

STARTERS I

1 COOL & REFRESHING

- 101 Tomato and Mozzarella salad
(with Balsamic vinegar)
- 102 Green salad
(with Italian or French dressing)
- 103 Mixed salad
(romaine, green bell peppers, tomato, beans with Italian or French dressing)
- 104 Salad Niçoise
(with onions, olives, bell peppers and olive oil dressing)
- 105 Swiss salad
(green salad with bacon, Swiss cheese and yogurt dressing)
- 106 Spinach salad with strawberries
(with olive oil, anchovies and balsamic vinegar)
- 107 Fall salad
(Lambhead salad, with fried bacon, mushrooms and garlic)
- 108 Potato salad
(boiled potato, with olive oil, onions, red wine vinegar and fresh parsley)
- 109 Caesar Salad
(No. 1 greatest American salad)
- 110 La Favorita
(mixed green salad served in Parmigiano shaped bowl)
- 111 Rucola & Parmigiano
(Arugula salad served with Parmigiano cheese and balsamic vinegar)
- 112 Gazpacho
(delicious, colourful, vitamin boost "Spanish" style vegetable soup)
- 113 Prosciutto e Melone
(most famous Italian starter: nice slices of cantelope topped with seasoned Parma ham)
- 114 Mixed seafood salad
(steamed seafood served cold in a lemon, olive oil and hot chili dressing)
- 115 Pasta salad
(pasta served cool with olives, tomato, mozzarella, oregano and olive oil)
- 116 Rice salad
(cold rice with boiled eggs, sweet onions, tuna and pickles)

LET'S CIAO !
PERSONAL CHEF SERVICE

STARTERS II

2 WARM & RELAXING

SOUPS

- 201 French onion soup
(served with cheese and bread croutons)
- 202 Tomato soup
(served with onions, parsley and topped sour cream)
- 203 The milky way
(fantastic vegetable soup cooked in milk, blended, topped with beat chips)
- 204 Pasta e fagioli (could also be a main dish)
(most famous Italian soup: pasta & garbonzo beans cooked with vegetable and ham)
- 205 Creamy potato soup
(cooked in double cream with onions, served with fried bacon)
- 206 Pastina
(vegetable broth with small pasta, topped with Parmigiano cheese)

OTHERS

- 210 Portobello Mushrooms
(baked mushrooms topped with breadcrumbs, olive oil, sundried tomato, garlic and Parmigiano cheese)
- 211 Belgian Endives with Ham
(backed endives rolled in ham)
- 212 Gambas al ajilo
(Spanish style shrimp cooked in olive oil and garlic served with fresh lemon juice)
- 213 Eggplant Parmigiana with Arugula & Mozzarella Cheese
(Fried eggplant topped with arugula salad and cheese served in a tomato sauce).
- 214 Pepperoni della Mamma
(baked red bell pepper stuffed with egg, cheese and Italian sausage).
- 215 Stuffed Tomatoes with Rice
(baked red tomatoes stuffed with rice and cheese).
- 216 Diverse pasta and rice dishes
(the following pasta and rice dishes could be considered starters if served as ½ portion)

MAIN DISHES

3 A WORLD OF FLAVORS

PASTA CONNECTION (Spaghetti, Penne, Shells, Farfalle, Noodles, Maccheroni)

- 310 **Pasta al pomodoro**
(pasta in classic tomato sauce topped with Parmigiano cheese)
- 311 **Pasta al pomodoro e mozzarella**
(pasta in tomato sauce and gratinated with Mozzarella cheese)
- 312 **Pasta alla bolognese**
(pasta with meat sauce topped with Parmigiano cheese)
- 313 **Pasta alla matriciana**
(pasta in tomato, bacon, parsley sauce topped with Parmigiano cheese)
- 314 **Pasta alla boscaiola**
(pasta in bacon, mushroom and garlic sauce / also available in a creamy version)
- 315 **Pasta aglio, olio e peperoncino**
(pasta in olive oil, garlic and chili pepper sauce...slightly hot, but very good)
- 316 **Pasta with a peanut and shrimp sauce**

PASTA ART (Ravioli, Lasagne, Cannelloni, Orecchiette)

