



ciao chow

Antipasti

Serving sizes are suggested per person.

- PROTEINS -

Prosciutto Cotto \$39
Cooked Prosciutto from Emilia Romagna

Salame Felino \$39
Felino salami from Emilia Romagna

Salame Napoli \$39
Soft, sweet Neapolitan salami

Spianata Calabra \$39
Calabrian spicy salami

Pancetta Coppata \$39
Pancetta-rolled pork belly

Salame al Tartufo \$44
Black truffle salami from Toscana

Bresaola \$49
Air-cured beef rump

Lingua Salmistrata \$49
Thinly-sliced Ox tongue, garlic-parsley sauce

Salmone Affumicato \$49
House-smoked salmon

Fritto di Calamari \$66
Battered and fried baby squid

Prosciutto di Parma \$79
Parma ham, aged 24 months

Polpettine al Pomodoro \$98
Classic Italian meatballs in fresh tomato sauce

Piatto di Salumi \$109
Selection of goose, pork and wild boar salami

Prosciutto Nero \$119
Special black pig Prosciutto, aged 36 months

- CHEESE -

Caprino \$44
Soft goat cheese

Taleggio \$44
Mild and fruity cheese from Lombardia

Ricotta di Bufala \$46
Buffalo Ricotta from Campania

Parmigiano Reggiano \$49
Parmesan cheese, aged 24 months

Gorgonzola Piemontese \$57
Piemontese blue cheese layered with Mascarpone

Pecorino Romano \$79
Hard, hearty sheep's milk cheese

Burrata Pugliese \$99
Burrata from Puglia

Mozzarella di Bufala \$99
Buffalo Mozzarella from Campania

- VEGETABLES -

Selezione di Olive Intere \$39
Selection of marinated olives

Verdure Miste al Forno \$39
Roasted seasonal vegetables, extra-virgin olive oil

Bruschetta alle Olive Nere \$49
Black olive Bruschetta on grilled Ciabatta

Bruschetta al Pomodoro \$49
Tomato Bruschetta on grilled Ciabatta

Caprese \$49
Mozzarella, fresh tomato, oregano, extra-virgin olive oil

Patate Arrosto \$49
Roasted crispy potatoes

Bruschetta ai Funghi e Caprino \$79
Wild mushrooms and goat cheese Bruschetta on grilled Ciabatta

Zuppa e Insalate

Soup & Salad

Zuppa del Giorno \$79
Soup of the Day

Caesar \$99
Romaine, croutons, Caesar dressing

Chop Chop \$99
Chopped Iceberg and Romaine lettuce, salami, Mozzarella, marinated chickpeas, thyme oregano dressing

Panzanella \$99
Cherry tomato, cucumber, red onion, capers, olives, basil, extra-virgin olive oil, grilled garlic bread

Spinaci e Pancetta \$99
Baby spinach, frisee, strawberry, walnuts, Pancetta, balsamic & fig dressing

Tomno \$109
Tuna, cherry tomato, arugula, red onion, balsamic dressing

Funghi e Barbabietole \$119
Portobello mushroom, honey roasted beetroot, arugula, frisée, goat cheese, balsamic dressing

Kale \$119
Kale, breadcrumbs, pine nuts, honey garlic dressing

Gamberi \$129
Shrimp, radicchio, avocado, cucumber, Pancetta, bisque dressing



Pizza

Authentic Neapolitan Pizza

Pizza Tradizionale

Marinara \$119

San Marzano tomato, garlic, oregano, extra-virgin olive oil

Margherita \$129

San Marzano tomato, Mozzarella, Parmigiano Reggiano, basil, extra-virgin olive oil

Pizza Speciale

(Tomato base)

Ananas \$139

San Marzano tomato, Mozzarella, Prosciutto Cotto, grilled pineapple

Calabrese \$139

San Marzano tomato, Mozzarella, Parmigiano Reggiano, Calabrese salami, chili flakes

Calzone \$149

San Marzano tomato, Mozzarella, Ricotta, Calabrese salami, basil

Due Salami \$159

San Marzano tomato, Mozzarella, Neapolitan salami, Salsiccia salami

Gamberi e Vongole \$189

San Marzano tomato, shrimp, Italian clams, garlic, oregano, extra-virgin olive oil

Prosciutto e Rucola \$209

San Marzano tomato, Mozzarella, Parmigiano Reggiano, Prosciutto di Parma, arugula

