

Starters

Spicy Tender Tips

½ lb. of tenderloin tips blackened in Cajun seasonings. Served with béarnaise or creamy horseradish sauce. \$10.99

Crab Claws

Delicious Crab Claws served with a side of butter. Tasty and easy to eat! \$12.99

Mozzarella Caprese

Ripe tomatoes and fresh mozzarella drizzled with olive oil, balsamic vinegar and fresh basil. Served with Prosciutto di Parma and garlic crustini. \$8.99

Bacon-Wrapped Scallops

Three large scallops grilled with smoked bacon basted with a ginger garlic sauce. \$10.99

Bruschetta

Grilled bread topped with fresh tomatoes, basil, garlic and olive oil. \$6.99

Frittura di Calamari

Delicate baby squid fried to perfection. Served with tomato sauce and horseradish sauce. \$9.50

Baked Artichoke Dip

Our rich, creamy artichoke dip baked to golden brown and served with a toasted baguette. \$8.99

Ciatti's[®]
Italian Restaurant

Flat Breads

Prosciutto Arugula Flat Bread

Thin crispy pizza topped with garlic butter, mozzarella, parmesan, toasted pine nuts, arugula and shaved Prosciutto di Parma. \$9.99

Mediterranean Flat Bread

Thin crispy pizza topped with marinated tomatoes, quattro formaggi, kalamata olives, sun-dried tomatoes, roasted red peppers & fresh basil. \$8.99

Margarita Flat Bread

Thin crispy pizza topped with a light tomato sauce, fresh mozzarella and fresh basil. \$7.99

Pollo Flat Bread

Thin crispy pizza topped with grilled chicken, garlic mushrooms, marinated Roma tomatoes and quattro formaggi. \$8.99



18% Gratuity added for parties of 8 or more.

For the dining comfort of all our guests, please silence all cell phones.
We will do our best to meet any special entrée requests or dietary needs.

Al Forno

*Served with fresh baked bread and a garden fresh House Salad.
Substitute cup of Soup, Caesar or Balsamic-Gorgonzola Salad \$1.00*

Seafood Cannelloni

Shrimp, scallops and crab baked in rolled sheets of pasta and smothered with sherry cream sauce. \$14.99

Mostaccioli

Hearty Italian sausage, mushrooms, onion, garlic and spices tossed with penne and tomato sauce baked with mozzarella. \$12.99

Seafood Lasagna

Heavenly layers of shrimp, scallops, crab, pasta and cheese baked with sherry cream sauce and mozzarella. \$14.99

Manicotti

A blend of three cheeses in rolled sheets of pasta baked with tomato sauce and mozzarella. \$12.99

Lasagna Classico

A generous portion of our seven layer lasagna filled with meat sauce, creamy bechamel and cheese. \$13.99

Eggplant Parmigiana

Parmesan breaded eggplant baked with tomato sauce and mozzarella.
Served with your choice of side. \$13.99

Pollo and Veal

*All Entrées served with fresh-baked bread, a garden fresh House Salad and your choice of side.
Substitute cup of Soup, Caesar or Balsamic-Gorgonzola Salad \$1.00*

Chicken Marsala

Sautéed breast of chicken and portabella mushrooms simmered in Marsala wine cream sauce. \$16.99

Veal Marsala

Tender veal cutlets and portabella mushrooms simmered in Marsala wine cream sauce. \$18.99

Chicken Parmigiana

Parmesan breaded and baked with tomato sauce and mozzarella. \$16.99

Veal Parmigiana

Parmesan breaded and baked with tomato sauce and mozzarella. \$18.99

Chicken Sorrento

Fresh chicken with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. \$15.99

Veal Sorrento

Tender veal with capers, tomatoes and artichokes sautéed in lemon-basil white wine cream sauce. \$17.99

Seafood

All Entrées served with fresh-baked bread and a garden fresh House Salad. Substitute cup of Soup, Caesar or Balsamic-Gorgonzola Salad \$1.00

Bacon Wrapped Scallops

Five jumbo scallops grilled with smoked bacon basted with a ginger garlic sauce.
Served with your choice of side. \$21.99