- 320 ***Ravioli burro e salvia**
(Ricotta cheese filled ravioli in a butter, sage sauce, topped with Parmigiano cheese)
- 321 ***Ravioli agli spinaci e noci**
(Spinach and walnut filled ravioli served in a butter sauce, topped with arugula and Parmigiano cheese)
- 322 ****Lasagna classica**
(classical Lasagna with meat sauce, mozzarella and gratinated with Parmigiano cheese)
- 323 ****Lasagna vegetariana**
(same as the classical Lasagna but with vegetables instead of meat)
- 324 ***Lasagna al salmone**
(salmon Lasagna with bechamel sauce)
- 325 ***Cannelloni alla ricotta e vino**
(Ricotta cheese and herbs filled cannelloni cooked in white wine and lemon juice)
- 326 ***Cannelloni di carne**
(same as Lasagna classica but shaped differently)
- 327 ***Orecchiette alla Pugliese**
(ear shaped pasta with swiss chard, olive oil and topped with sour cream)

* Fresh homemade pasta

** Available as fresh homemade pasta or dried pasta

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PERSONAL CHEF SERVICE

3 A WORLD OF FLAVORS

RICE

- 330 **Risotto alla Milanese**
(Milano style risotto with mushrooms and safran)
- 331 **Risotto alla Pescatora**
(Seafood risotto)
- 332 **Risotto agli asparagi**
(asparagus risotto topped with Parmigiano cheese)
- 333 **Risotto al Barolo**
(Risotto in a red Barolo sauce)
- 334 **Riso Pilaw**
(Rice with peas and raisins)
- 335 **Paella**
(For 6 persons minimum: Spanish specialty and different meats and seafood)

GNOCCHI (Potato dumplings)

- 340 **Gnocchi al Ragù**
(homemade gnocchi served with a ragù sauce)

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PERSONAL CHEF SERVICE

4 LE CARNI (MEAT)

POLLO (Chicken)

- 410 **Pollo arrosto**
(roasted chicken with herbs)
- 411 **Pollo in rosso**
(sliced chicken cooked in tomato sauce and herbs served with buttered pasta)
- 412 **Ali di pollo al BBQ**
(marinated chicken wings in olive oil and herbs, BBQ)
- 413 **Pollo alla cacciatora**
(chicken filet cooked in a bacon, mushrooms sauce)
- 414 **Pollo al Marsala**
(chicken filet cooked in a Marsala sauce)
- 415 **Coq au Vin**
(most famous french dish: roasted chicken in a red wine sauce)

MAIALE (Pork)

- 420 **Arrosto di maiale con aglio e rosmarino**
(roasted pork loin with olive oil, garlic and rosemary)
- 421 **Cotolette di maiale al Chutney**
(Pork cotelet with Chutney)
- 422 **Filetto di maiale alla Wellington**
(baked pork sirloin in a pastry dough with bacon and mustard)
- 423 **Filet Mignon con funghi**
(Pork sirloin served in a mushroom, cream sauce)

VITELLO (Veal)

- 430 **Zurich Geschnetzeltes**
(A Swiss must: Zurich style bite sized veal cooked in creamy/mushroom sauce)
- 431 **Saltimbocca alla romana**
(Roman style veal steaks with bacon and sage)
- 432 **Vitello alla parmigiana**
(Veal parmesan)

MANZO (Beef)

- 440 **Bistecca al BBQ**
(Let's Ciao style BBQ steak with herbs or one of our favorite choices)
- 441 **Tagliata di manzo**
(BBQ steaks, cut and topped with olive oil and arugula salad)

LET'S CIAO !

PERSONAL CHEF SERVICE

All meat dishes can be served with following side dishes of your choice:

*Roasted potatoes
Fried potatoes*

*Boiled rice
Wild rice*

Noodles in white

*Steamed spinach
Green peas and garlic
Steamed broccoli with almonds
Boiled baby carrots*

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PERSONAL CHEF SERVICE

5 I PESCI (FISH)

- 500 Salmone marinato al BBQ
(BBQ marinated (olive oil, herbs and lemon) salmon filets)
- 501 Salmone al vapore con maionese al limone
(Steamed salmon filets served with a lemony mayonnaise)
- 502 Filet de perche meunière
(Perch filets cooked in a butter and herbs sauce)
- 503 Filet de cabillaud à la crème acidulée
(Cabillaud filet baked with sour cream and Parmigiano cheese)
- 504 Gambas al ajilo
(Spanish style shrimp cooked in olive oil and garlic served with some drops of lemon juice)
- 505 Gamberi al vapore
(steamed shrimp served with lemon)
- 506 Coquille St-Jacques allo Zafferano
(Scallops cooked in butter and saffron)

All fish dishes can be served with following side dishes of your choice:

*Rice in white
Wild Rice
Boiled potatoes*

*Spinach
Cauliflower
Asparagus*