Italian Butcher \$219

San Marzano tomato, Mozzarella, Prosciutto di Parma, 'Nduja Calabrese, Calabrese salami, chili oil

(White base)

Carbonara \$159

Mozzarella, Pancetta, egg, red onion, basil, garlic, black pepper

Salmone Affumicato \$179

House-smoked salmon, smoked Scamorza, red onion, capers, oregano, black pepper

Quattro Formaggi \$199

Mozzarella, smoked Scamorza, Gorgonzola, Parmigiano Reggiano, basil, garlic, oregano

Tartufo \$209

Mozzarella, wild mushroom, roasted garlic, shaved black truffle, extra-virgin olive oil

(Pesto base)

Verde \$189

Genovese pesto sauce, smoked Scamorza, Prosciutto di Parma, cherry tomato, Parmigiano Reggiano

Vegetariana \$199

Genovese pesto, roasted peppers, wild mushroom, cherry tomato, black olives, arugula, roasted garlic

————— Create your own pizza —————

Step 1. Choose a base of Tomato, White, or Pesto \$89

Step 2. Choose one or more cheeses + \$34 each
Gorgonzola / Mozzarella / Pecorino / Ricotta / Smoked Scamorza

Step 3. Choose additional toppings

Protein + \$39 each

24 month Prosciutto di Parma / Anchovies / Egg / House Smoked Salmon
Italian Sausage / Pancetta / Ham / Italian Clams / Meatball
Calabrese Salami / Neapolitan Salami / Salsiccia Salami / Truffle Salami / Shrimp / Tuna

Vegetables + \$29 each

Artichoke Hearts / Arugula / Black Olives / Black Truffle / Button Mushrooms / Capers
House-made Hot Hot Sauce / Fresh Cherry Tomato / Fresh Chili / Garlic / Grilled Fresh Pineapple
House Pickled Sweet Peppers / Jalapenos / Red Onion / Roasted Garlic / Roasted Peppers / Wild Mushrooms

Complimentary Toppings

Basil / Chili Flakes / Chili Oil / Oregano / Parmigiano Reggiano



Pasta

We offer both selections of dry Gragnano pasta and daily made in-house fresh pasta

Di Gragnano

Bucatini all'Amatriciana \$139

Bucatini with smoked pork cheeks, white onion, and black peppercorn

Rigatoni alla Carbonara \$139

Rigatoni with smoked pork cheeks, Pecorino, egg, black pepper

Spaghetti al Pomodoro Fresco \$149

Spaghetti made with only freshly imported San Marzano tomatoes and basil

Fregola con Frutti di Mare \$189

Sardinian petite pasta with black mussels, clams, prawns, cherry tomatoes

Linguine alle Vongole \$189

Linguine with Italian clams, chili and garlic in white wine

Spaghetti ai Ricci di Mare \$199

Spaghetti with creamy sea urchin, garlic, and chili flakes

Pasta Fresca

Gnocchi con Crema di Formaggi \$109

Potato Gnocchi with Gorgonzola, smoked Scamorza, Parmigiano Reggiano, walnuts

Fettuccine alla Bolognese \$139

Fettuccine in a slow-cooked pork and beef ragu

Gnocchetti alla Salsiccia \$139

Gnocchetti with Italian sausage, chili and cherry tomatoes

Ravioli con Ricotta e Pomodori Secchi \$139

Ravioli filled with Ricotta, Parmigiano Reggiano, sun-dried tomatoes, pine nuts, in a sage butter sauce

Fettuccine ai Funghi Porcini \$149

Fettuccine in a creamy Porcini mushroom sauce

Tagliolini al Tartufo \$199

Tagliolini with black truffle, Parmigiano Reggiano butter sauce

Secondi

Filetto di Branzino Grigliato \$298

Grilled Italian sea bass filet with sautéed broccoli raabs and Salsa Verde

Mezzo Pollo alla Griglia \$298

Grilled half chicken marinated with smoked paprika and garlic, sautéed kale

Grilled Bone in Rib-Eye (To Share) \$1,300

42 ounces AAA grade Canadian Angus beef, served with an assortment of roasted vegetables

Dolci

House-made desserts

Crema Catalana \$69

Custard pudding with a crunchy caramelized sugar top

Raviolo Nutella e Banana \$69

Nutella and banana-filled pizza dough Ravioli

Torta al Cioccolato \$79

Rich dark chocolate tart with whipped cream

Torta della Nonna \$79

Grandma's Tuscan pear tart

Tiramisu \$79

Classic Italian coffeecake