



Bruschette

- Bruschetta classica € 7,50**
Tomatoes, garlic and basil
- Bruschetta CIAO BELLI € 8,50**
Tomatoes, mozzarella and homemade pesto
- Bruschetta Del Pescatore € 9,50**
Burrata, anchovies and sun-dried tomatoes
- Bruschetta del mare € 10,50**
Fresh Tuna, Basil and Stracciatella

Pizze classiche

- Marinara € 9,50**
Tomato, garlic, oregano
- Margherita € 11,50**
Fiordilatte with tomato and mozzarella
(The mother of pizza)
- Napoli € 15,50**
Tomatoes, mozzarella, capers, anchovies and oregano
(the name says it all...)
- Diavola € 16,50**
Tomatoes, mozzarella and spicy salami
- 4 Formaggi rossa (4 Red Cheeses) € 17,50**
Tomato, mozzarella, 18-month parmesan, gorgonzola, smoked scamorza and pecorino
- Prosciutto e funghi € 17,50**
Tomatoes, mozzarella, cooked ham and mushrooms
- Bufalona € 18,50**
Tomatoes, buffalo mozzarella, sun-dried tomatoes, basil
- Mortazza € 19,50**
Mozzarella, mortadella, smoked burrata and pistachio pesto
- Contadina € 18,50**
Mozzarella, pumpkin cream, mushrooms, eggplant, rocket and sun-dried tomatoes.
(the vegetarian)
- Calzone classico farcito € 20,50**
Tomatoes, mozzarella, ricotta, cooked ham, mushrooms and black olives
(A BOMB!!!)

Pasta fresca (Fresh pasta!!!)

- Orecchiette al Ragu' della Nonna € 15,50**
Orecchietta Bolognese grandma's recipe, Parmesan and Basil
- Classica Lasagna alla Bolognese € 16,50**
Classic homemade lasagna
- Gnocchi alla Napoletana con Mozzarella di Bufala e Basilico € 16,00**
Homemade Neapolitan gnocchi with buffalo mozzarella and basil
- Gnocchi Gorgonzola, Pere e Noci Tostate € 15,50**
Homemade gnocchi with gorgonzola, pears and toasted walnuts
(an incredible combination)
- Tagliatelle con Guanciale, Funghi e Burrata affumicata € 18,50**
Tagliatelle with guanciale, mushrooms and smoked burrata
- Cavatello con Cozze e Vongole € 19,50**
Cavatello with mussels and clams
- Orecchiette con Tonno Fresco, Pomodorini gialli e Pistacchio € 20,50**
Orecchiette with Fresh Tuna, Yellow Cherry Tomatoes and Pistachio

Antipasti (Appetizers)

- Mozzarella di Bufala ai Due Pesti con Pomodori del Campo € 14,50**
Buffalo mozzarella with cherry tomatoes and two homemade pestos
- Polpette della Mamma Lena € 15,00**
Homemade meatballs like Mama Lena's, with tomato sauce
(you'll feel like you're in Italy!!)
- Carpaccio di carne Marinato alle Erbe con Tartufo € 15,50**
Homemade marinated beef carpaccio with herbs and truffle
(a delight!!)
- Burrata con Mortadella e Pesto di Pistacchio e pane Carasau € 16,50**
Burrata with mortadella and pistachio pesto and Carasau bread
(TOP!!)
- Tartare di Tonno € 16,50**
Tuna tartare with capers, olives and lemon dust (fresh and elegant)

Pizze speciali

- Ciao belli € 19,50**
Black truffle, mozzarella, provolone and Italian pancetta (Fire!!)
- La Parmigiana € 18,50**
Tomatoes, mozzarella, eggplant, parmesan, basil and garlic olive oil (WOW!!!)
- Mickey Mouse € 16,50**
Tomatoes, mozzarella, sausages and fries (back to the kids)
- Zingara € 21,50**
tomato, mozzarella, tuna, onion, anchovies, olives and mushrooms
- Sofia Loren € 21,50**
Tomatoes, burrata mozzarella, sun-dried tomatoes, Parma ham, arugula and Parmesan cheese
(Our best seller!!)
- Stanlio e olio € 19,50**
Tomatoes, mozzarella, cooked ham, olives and ricotta
- Inferno di Pier € 22,50**
Tomatoes, mozzarella, spicy salami, peppers, nduja, gorgonzola, olives and white truffle oil
(200 degrees!!)
- Carbonara € 19,00**
Mozzarella, pecorino, guanciale, egg yolk and pepper.

