



901-590-2870

<http://www.mymealsinmotionordering.com>

# Ciao Bella

## Appetizers

Burrata & Proscuitto Appetizer	\$21.55
<i>creamy ball of soft mozzarella served on a bed of spring mix. topped with proscuitto de parma, basil pesto, &amp; balsamic reduction glaze</i>	
Caprese Appetizer	\$16.99
<i>sliced fresh mozzarella &amp; heirloom tomatoes. garnished with balsamic glaze, &amp; fresh basil</i>	
Tostadi Ravioli (4) Appetizer	\$14.75
<i>Cheese, Meat or Combination</i>	
Calamari Appetizer	\$18.15
<i>served with marinara &amp; garlic aioli</i>	
Beef Carpaccio Appetizer	\$26.10
<i>thinly sliced beef tenderloin, parmigiano, arugula, extra virgin olive oil, and capers. served with toast points &amp; garlic aioli</i>	
Beer Battered Eggplant Fries Appetizer	\$15.99
<i>served with marinara. topped with parmesan cheese</i>	
Tuna Avocado Stack Appetizer	\$20.45
<i>marinated sashimi grade tuna with avocado, toasted almonds &amp; basil. topped with cherry heirloom tomatoes, balsamic reduction, EVOO, &amp; micro greens</i>	
Spinach & Ricotta Gnudi Appetizer	\$21.35
<i>tuscan style pillow-soft dumplings lightly fried &amp; served with heirloom tomato butter</i>	
Carciofi Alla Romana (Fried Artichokes) Appetizer	\$15.99
<i>flash fried long-stemmed artichoke hearts with basil aioli &amp; sun dried tomato pesto</i>	
Warm Goat Cheese Dip Appetizer	\$15.95
<i>with tomato relish &amp; toast points</i>	

## Pastas

Smoked Chicken Ravioli	\$28.35
<i>smoked chicken ravioli in a white wine mushroom cream sauce with spinach &amp; roasted garlic</i>	
Lobster Ravioli	\$50.99
<i>5 oz of cold water lobster tail with seafood sauce</i>	
Lasagna	\$26.10
<i>layers of ground beef, pork, &amp; ricotta. topped off with marinara, melted mozzarella, &amp; parmesan</i>	
Spaghetti & Meatballs	\$27.25
<i>hand made meatballs simmered in our marinara sauce</i>	
Cannelloni	\$24.99
<i>ground beef &amp; pork, parmesan, mozzarella, marinara.</i>	
Manicotti	\$22.75
<i>pasta stuffed with ricotta, mozzarella, &amp; parmesan. topped off with marinara</i>	
Manicotti Con Spinaci	\$24.99

## Soups & Salads

Avgolemono Bowl	\$10.25
<i>Greek soup with lemon, chicken and orzo</i>	
Side House or Caesar Salad	\$10.25
Lobster Bisque Bowl	\$16.99
Romaine Wedge - Chopped	\$15.99
<i>Romaine heart, heirloom tomatoes, red onions, applewood bacon, gorgonzola, blue cheese dressing.</i>	
Chopped Salad - Full	\$16.99
<i>romaine, basil, sun-dried tomatoes, cucumbers, pepperoncinis, kalamata olives, roma tomatoes, red bell peppers, red onions, parmesan, &amp; mozzarella cheese with house recipe champagne vinaigrette</i>	
Greca Salad - Full	\$16.99
<i>mixed greens, red onions, bell peppers, cucumbers, kalamata olives, pepperoncinis, roma tomatoes, feta, &amp; italian vinaigrette</i>	
Wild Strawberry & Pecan Salad	\$18.15
<i>mixed greens tossed in a house made white balsamic vinaigrette topped with strawberries, candied pecans, &amp; goat cheese</i>	

## Sides

Italian Spinach Side	\$9.15
Risotto Side	\$12.49
<i>florentine, goat cheese, or parmesan</i>	
Sauteed Spinach Side	\$9.15
Spanakopita Side	\$10.25
Vegetable Medley	\$9.15
Broccoli Romano Side	\$10.25
<i>Broccoli sauteed with white wine, garlic and grated romano cheese</i>	
Meatballs (4) Side	\$12.49
Italian Sausage links (2) Side	\$11.35
Garlic Parmesan Mashed Potatoes Side	\$10.25
Fasolakia Side	\$9.15
<i>grecian green beans with tomato &amp; dill</i>	

## Pizzas, Calzones & Flatbreads

**Pick one of our specialties or create your own.**

BBQ 12"	\$23.79
<i>braised beef brisket or chicken with roma tomatoes, scallions, red onions, smoked cheddar, mozzarella, parmesan, bbq sauce, &amp; marinara</i>	
Bigshot 12"	\$24.99
<i>sausage, ricotta, marinara, kalamata olives, calabrian chiles, &amp; basil</i>	
Ryan Tashie Special 12"	\$22.75
<i>pepperoni, kalamata olives, mushrooms, mozzarella &amp; marinara</i>	
Fig & Prosciutto Balsamic 12"	\$24.99
<i>Figs, prosciutto, arugula, gorgonzola, mozzarella, balsamic</i>	

