



ANTIPASTI

BRUSCHETTA

Grilled ciabatta dressed with tomatoes, garlic, olive oil & fresh basil
8

MOZZARELLA FRITTI

Lightly breaded and fried mozzarella served with a side of Ciola's marinara sauce
8

CALAMARI FRITTI

Lightly fried then served with Ciola's marinara & garlic pesto aioli
9

BAKED CLAMS CIOLA

Littleneck clams topped with our signature Casino dressing
12

EGGPLANT ROLLATINI

Sautéed eggplant rolled with a ricotta-parmesan blend served in Ciola's marinara
7

BAKED CLAMS OREGANATA

Littleneck clams stuffed with breadcrumbs, garlic, pecorino-romano, oregano, and fresh parsley
12

STUFFED MUSHROOMS

Oven roasted mushroom caps with Ciola's fennel sausage & melted provolone
7

STEAMED MUSSELS

Choice of white wine garlic or spicy fra diavolo
12

CIOLA'S SAUSAGE AND PEPPERS

Fennel sausage, sautéed sweet peppers & Ciola's marinara
9

CALAMARI ALLA FABBIO

Lightly Fried then tossed in a spicy pepperoncini sugarosa
10

SHRIMP SCAMPI

Jumbo shrimp baked in seasoned bread crumbs, served with pimento lemon butter
12

INSALATA & ZUPPA

SALADS ARE AVAILABLE WITH GRILLED CHICKEN (ADD \$4) OR SHRIMP (ADD \$6)

MINISTRONE

Soup of roasted seasonal vegetables
Cup 3 Bowl 5

TOMATO BASIL

Tomato, basil & cream
Cup 3 Bowl 5

CAESAR

Crisp romaine tossed in Ciola's Caesar dressing with garlic croutons & shaved parmesan
Side 3 Entree 6

INSALATA DI CASA

Crisp iceberg lettuce tossed in a traditional light vinaigrette with red onions, tomatoes, carrots, pimento & parmesan
Side 3 Entree 6

INSALATA CAPRESE

Seasonal tomatoes layered with fresh hand pulled mozzarella, basil, extra virgin olive oil & a balsamic reduction
10

SPINACH

Baby spinach tossed in a walnut vinaigrette with pears, gorgonzola crumbles & candied walnuts
Side 4 Entree 7

WEDGE

Quarter head of iceberg topped with Ciola's gorgonzola dressing, tomatoes, gorgonzola crumbles & pancetta
6

PASTA

SPAGHETTINI AND MEATBALLS

A Ciola's Classic
12

LINGUINE AND CLAMS

Sautéed chopped clams & steamed littlenecks,
choice of
white wine garlic sauce or a light tomato broth
18

PASTA DARIO

Grilled chicken, cherry tomatoes, asparagus & roasted
portabella mushrooms in a gorgonzola cream sauce
17

SHRIMP LINGUINE PUTTANESCA

Sautéed shrimp in a spicy marinara prepared "harlot style"
with kalamata olives and capers
18

SHRIMP FRA DIAVOLO

Sautéed shrimp in a spicy
marinara served over linguine
17

RIGATONI BOLOGNESE

Bolognese of beef, veal, pork, tomatoes
& herbs finished with a touch of cream
14

LOBSTER RAVIOLI

Homemade ravioli stuffed with seasoned lobster &
a three cheese filling tossed in a brandy cream sauce,
with artichokes & asparagus
26

PENNE ALLA VODKA

Grilled chicken, prosciutto, & red onions
tossed with cherry tomatoes & basil
in a tomato cream sauce
17

PENNE ALLA PESTO

Seared sea scallops, artichokes & spinach
finished in a pesto cream sauce
17

FETTUCCINI ALFREDO

Creamy Alfredo with
roasted garlic & parmesan
12

SEAFOOD GARIBALDI

Sautéed medley of shrimp, clams, mussels, scallops
& calamari over linguini. Served with your choice of
a white wine garlic sauce or light tomato sauce
22

MUSHROOM PAPPARDELLE

Hand cut pasta tossed in a ragout of mushrooms
finished in a rich Chianti sauce
16

IL FORNO

BAKED RAVIOLI

Cheese raviolis topped with bolognese
& toasted mozzarella
14

MANICOTTI

Baked pasta rolled with a blend of
ricotta & spinach then oven fired with
mozzarella & marinara
14

CHICKEN PARMAGIANO

Lightly breaded then baked with marinara
& mozzarella then served over spaghetti
15

VEAL PARMAGIANO

Lightly breaded then baked with marinara
& mozzarella then served over spaghetti
18

EGGPLANT PARMAGIANO

Lightly breaded then baked with marinara
& mozzarella then served over spaghetti
14

BAKED LASAGNA

Brick of layered perfection with
Ciola's meatballs, pepperoni, salami,
Ciola's fennel sausage,
hard boiled eggs, & a trio of cheeses
15

OUR FOOD IS PREPARED TO ORDER
RELAX IN A DELIGHTFUL ATMOSPHERE AND ENJOY YOUR STAY

STEAKS ARE SERVED WITH SAUTEED SPINACH & YOUR CHOICE OF PASTA MARINARA, GARLIC MASHED POTATOES, OR ROASTED POTATOES

***STEAK WAHAB**

Skillet seared rib-eye sautéed in a sherry mushroom reduction
a favorite of one of Dominick's regulars Judge Wahab

27

***FILET ROSSINI**

Medallions of center cut filet roasted with garlic, mushrooms & chopped tomatoes, finished in a red wine sauce and topped with mozzarella

28

***PARMESAN CRUSTED NY STRIP**

Grilled NY strip with a roasted garlic butter & parmesan crust

27

PORK CHOP AND PEPPERS

Grilled pork chop finished with a mix of sautéed sweet & vinegar peppers

26

***STEAK MARGHERITA**

Skillet seared filet in Dominick's signature steak sauce of mushrooms, tomatoes, onions & prosciutto

28

PESCE***SALMONE ALLA GRIGLIA**

Grilled salmon topped with gremolata over sautéed asparagus

19

FLOUNDER PUTTANESCA

Lightly breaded pan fried flounder topped with spicy puttanesca sauce, capers & kalamata olives

19

FLOUNDER LIMONE

Lightly breaded & pan fried flounder topped with a lemon caper butter sauce & served over linguini

19

ZUPPE DI PESCE

A blend of seafood and shellfish simmered in natural au jus and served with parmesan risotto

24

POLLO E VITELLO

SERVED WITH SPAGHETTINI

MARSALA

Sautéed with a marsala mushroom reduction
Chicken 15 Veal 18

VEAL NUNZIO

Sautéed veal topped with crab meat & provolone cheese, finished in a white wine lemon butter

24

PICCATA

Sautéed with white wine, lemon butter & capers
Chicken 15 Veal 18

PIZZAIOLA

Layered with prosciutto, & provolone then topped with a light tomato sauce
Chicken 15 Veal 18

DOM'S CHICKEN OREGANATA

Sautéed chicken breasts toasted with pecorino bread crumbs in a white wine, oreganata butter

16

CONTORNI**SAUTÉED SWEET PEPPERS AND ONIONS**

3

GARLIC CHEESE BREAD

4

GARLIC MASHED POTATOES

3

ROASTED POTATOES

4

RISOTTO

Choice of Primavera or Parmesan

5

CIOLA'S MEATBALLS

4

VEGETABLE DI GIORNO

4