Secondi piatti (Main courses)

- Tonno Scottato con Pomodoro Concassè e Salsa Burrata € 22,50**
Grilled tuna with crushed tomatoes and burrata sauce
- Orata in Guazzetto € 21,50**
Sea bream with olives, capers, anchovies and cherry tomatoes, in sauce
- Pollo alla Parmigiana con Patate Fritte € 18,50**
Chicken parmesan with tomatoes, mozzarella and parmesan, served with fries
(a bit American, but very good!!)
- Tagliata di Manzo con Salsa al Pepe Verde, Rucola, Grana e Pomodorini € 23,50**
Beef with green pepper sauce, arugula, parmesan cheese and cherry tomatoes

Insalate (Salads)

- Insalata verde e/o di Pomodoro € 6,00**
Green salad and/or tomatoes
- Insalata Ciao Belli € 9,50**
Green salad, tomatoes, corn, olives and carrots
- da aggiungere/ to be added**
Tuna + €4.00
Cherry + €5.00
Salmon + €6.00

Vini bianchi (White Wines)

Trebbiano D'Abruzzo € 19,50

Isola dei Nuraghi Dolia nova € 20,00

Moi Chardonnay di Puglia € 20,50

Inzolia Siciliano tareni € 21,50

Pinot Grigio Terre di Chieti € 21,50

Falanghina IGT Iorio € 24,50

Vermentino di Gallura DOCG Prendas € 27,50

Sauvignon Blanc I feudi di Romans € 31,50

Vini rossi (Red wines)

Montepulciano D'Abruzzo DOC € 19,50

Isola dei Nuraghi Dolia nova € 20,00

Primitivo di Manduria moi € 20,50

Nero D'Avola Tareni € 21,50

Aglianico IGT Iorio € 23,50

Chianti Superiore due arbie € 26,50

Cannonau di Sardegna Doc Anzenas € 28,50

Morellino di Scansano Vigna Benefizio € 30,50

Barolo DOGC Piazza € 66,00

Amarone della Valpolicella DOGC Classico € 79,00

Vini rosati (Rosé wines)

Cerasuolo D'Abruzzo DOC € 19,50

Rosato Salento IGP € 22,50

Vini frizzanti (Sparkling wines)

Lambrusco Amabile DOC (ROSSO E ROSATO) € 18,50

Spumante Extra Dry € 19,00

Prosecco DOC Treviso € 21,50

Valdobbiadene Superiore DOCG € 26,50

Birre - bibite - succhi (Beer - soft drinks - juices)

Birra Piccola Estrella Damm € 3,70

Birra Piccola Radler (Shandy) € 3,80

Birra Pinta Estrella Damm € 5,30

Birra Pinta Radler (Shandy) € 5,50

Estrella Damm Sin Alchol€ 3,70

Birra Moretti € 3,90

Estrella Galicia € 3,80

Coca cola € 3,90

Coca Cola Light / Coca Cola Zero € 3,90

Fanta , Sprite, Aquarius , Nestea € 3,90

Acqua Naturale 0,5 l € 3,10

Acqua Gassata 0,4 l € 3,30

Succhi (Arancia ,Mela , Ananas) € 3,50

Cocktails classici (Classics Cocktails)

Mojito € 9,50

Aperol Spritz € 8,50

Moskow Mule € 9,50

Margarita € 9,50

Negroni € 9,50

Caipirinha € 9,50

Caipiroska € 9,50

Pomada € 8,50

Caffè e tè (Coffee and tea)

Espresso € 1,90

Macchiato € 2,40

Cafe con Hielo € 2,50

Cappuccino € 3,50

Americano € 2,70

Café con Leche € 3,30