grilled salmon served with polenta and fresh vegetables - 24.99

SHRIMP LUCA
Jumbo shrimp lightly breaded and flash fried, served with fresh vegetables and polenta and finished with lemon garlic cream sauce - 26.99

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Veal & Chicken

Your choice of or Veal - 25.99 or All Natural Chicken - 19.99
Served with Chef's potatoes and seasonal vegetables.

PICCATA
Sautéed with capers in a lemon white wine sauce.

PARMESANO
Topped with marinara sauce and Mozzarella cheese.

MARSALA
Sautéed with mushrooms in a marsala wine sauce.

DIABLO
Sautéed with jalapeño peppers, garlic, and cherry tomatoes in a lemon sage butter sauce.

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Substitute Traverse City or Caesar salad for 3.29

Pasta

SPAGHETTI BOLOGNESE
Imported spaghetti with meat sauce. Served with your choice of meatballs or Italian sausage - 19.99

LASAGNA BOLOGNESE
Thinly layered baked lasagna topped with meat sauce and grated parmesan cheese - 19.99

PASTA ALFREDO
Fettuccine pasta tossed in a savory cream sauce and topped with parmesan cheese - 19.99

PASTA DAVINCI
Jumbo shrimp and diver scallops, sautéed with white wine, herbs, capallini pasta, and palomino sauce - 26.99

BUTTERNUT RAVIOLI
Stuffed with butternut squash pureé, tossed withwalnuts and exotic mushrooms in a creamy marsala sage sauce - 20.99

Add to any of these entrées:
Italian sausage 3.99 | Meatballs 3.99 | Baked cheese 1.99 | Salmon 6.99 | Shrimp 7.99 | Chicken 3.99
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