

Ciao

ITALIAN RESTAURANT

Balboa Island

DINNER

949.675.4070

www.ciaobalboa.com

223 Marine Avenue

Balboa Island, CA 92662

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WELCOME!

We've proudly served Balboa Island for 25+ years, delighting locals and visitors with Italian favorites. Join us at Ciao for an authentic taste of Italy on Balboa Island.

Grazie and Buon Appetito!

-Team Ciao

APPETIZERS

ANTIPASTI

CRISPY CALAMARI

\$17.50

with homemade marinara sauce

CLASSIC BRUSCHETTA

\$13

tomatoes, fresh basil, extra virgin olive oil & balsamic reduction on toasted Italian bread

ANTIPASTO PLATTER

\$17.50

traditional Italian appetizer for two-served with cold bruschetta, ham, salami, provolone, mozzarella and tomato, roasted pepper, pasta salad and veggies

add black tiger shrimp \$9

GRANDMA'S MEATBALLS

\$12

homemade & smothered in marinara

WARM BRUSCHETTA

\$15

sautéed peppers, onion, tomatoes & basil on grilled focaccia bread
add filet mignon \$9

SAUTÉED SPINACH

\$10

fresh spinach delicately sautéed in our special broth

SHRIMP SCAMPI

\$17

black tiger shrimp sautéed with garlic, oil & white wine

FRIED MOZZARELLA

\$13

classic homemade fried mozzarella served with marinara sauce

BLACKENED SCALLOPS

\$17

served on a bed of fresh spinach with warm honey dijon sauce

STEAMED COMBO MARINARA

\$18

combination of clams and mussels steamed in a garlic, tomato, basil, marinara sauce, served with a baguette

GARLIC BREAD

\$11

with homemade marinara sauce
add melted mozzarella \$2

SOUP

ZUPPE DEL GIORNO

OUR HOME SOUP OF THE DAY

8oz bowl \$4

SALADS

INSALATE

MISTA

\$15

mixed baby greens, tomatoes & carrots, drizzled with balsamic vinaigrette
add filet mignon & goat cheese \$28

CAESAR

\$17

romaine hearts & croutons in a garlic parmesan base
add grilled chicken \$8
add anchovies \$3

SPINACH SALAD

\$17

sweet red peppers, onions, olives & mushrooms, tossed in a honey mustard vinaigrette
add grilled chicken \$8, shrimp \$10, ahi \$12, salmon \$12

RASPBERRY SALAD

\$16

baby mixed greens with fresh raspberries & goat cheese, drizzled with raspberry vinaigrette

SEARED AHI SALAD

\$26

mixed baby greens, tomatoes, artichokes, black olives & goat cheese, drizzled with balsamic vinaigrette
with a light vodka sauce

CAPRESE

\$16

romaine hearts & croutons in a garlic parmesan base
add grilled chicken \$8
add anchovies \$2.50

ITALIAN CHOPPED

\$26

romaine, thickened, salami, provolone, onions & tomatoes
drizzled with balsamic vinaigrette

SALMON SALAD

\$26

mixed greens, chopped red tomatoes & goat cheese, drizzled with balsamic vinaigrette

CIAO SPECIALITIES

served with vegetables, penne and marinara
unless otherwise noted

EGGPLANT PARMEGIANO

\$26

breaded eggplant topped
with marinara & mozzarella

CHICKEN PARMEGIANO

\$28

breaded cutlet topped with
marinara & mozzarella

CHICKEN PICATTA

\$28

sautéed with lemon juice
& wine with angel hair
pasta

POLLO MARTINO

\$28

with artichokes, tomatoes &
mushrooms

CHICKEN MARSALA

\$28

sautéed in a mushroom
marsala wine sauce
with linguini

SEAFOOD

served with vegetable & pasta
(except cioppino & tutti mare)

TUTTI MARE

\$31

grilled shrimp, scallops &
salmon with a house-made
lobster cream sauce served
with vegetables or pasta

SALMON PICCATA

\$29

sautéed with garlic, white
wine lemon butter sauce mixed
with capers over a bed of
angel hair.

COPPINO

\$38

the best of the sea...
black tiger shrimp, scallops,
clams, mussels & fresh fish
in a light tomato broth

SALMON AL POMODORO

\$29

topped with housemade garlic,
tomato & basil sauce

CIAO'S SCAMPI

\$29

black tiger shrimp with
garlic, white wine & lemon
butter sauce over angel hair
pasta

SCALLOPS FRA DIAVOLO

\$31

scallops seared &
degazed with a spicy
marinara

CALZONES

CLASSIC ITALIAN

all calzones wrapped in homemade pizza dough

SPINACCHIO

\$17

fresh herbs, spinach,
ricotta & mozzarella cheese

SALSICCIA

\$17

Italian sweet sausage,
roasted red bell peppers,
ricotta & mozzarella cheese

BLACK FOREST HAM

\$17

ham, fresh herbs, ricotta &
mozzarella cheese

PEPPERONI

\$17

pepperoni, fresh herbs,
ricotta & mozzarella cheese

CHEESE STEAK

\$18

top sirloin With provolone,
mozzarella, sautéed
mushrooms,
onions & pepperoncinis

