



CIAO!

Travel light and carry a smile. From Italy with love. All welcome. Cin Cin!

DELIVERY: www.ciaosf.com | **TAKEOUT:** +1 415 885 8850 | **HOURS:** Wednesday to Sunday from 12 to 8 PM

FAMILY MEAL DINING

Pasta hand-made from scratch daily. Vegan and gluten-free pasta available. We are open for no-contact delivery, curbside pickup, and catering. Free bottle of wine with Family Meals. We sincerely appreciate your support. From Italy with love. All welcome.

Three-Course Family Meal (2ppl) \$85. Select from a la carte menu below: (2) Antipasto; (2) Pasta; (1) Dolce; (1) Wine.

Pasta Family Meals (3 Pastas) \$65 or Pasta Family Meal (4 Pastas) \$85: Select three (3) or four (4) pastas and enjoy with wine on us.

Three-Course Individual Meal \$45: Indulge properly. Select (1) appetizer, (1) pasta, (1) dessert, and (1) half-bottle of wine.

WINE SELECTION: Barbera d'Alba, Cabernet Sauvignon, Chianti, Montepulciano, Nero d'Avola, Pinot Noir, and more...

ANTIPASTO

TONNO. seared ahi tuna steak, lemon white wine, capers 19.50 GF

POLPETTE AL FORNO. baked meatballs, sicilian marinara, parmigiano 11.50

POLENTA CON FUNGHI. creamy polenta, mushroom ragout, shaved asiago 9.50 GF, V

BURRATA E POMODORI CIMELIO. burrata, heirloom tomatoes, balsamic, olive oil 14.50 V

BURRATA E PROSCIUTTO. burrata, prosciutto, heirloom tomatoes, balsamic, olive oil 17.50 GF

PASTA

CACIO E PEPE. spaghetti, pecorino, black pepper 21.50 V, GFO

CARBONARA. spaghetti, eggs, butter, prosciutto, herbs 21.50 GFO

SPAGHETTI CON GAMBERI. spaghetti alfredo, prawns, parsley 25.50 GFO

PENNE CON POLLO. penne alfredo, chicken, mixed vegetables, parsley 21.50 GFO

SPAGHETTI POMODORO. spaghetti, basil, sicilian garlic marinara 17.50 V, GFO, VGO

SPAGHETTINI CON POLPETTE. spaghetti baked meatballs, basil, sicilian garlic marinara 21.50 GFO

AGNOLOTTI. crab ricotta ravioli, roasted sundried tomato sauce, rock shrimp, corn, fava beans 25.50

PAPPARDELLE CON FUNGHI. vegan pappardelle, wild mushrooms, garlic, onion, olive oil 17.50 VG, GFO

ORECCHIETTE. puglia little ear pasta, italian sausage, mixed vegetables, butter, cumin, calabrian chili 21.50 GFO

RIGATONI CON SALSICCIA. herbed ground sausage rigatoni, green peas, roasted tomato cream, grana padano 21.50 GFO

PAPPARDELLE DELLA NONNA. grandmother's roasted beef short rib pappardelle, smoked tomato, wild mushrooms, asiago 25.50 GFO

DOLCE

SORBET. mango or raspberry 8.50 VG, GF

CHEESE CAKE. new york style cheese cake with berry coulis 8.50

MANGO MOUSSE. cool mango mousse, blueberries. 8.50

BREAD PUDDING. oven baked, chocolate chips, cinnamon, caramel, gelato 8.50

CHOCOLATE MOUSSE. chocolate mousse cake with chocolate crust 8.50

APERITIVO 11.50 | CILANTRO TONIC. gin, cilantro, lime, tonic e MEZCAL NEGRONI. mezcal, campari, sweat vermouth