## Entrees

Cioppino	\$36.29
<i>stew of clams, lobster, shrimp, &amp; mussels in a tomato based seafood broth served with grilled baguette</i>	
Souvlakia	\$27.25
<i>marinated pork tenderloin grilled in lemon &amp; olive oil served with spanakopita, grilled pita, with tzatziki dipping sauce</i>	
Chicken Piccata	\$27.25
<i>chicken w/lemon butter, capers, &amp; capellini. served with italian spinach</i>	
Chicken Marsala	\$28.35
<i>chicken with mushrooms, marsala wine demi glace, &amp; linguine. served with sautéed spinach</i>	
Shrimp Boscaiola	\$30.59
<i>sautéed shrimp with smoked chopped bacon, caramelized onions, mushrooms, &amp; white wine served over capellini</i>	
Chicken Boscaiola	\$27.25
<i>chicken scallopini with smoked chopped bacon, caramelized onions, mushrooms, &amp; white wine served over capellini</i>	
Chicken Parmigiana	\$27.25
<i>fried chicken scallopini, mozzarella, parmesan, marinara &amp; spaghetti. served w/ Italian spinach</i>	
Eggplant Parmigiana	\$24.99
<i>sliced breaded eggplant over spaghetti pasta with marinara. topped off with mozzarella &amp; parmesan cheese</i>	
Pan-Sauteed Redfish	\$36.29
<i>florentine risotto, tuscan cream sauce, &amp; tomato relish</i>	
Blood Orange Salmon	\$36.29
<i>grilled or pan seared salmon with blood orange balsamic reduction, heirloom tomatoes, basil, goat cheese, &amp; capellini</i>	
Chianti Braised Short Rib	\$38.55
<i>romano cheese risotto, topped with fried egg &amp; micro greens</i>	
Filet Mignon	\$50.99
<i>grilled 8oz filet of prime beef with roasted garlic parmesan mashed potatoes, finished with Blue Note Bourbon demi glace</i>	
Chicken Santorini	\$29.49
<i>Greek marinated chicken, flash fried &amp; baked over orzo pasta with kalamata olives &amp; capers. Topped with crispy spinach, feta cream sauce with lemon oil &amp; oregano</i>	
Grouper Fiorentino	\$47.59
<i>duck confit, baby potatoes, saut ed spinach, &amp; vodka crab sauce</i>	

## Desserts

Tiramisu Dessert	\$9.15
Cannoli Dessert	\$10.25
Cheesecake	\$11.35
<i>topped with salted bourbon caramel</i>	

*pasta stuffed with italian spinach,  
ricotta, mozzarella, & parmesan.  
topped off with a roasted red pepper  
cream sauce*

**Penne Bolognese** \$27.25  
*ground beef & pork in a san  
marzano meat sauce*

**Beef Brisket Gnocchi - Full  
Portion** \$36.29  
*Shredded Prime beef, portabella  
mushrooms, basil, pine nuts,  
parmesan cream, veal reduction,  
parmesan cream sauce and gnocchi.*

**Beef Brisket Gnocchi - Half  
Portion** \$24.99  
*Shredded Prime beef, portabella  
mushrooms, basil, pine nuts,  
parmesan cream, veal reduction,  
parmesan cream sauce and gnocchi.*

**Capellini Toscana** \$20.45  
*garlic, roma tomatoes, basil,  
roasted red peppers, artichoke  
hearts, kalamata olives, capers, olive  
oil, white wine & capellini*

**Chicken Alfredo** \$24.99  
*grilled chicken, alfredo, & linguini*

**Pomodoro Pesto** \$22.75  
*linguini tossed in creamy sun-dried  
tomato pesto. topped with arugula &  
goat cheese*

## **Kids**

**Kids Penne Pasta w/ Chicken** \$14.99  
**Olive Oil and Butter Sauce**

*vinegar reduction.*

**White 12"** \$26.15  
*Joyce Farms Chicken, garlic,  
spinach, ricotta, feta, mozzarella and  
parmesan.*

**Greek 12"** \$22.75  
*Joyce farms Chicken, feta,  
spinach, kalamata olives, roma  
tomatoes, bell peppers, oregano,  
garlic, olive oil.*

**Ortolana 12"** \$22.75  
*Spinach, artichokes, black olives,  
feta, tomatoes, mozzarella,  
parmesan and marinara.*

**Piccante 12"** \$22.75  
*Italian sausage, pepperoni,  
mushrooms, red onions, mozzarella,  
parmesan and marinara.*

**Roasted Garlic & Sausage 12"** \$23.79  
*Ground Italian sausage, roasted  
garlic, spinach, roasted red peppers,  
mozzarella, parmesan and olive oil.*

**Margherita 12"** \$22.75  
*Basil, Fresh Mozzarella, Marinara*

**Create Your Own 12"** \$15.95  
*Traditional cheese.*

**Chocolate Raspberry Ganascia** \$10.25  
**Cake**

**Limoncello Marscapone Cream** \$10.25  
**Cake**

**Peanut Butter Silk Pie** \$11.35