

CIAO GRAZIE

OUR COMMITMENT IS TO USE LOCALLY GROWN PRODUCE WHENEVER POSSIBLE
MANY OF OUR ITEMS ARE OR CAN BE MADE GLUTEN FREE

DINNER MENU

APPETIZERS

Crostini Prosciutto

Ciabatta with Melted Mozzarella and Parma Prosciutto 15

Piatto Misto

Assortment of Cured Italian Meats and Italian cheese served with Kalamata Olives and Italian Breadsticks 15

Bruschetta Salmon

Ciabatta Bread layered with Creamy Gorgonzola, Smoked Salmon & Capers 13

Bruschetta Pomodoro

Tomato and Basil Bruschetta 11 with Parma Prosciutto 13

Scamorza

Smoked Mozzarella Cheese melted in a skillet served with flatbread and your choice of Mushrooms 15 or Prosciutto 16

Bruschette Miste

An assortment of Bruschette 13

Bruschetta Salsiccia

Italian Fennel Sausage with Melted Provolone Cheese 12

Garlic Bread

Freshly baked in our wood fire oven, topped with Parmesan Cheese, garlic, mixed herbs and olive oil 3.50

SALADS

Add Chicken, Salmon, or Steak* 4.50

Emiliana

Arugula, Baby Greens, Red Onions, Red Peppers, Pine Nuts, and Shaved Parmigiano Reggiano with Balsamic Vinaigrette Small 9 Large 13

Insalata della Casa

Baby Greens with Tomatoes, Olives and Red Peppers served with Balsamic Vinaigrette, Creamy Gorgonzola, or House Dressing Small 9 Large 12

Caprese

Mozzarella, Tomatoes Basil, Oregano with Extra Virgin Olive Oil 13

Insalata Veneziana

Fresh Spinach, Gorgonzola Cheese, Cranberries and Shaved Parmigiano with Balsamic Vinaigrette Small 9 Large 12

Caesar

Romaine Lettuce with our House Made Caesar Dressing Small 8 Large 11

Carpaccio Bresaola

Arugula, Thinly Sliced Cured Beef and Shaved Parmigiano Reggiano with Lemon Vinaigrette 16

PIZZA

Ciao Grazie's Pizza and Calzoni are prepared with our very own made-from-scratch hand tossed pizza dough and house-made mozzarella. Gluten Free pizza is available upon request.

Margherita

Tomato Sauce, Mozzarella, Fresh Basil, Parmigiano Reggiano 13

Dame Edna

Mozzarella, Parma Prosciutto, Arugula and Shaved Parmigiano Reggiano 15

Toscana

Tomato Sauce, Mozzarella, Mushrooms, Italian Fennel Sausage, Parmigiano Reggiano 14

Capricciosa

Tomato Sauce, Mozzarella, Artichokes, Olives, Mushrooms, Salame, Ham, Parmigiano Reggiano 16

Americana

Tomato Sauce, Mozzarella, Pepperoni, Parmigiano Reggiano 14

Al Fresco

Fresh Tomatoes, Mozzarella, Onions, Arugula, Prosciutto, Roasted Red Bell Peppers, Balsamic Vinaigrette 15

Al Salmone

Smoked Salmon, Mozzarella, Caramelized Onions & Capers 16

Quattro Stagioni

Tomato Sauce, Mozzarella, Salame, Mushrooms, Ham, Olives, Parmigiano Reggiano 15

Marinara

Tomato Sauce, Garlic, Oregano (no cheese) 10

Marcello

Tomato Sauce, Mozzarella, Garlic, Sliced Tomatoes, Parmigiano Reggiano 14

Sofia

Scamorza (Smoked Mozzarella) Parma Prosciutto, Parmigiano Reggiano 14

Complimenti alla Mamma!

Tomato Sauce, Mozzarella, Ricotta, Ham, Salame, Parmigiano Reggiano 15

Cinque Formaggi

Mozzarella, Gorgonzola, Provolone, Ricotta, Parmigiano Reggiano 16

Vegetariana

Mozzarella, Provolone, Caramelized Onions, Roasted Peppers, Parmigiano Reggiano 14

*Consumer Advisory: Items may be served undercooked. Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness.

CALZONI

Vesuvio

½ Calzone and ½ Pizza! ½ Calzone with Mozzarella, Ham, Salame and ½ Pizza with Tomato Sauce, Mozzarella, and Mushrooms 16

Classic Calzone

Calzone stuffed with Mozzarella Provolone Cheese, served with Sliced Tomatoes and Kalamata Olives 15

SPECIALTY DISHES

Spiedini al Forno*

Marinated Beef Tenderloin Shish Kabob with Tomatoes, Onions, & Bell Peppers 21

Filet Mignon*

Choice Angus Beef Tenderloin marinated and wood oven roasted, finished with sautéed mushrooms and a side of Garlic Mashed Potatoes 23

Wild Alaskan Salmon Filet

Cooked in the wood fire oven with Caramelized Onions and Capers, served with a side Caesar Salad 21

Shrimp al Forno

Sugar Cane Skewered Shrimp Fresh Spinach Salad, Red Onions and Cranberries with House Made Balsamic Vinaigrette 16

Chicken Parmesan

Breaded All Natural Chicken Breast Baked Golden Brown topped with Mozzarella Cheese and our homemade Marinara sauce, served with a side of Garlic Mashed Potatoes 18

Melanzane Parmigiana

Eggplant Parmigiana. Eggplant, Tomato Sauce, Mozzarella, Parmigiano Reggiano 16

Lasagne

Classic Bolognese-style Lasagne with Besciamella Sauce 16

Manicotti

Stuffed with Beef, Sausage, Three Cheeses, and finished with Melted Mozzarella 16

DESSERTS

Dolce Della Casa

Slightly Charred Sweet Calzone filled with Chocolate Hazelnut Sauce and Banana, topped with Premium Vanilla Ice Cream
Small 10 Large 13

Affogato

Premium Vanilla Ice Cream topped with a shot of Espresso & finished with Whipped Cream & Chocolate 8

Tiramisu*

Lady Fingers, Espresso, Mascarpone's Zabaione, and Cocoa, sprinkled with Cocoa Powder 8

Pannacotta

The Tuscan original of Crème Brulée sprinkled with Cocoa Powder 9

Cannoli

Traditional recipe with Chocolate Chips 8

BEVERAGES

Large Bottled Water 5.50

(still or sparkling)

Espresso 2.50

Doppio Espresso 3.50

Cappuccino 3.50

Caffé Americano 2.75

Soft Drinks 2.75

(Pepsi, Diet Pepsi, Sierra Mist, Dr. Pepper, Aranciata, Limonata, Iced Tea, Lemonade)

BUON APPETITO! ENJOY!

www.ciaograzie.us

Two Locations:

18835 N Thompson Peak Pkwy
Scottsdale, AZ 85255

21051 W Main St.
Buckeye, AZ 85396

20% gratuity may be added to parties of 6 or more. Please, no separate checks for parties of 6 or more.

We discourage menu substitutions, omissions, or additions and cannot take responsibility for your menu item creations. Should you bring your own dessert, a service fee of \$2 per person will be charged.

Ciao Grazie does not allow patrons to consume wine obtained elsewhere. Grazie!

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