Ciana Ristorante Italiano Dinner Menu

Stuzzichino

Appetizers

Ciana's Polpette, Sugo e Mozzarella	\$10
House made meatballs, marinara, mozzarella	
Mussels or Clams Mussels or clams garlie white wine temptons of barba	\$13
Mussels or clams, garlic, white wine, tomatoes & herbs Calamari Fritti	\$12
Lightly fried calamari, cherry pepper rings, lemon parmesan aioli, marinara	•
Ravioli Fritta	\$10
Fried cheese ravioli, marinara	
Mozzarella Fritta	\$9
Fried mozzarella, marinara	
Piatto Sampler	\$12
Fried mozzarella, fried ravioli, cheesy bread, marinara	
Zuppa e Insalata	
Soup and Salad	
Classic	\$10
Mixed greens, tomatoes, cucumbers, red onions, olives, pepperoncini, roasted red peppers	
Caesar* Romaine, parmesan, candied and toasted walnuts	\$10
Caprese	\$10
Mixed greens, sliced tomatoes, fresh basil, fresh mozzarella, balsamic glace	
Chef Italiano	\$12
Mixed greens, salami, capicola, sliced tomatoes, cucumbers, red onions, black olives, pepperoncini, mozzarella cheese	
Salad Additions:	
Chicken \$6 Shrimp \$7 Mussels \$8 Scallops* \$12	
Zuppa del Giorno	\$5 \$8
House made Salad Dressings:	·
Ranch, Caesar*, Bleu Cheese, Italian, Balsamic Vinaigrette, Pecan Hazelnut Vinaigrette, Oil & Vinegar	
Focacce	
Flatbreads	
Salsiccia	\$14
Italian sausage, spinach, cherry tomatoes, banana peppers, mozzarella, red sauce	
Meatball	\$14
Meatballs, mozzarella, red sauce	
Carne	\$15
Meatballs, pepperoni, bacon, mozzarella, red sauce	
Pepperoni	\$14
Pepperoni, mozzarella, red sauce	Ψ±τ
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Margherita	\$1 3
Tomatoes, fresh basil, fresh mozzarella, EVOO, red sauce	
Pera	\$14
Amaretto poached pears, walnuts, arugula tossed in hazelnut vinaigrette, mozzarella, honey & EVOO base	
Lasagna	\$15
Meatballs, roasted red peppers, herb ricotta, mozzarella cheese, red sauce	

Specialità della Casa

House Specialties

Protein Choices:

Seasonal Vegetables \$18	Eggplant \$18	Chicken \$22	Shrimp \$22	Veal \$22 8	Scallops*	\$23
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Marsala

Mushrooms, onions, Marsala wine

d'Angelo

Spinach, mushrooms, onions, parmesan cheese, a la vodka cream sauce

Gorgonzola

Broccoli, mushrooms, roasted red peppers, gorgonzola, cream

Milanese

Lemon, butter, white wine, tomatoes, green onions, mixed greens, parmesan

Parmigiana

Marinara, melted mozzarella

Picatta

Lemon, caper, briny sauce

Al Forno

From the Oven

\$17
\$17
\$17
\$18

Mussels or clams simmered in a seafood white wine, garlic, marinara; choice of pasta

Frutti di Marre Fra Diavolo

Shrimp, mussels, scallops, clams, calamari, fish in a spicy seafood, broth; choice of pasta

Scampi di Gamberi

Basil, pine nuts, cheese

Cozze or Clams Marinara

Shrimp sauteed with fresh herbs, garlic, lemon, green onions, tomatoes, white wine; choice of pasta

Crea la Tua Pasta

Create Your Own

SAUCES

Sauce du Dimanche **\$15** Marinara; "Sunday sauce" A la Vodka **\$16** Marinara, cream, pancetta, vodka **Creamy Pesto \$16** Sun-dried tomatoes, pesto, cream Ciana Alfredo **\$15** Creamy white sauce Bolognese **\$17** Family secret meat sauce Carbonara* **\$16** Pancetta, egg, parmesan Ragu \$17 Vegetables, white wine, marinara **Basil Pesto \$15**

PASTA CHOICES

\$22

\$25

\$22

Linguine | Angel Hair | Fettuccine |
Penne | Spaghetti | Gnocchi (+\$1) |
Cheese Ravioli (+\$1) | Gluten Free (+\$2.5)

PASTA ADDITIONS

Meatballs \$6 | Chicken \$6 |

Italian Sausage \$6 |

Eggplant \$6 | Shrimp \$7 | Mussels \$8 |

Clams \$9 | Scallops* \$10

Add a Classic or Caesar Salad to any entree for \$2.50

Split Plate Charge \$3