MARGHERITA

\$17

roma tomatoes, fresh basil,
garlic, ricotta &
mozzarella cheese

-GOURMET-

PIZZA

PREPARED WITH
HOMEMADE SAUCE

HIGH QUALITY
MOZZARELLA CHEESE

PIZZA DOUGH MADE FRESH DAILY

PERSONAL 8"

NEW YORKER

\$12

traditional cheese
pizza & our homemade
sauce

VEGGIE PIZZA

\$13.50

baby artichioke hearts,
black olives, capers,
fresh herbs & mozzarella

PIZZA CUCINA

\$14.00

fresh mozzarella, basil,
roma tomatoes,
garlic & olive oil

PEPPERONI

\$13.50

topped with imported
Italian pepperoni

PIZZA

MARGHERITA

\$13

roma tomatoes, fresh
basil, mozzarella &
garlic

PIZZA BIANCI

\$13

ricotta, mozzarella
cheese, broccolli,
garlic & olive oil

PORTOBELLO

\$14.00

sautéed baby portobello
& domestic mushrooms,
sun-dried tomatoes,
garlic & fresh Italian
parsley

CHEESE STEAK

\$16

top sirloin with
provolone, mozzarella,
sautéed mushrooms,
onions & pepperoncinis

PIZZA ALLA RAINONE

\$13.50

sausage, sweet red
peppers, onions &
mozzarella

PIZZA PALLO (BBQ)

\$13.50

chicken with sliced
red onion, cilantro
& bbq sauce

MAUI

\$13.50

black forest ham
& pineapple

PIZZA ALLA

ROCCO

\$16

combo of our homemade
meatballs, pepperoni &
sweet sausage with
herbs & mozzarella

PASTA

all pasta dishes are cooked to order

CREATE YOUR OWN PASTA

\$20

CHOICE OF ONE PASTA:

- RIGATONI
- ANGEL HAIR
- SPAGHETTI
- LINGUINE
- PENNE
- FETTUCCINE

CHOICE OF HOMEMADE SAUCE:

- MARINARA
- ARRIABATA (SPICY)
- AGLIO E OLIO (GARLIC & OIL)

ADD-ONS:

- BOLOGNESE \$5
- ALFREDO SAUCE \$4
- PESTO CREAM SAUCE \$4
- VODKA SAUCE \$4
- MEATBALLS OR SAUSAGE \$7
- CHICKEN \$8
- BLACK TIGER SHRIMP \$9
- SALMON \$11

*SPLIT SUBJECT TO CHARGE +5

ANGEL HAIR ALLA VIENNA

\$19

roma tomatoes, basil, garlic & extra virgin olive oil

PENNE GIOVANNI

\$21

red ripe fresh tomatoes, scallions, sun-dried tomatoes, fresh garlic, mozzarella & basil with olive oil

FETTUCCINI ALFREDO

\$20

in our homemade creamy parmesan sauce
add chicken \$24 | \$27

FETTUCCINI CON SCAMPI

\$31

large shrimp, in a blend of fresh tomatoes, garlic, with cream & parmesan cheese

LINGUINI JAMBALAYA

\$32

sausage, shrimp, chicken, onions & peppers in a spicy cajun sauce

LASAGNA

\$31

Filet mignon & sausage served with garlic bread & side Mista salad

RAVIOLI ALLA LISA

\$23

ricotta-filled, with a homemade chicken & veal meatball in a marinara sauce

ANGEL HAIR ALLA DONNA

\$23

artichoke hearts, sun-dried & fresh tomatoes, black olives & capers in a herb olive oil with Italian parsley

PENNE ALLA GIUSEPPE

\$24

grilled chicken, sweet peppers, onions & garlic in a zesty tomato sauce

RIGATONI JOANNA

\$23

spinach, baby portobello mushroom, sun-dried tomatoes & grilled chicken tossed in an aglio e olio sauce

LINGUTNI VONGOLE

\$27

with fresh clams in a red or white wine sauce

PENNE ANTONIO

\$26

grilled chicken & sun-dried tomatoes in our light cream sauce flavored with tarragon & cognac

PENNE ALLA VODKA

\$26

in a light creamy marinara sauce
add chicken \$8,
add shrimp \$9,
add sausage \$6

GNOCCHI (POTATO DUMPLINGS)

\$23

choice of bolognese, alfredo, marinara, pesto cream or vodka sauce

SPAGHETTI CARBONARA

\$29

in a light cream sauce, chicken, bacon & peas

SPAGHETTI MARINARA

\$28

classic italian dish with two meatballs

LOBSTER RAVIOLI

\$29

with a light vodka sauce
add black tiger shrimp \$9

BEVERAGES

Soft Drinks

Shirley Temple/Roy Rodgers

Hot Tea/Drip Coffee

Pellegrino Sparkling Water/

Panna Still Water

Espresso

Latte/Cappuccino

Americano

DESSERTS

CHEESECAKE - 9

TIRAMISU - 9

CANNOLI - 9

SPUMONI - 9