



## APPETIZERS

**SHRIMP LUCA** 13.99  
*Jumbo shrimp lightley 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*

**HOMEMADE ITALIAN MEATBALLS** 9.99  
*Three italian meatballs topped with bolognese sauce*

**BRUSCHETTA** 8.99  
*sliced baquette bread topped with fresh basil, stewed tomatoes, mozzarella cheese and balsamic reduction*

**BEEF TIP PORTABELLA** 13.99  
*marinated portabella mushrooms and char-grilled beef tips topped with zip sauce*

**BURRATTA** 12.99  
*fresh burratra served with roasted peppers, pepperoncini, calamata olives and balsamic reduction*

**EGGPLANT AUGUSTINE** 9.99  
*lightly breaded and fried eggplant topped with fresh mozzarella cheese and marinara sauce*

**MUSSELS ARRABIATTA** 11.99  
*Sautéed mussels with onions, Hungarian peppers and garlic in spicy tomato basil sauce*

**PROSCIUTTO SHRIMP** 13.99  
*Grilled shrimp wrapped in prosciutto and served with balsamic reduction and boursin cheese*

## SALADS AND SOUP

**MINESTRONE SOUP** 4.99  
*Italian vegetable soup.*

**CEASAR SALAD** 10.99  
*Fresh romaine, herbed croutons and shaved Parmesan*

**GORGONZOLA SALAD** 12.99  
*Fresh greens, Traverse City dried cherries, toasted pine nuts and Gorgonzola cheese tossed with our roasted shallot vinaigrette.*

**SPINACH SALMON SALAD** 19.99  
*Mandarin oranges, toasted almonds, , crumbled goat cheese, vinaigrette and topped with a grilled salmon filet.*

## PASTA AND RISOTTO

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

**PENNE PALMINO** 18.99  
*Sauteed mushrooms, broccoli, onions, tossed in our tomato cream sauce.*

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

**PASTA CON POLLO** 20.99  
*Sautéed chicken and bacon tossed with spinach, mushrooms, penne pasta, fresh garlic in an Asiago cream sauce and topped with fresh tomato relish*

**TORTELLINI DIABLO** 19.99  
*Cheese filled tortellini tossed with peppers, onions and garlic in a chipotle cream sauce.*

**CHICKEN CAVATTAPPI** 20.99  
*Grilled chicken, Hungarian peppers,roasted tomatoes and onions in a cheddar cream sauce. Tossed with cavatappi pasta and baked with seasoned bread crumbs*

**SPAGHETTI BOLOGNESE** 18.99  
*Imported spaghetti with meat sauce. Served with your choice of meatballs or Italian sausage*

**LASAGNA BOLOGNESE** 18.99  
*Thinly layered baked lasagna topped with meat sauce and grated parmesan cheese.*

**PASTA RUSTICA** 19.99  
*Sauteed italian sausage, red onions, banana pappers and spinach in rosted garlic tomato sauce. Tossed with penne pasta*

**PASTA DAVINCI** 25.99  
*3 Jumbo Shrimp and 2 Diver Scallops and mussels with white wine, herbs, cappellini pasta and palomino sauce.*

**BUTTERNUT RAVIOLI** 21.99  
*Stuffed ravioli with butternut squash puree, walnuts and mushrooms in a creamy Marsala sage sauce.*

**GNOCCHI** 18.99  
*Tossed in cream sauce with baked blend cheese*

### Add to entrees

- GRILLED CHICKEN \$4
- GRILLED SALMON 8
- 2 DIVER SCALLOPS 10.99
- 3 SHRIMP 8
- ITALIAN MEATBALLS 4.5
- ITALIAN SAUSAGE 4.5

# 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 32.99**  
*Char grilled and topped with Ciao signature zip sauce. Served with potatoes and fresh vegetable of a day.*

**12OZ. NEW YORK STRIP 39.99**  
*Char grilled and topped with Ciao signature zip sauce. Served with potatoes and fresh vegetable of a day.*

**BRAISED BEEF ROAST 24.99**  
*Red wine braised beef roast served with potato gnocchi, shiitake mushrooms, and roasted red peppers*

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

**PORK RIB CHOP 22.99**  
*Grilled and topped with mushrooms, spinach and Gorgonzola cream sauce. Served with mashed potato and vegetables*

**SALMON RUSTICA 24.99**  
*Grilled bay of Fundy salmon topped lemon oil and served with polenta cake and day vegetables*

**SCALLOPS 30.99**  
*4 jumbo scallops served with bacon spinach risotto and port wine reduction*

**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*

**WALLEYE 25.99**  
*pan seared Walleye served with mushroom asparagus risotto and lemon herb butter sauce*

**LAKE PERCH 24.99**  
*Corn meal dusted and topped with tomato relish, capers and lemon garlic beurre blanc sauce. Served with mashed potatoes and vegetable*

# VEAL AND CHICKEN

***all natural chicken 19.99. veal 25.99***  
*all entrees include mashed potato, day vegetable, soup or mixed green salad substitute for side Caesar or Gorgonzola salad add 3.29*

**PICATTA**  
*sautéed with capers and lemon white wine butter sauce.*

**MARSALA**  
*Sautéed with mushrooms in a Marsala wine sauce.*

**PARMESAN**  
*Topped with marinara sauce and mozzarella cheese.*

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

**GORGONZOLA**  
*Sautéed with roasted red peppers and Gorgonzola cheese in garlic cream sauce*

*Warning: Consumption of undercooked meat, poultry, eggs, or seafood may increase the risk of food-borne illnesses. Alert your server if you have special dietary requirements.*

# wine special

**EMMOLO \$58**  
*napa valley merlot*

**CAYMUS-SUISUN \$58**  
*Red blend*

**RED SCHOONER VOYAGER 7 \$58**  
*Malbec*

**BELLE GLOSS CLARK & TELEPHONE 58**  
*pinot noir , santa maria valley*

# MARTINIS

**LIMONTINI**  
*vanilla vodka, limonchello and cranberry juice*

**APPLETINI**  
*titos vodka, apple pucker and cherry*

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

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

**WASHINGTON APPLE**  
*crown royal, apple pucker, cranberry juice*

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

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

# cocktails

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

**VIOLET HOUR**  
*Tito's, vodka grapefruit juice, lemon juice simple syrup and creme de cassis*

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

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

**AMERICANO**  
*campari, sweet verouth and soda*

**APEROL SPRITZ**  
*Aperol, prosseco, soda*

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