



## APPETIZERS

### SHRIMP LUCA 13.99

Jumbo shrimp lightly breaded and topped with garlic lemon butter

### CALAMARI 12.99

Flash fried and tossed with caper, onion and picatta sauce

### SAUSAGE RUSTICA 12.99

Italian Sausage, hungarian peppers, onions and potatoes sauteed in a marsala wine sauce

### BEEF TIP PORTABELLA 14.99

marinated portabella mushrooms and char-grilled beef tips topped with zip sauce

### BURATA CAPRESE 15.99

fresh burata served with sliced tomatoes and balsamic reduction

### SHRIMP SCAMPI 15.99

Jumbo shrimp lightly breaded and fried topped with capers, garlic and white wine butter

### HOMEMADE ITALIAN MEATBALLS 9.9

three italian meatballs topped with bolognese sauce

### BRUSCHETTA 8.99

sliced baguette topped with fresh basil, stewed tomatoes, mozzarella cheese and balsamic reduction

### EGGPLANT AUGUSTINE 10.99

lightly breaded and fried eggplant topped with fresh mozzarella cheese and marinara sauce

## soup and salad

### MINISTRONE SOUP

italian vegetable soup

4.99

### CAESAR SALAD

fresh romaine, herbed croutons and shaved parmesan

10.99

### TRAVERSE CITY GORGONZOLA SALAD

fresh greens, traverse city dried cherries, toasted pine nuts and gorgonzola cheese tossed with our roasted shallot vinaigrette

12.99

### SPINACH SALMON SALAD

mandarin oranges, toasted almonds, dried cherries, crumbled goat cheese, lemon vinaigrette and topped with grilled salmon filet

19.99

## VEAL AND CHICKEN

**all natural chicken 22.99. veal 28.99**  
all entrees include soup or mixed green salad  
substitute for side caesar or traverse city salad add 3.29

### PICATTA

sauteed with capers and lemon white wine butter sauce served with potatoes and vegetables of a day

### MARSALA

Sauteed with mushrooms in a Marsala wine sauce, served with potatoes and vegetables of a day

### PARMESAN

Topped with marinara sauce and mozzarella cheese. served over spaghetti pasta

### DIABLO

Sauteed with jalapeno peppers, garlic and cherry tomatoes in a lemon sage butter sauce. served with potatoes and vegetable of a day

## STEAK AND SEAFOOD

all pasta include soup or mixed green salad  
substitute for side caesar or traverse city salad add 3.29

### 8OZ FILET MIGNON 38.99

Char grilled and topped with Ciao signature zip sauce. Served with potatoes and fresh vegetable of a day.

### 14OZ USDA PRIME. NEW YORK STRIP 39.99

Char grilled 14oz USDA PRIME and topped with Ciao signature zip sauce. Served with potatoes and fresh vegetable of a day.

### LAMB SHANK LOMBARDIA 29.99

Slow cooked Lamb shank served on a bed of parmesan risotto with a natural braising reduction

### SALMON RUSTICA 28.99

Faroe island salmon topped with beurre blanc and capers. served with wilted spinach

### SCALLOPS 33.99

4 jumbo scallops served with spinach Parmesan risotto

### SHRIMP LUCA 27.99

Jumbo Shrimp lightly breaded and flash fried served with potatoes and fresh vegetables of a day and finished with lemon garlic cream sauce

### CATCH OF A DAY market price

ask the server about the catch of a day

### SEABASS 37.99

grilled seabass served over sauteed spinach and sweet roasted peppers

### LAMB CHOPS 37.99

3 domestic lamb chops topped with zip sauce and served with potatoes and vegetable

## PASTA

*all pasta include soup or mixed green salad  
substitute for side caesar or traverse city salad add 3.29*

### CHICKEN FETTUCCINE ALFREDO 23.99

*sauteed chicken and Fettuccine pasta tossed in an alfredo cream sauce.*

### PASTA DAVINCI 29.99

*3 Jumbo Shrimp and 2 Diver Scallops, sauteed with white wine, herbs, fettuccine pasta and palomino sauce.*

### BUTTERNUT RAVIOLI 20.99

*Stuffed ravioli with butternut squash puree, walnuts and exotic mushrooms in a creamy Marsala sage sauce.*

### EGGPLANT PARMESAN 20.99

*fresh eggplant lightly fried. topped with our marinara sauce and fresh mozzarella cheese. served over capellini pasta.*

### TORTELONI DIABLO 19.99

*fresh torteloni cheese filled tossed with peppers, onions and garlic chipotle cream sauce*

### LASAGNA BOLOGNESE 19.99

*thin layered baked lasagna topped with meat sauce and grated parmesan*

### SPAGHETTI BOLOGNESE 20.99

*imported spaghetti topped with meat sauce. and served with choice of Italian meatballs or sausage*

## wine special

### CAYMUS 130

*napa valley Cabernet sauvignon. 1 liter*

### EMMOLO 59

*napa valley merlot .75*

GLASS 15

### BONANZA 45

*clifornia cabrenet sauvignon .75*

GLASS 12

### CONUNDRUM 40

*california white wine .75*

GLASS 12

### BELLE GLOSS CLARK & TELEPHONE 59

*pinot noir , santa maria valley*

## MARTINIS

### LIMONTINI

*vanilla vodka, limonchello and cranberry juice*

12

### APPLETINI

*titos vodka, apple pucker and cherry*

11

### CHOCOLATE MARTINI

*vanilla vodka, dark creme de cocoa, and cream*

11

### CANOLLI MARTINI

*vodka, creme de cocoa, hazelnut liquor and cream*

11

### WASHINGTON APPLE

*crown royal, apple pucker, cranberry juice*

11

### POMEGRANATE MARTINI

*vodka, pomegranate liquor, simple syrup and cranberry juice*

11

### PAZZO MARTINI

*coconut rum, peach liquor, raspberry liquor and cranberry juice*

11

## cocktails

### ITALIAN LADY

*hendricks gin, elderflower liquor, lemon juice and simple syrup*

10

### PRIVILEGED MANHATTAN

*hennessy Vsop, sweet vermouth, bitters and a cherry*

14

### KENTUCKY MANHATTAN

*bulleit bourbon, sweet vermouth, bitters and hazelnut liquor*

10

### AMERICANO

*campari, sweet verouth and soda*

10

### APEROL SPRITZ

*Aperol, prosseco, soda*

12

### MOSCOW MULE

*tito's vodka, ginger beer and lime juice*

10