Salmon Taormina

Grilled fresh Norwegian Salmon topped with sautéed artichoke, fresh tomato, basil, and white wine with lemon. Served with your choice of side. \$19.99

Shrimp Scampi

Jumbo shrimp sautéed with olive oil, fresh garlic, white wine and portabella mushrooms.
Served with linguini. \$18.99

Crab Claws

Delicious Crab Claws served with a side of butter.
Tasty and easy to eat! Served with your choice of side. \$26.99

Walleye Impanato

Flaky Canadian Walleye baked with parmesan, garlic and pine nut bread crumbs.
Finished with a lemon-basil cream sauce.
Served with your choice of side. \$19.99

Steaks

Grill entrées served with fresh-baked bread, a garden fresh House Salad and your choice of side. Substitute cup of Soup, Caesar or Balsamic-Gorgonzola Salad \$1.00

"Filet Mignon"

8 oz. Center cut tenderloin.
Tender as a Mother's love. \$22.99

"Butcher's Secret" Sirloin

They like to keep these tasty cuts for themselves.
Only two of these cuts per steer. 16 oz. \$19.99

Ribeye

Fully marbled for exceptional flavor and juiciness. 16 oz. \$23.99

Blackened Ribeye with Bleu Cheese

16 oz. Ribeye blackened, placed on a bed of caramelized onions and topped with bleu cheese butter. \$25.99

Lobster Oscar Filet

A tender 8 oz. filet placed on a bed of asparagus spears and topped with lobster and béarnaise. \$28.99

All our steaks are aged a minimum of 28 days for maximum flavor and tenderness.

We recommend no more than medium temperature on all our steaks.

Steak Toppers & Accompaniments

Sautéed Portabellas \$1.99
Melted Bleu Cheese..... \$1.99
Portabellas with White Truffle Oil..... \$2.50
Béarnaise..... \$1.99
Grilled Marinated Shrimp \$8.99

Caramelized Onions..... \$1.99
Lobster Oscar..... \$8.99
Balsamic Foresta Sauce \$3.50
Bacon Wrapped Scallops \$9.99
Crab Claws..... \$11.99

Pasta

*Served with fresh baked bread and a garden fresh House Salad.
Substitute cup of Soup, Caesar or Balsamic-Gorgonzola Salad \$1.00*

Tortellini "Straw and Hay"

Cheese and meat filled tortellini, smoked ham, sweet baby peas and fresh mushrooms in parmesan cream sauce. \$13.99

Spinach Ravioli

Pasta pillows stuffed with spinach, portabella mushrooms and cheese. Choice of a pesto-gorgonzola cream or tomato sauce. \$13.99

Cappellini al Fresco

Angel hair pasta tossed with fresh tomatoes, fresh basil, garlic and olive oil. \$11.99

Spaghetti with Meatballs

Al denté pasta topped with home-style meatballs and traditional tomato sauce. \$12.99

Spaghetti with Italian Sausage

Al denté pasta topped with Italian sausage links and traditional tomato sauce. \$13.99

Fettuccine Alfredo with Chicken & Fresh Vegetables

Tender sautéed chicken, fresh garden vegetables, fettuccine and garlic tossed in parmesan cream sauce. \$14.99

Spicy Chicken Penne

Basil pesto and parmesan cream sauce topped with sun-dried tomatoes, roasted red peppers and Cajun-spiced chicken breast. \$14.99

Chicken Cappellini

Our Cappellini al Fresco topped with a marinated and grilled chicken breast. \$14.99

Chicken Carbonara

Fresh spinach, smoked bacon, sautéed chicken, sun-dried tomatoes, garlic and fettuccine tossed in parmesan cream sauce. \$14.99

Cappellini ai Gamberetti

Angel hair pasta with tender sautéed shrimp, basil, marinated tomatoes, garlic and olive oil. \$14.99

Lobster Ravioli

Five sumptuous pasta pillows stuffed with lobster and topped with tomatoes, asparagus and lobster meat tossed in a brandy cream sauce. \$21.99

Shrimp & Lobster Linguini

Rich, sumptuous lobster and plump shrimp tossed with asparagus in a brandy cream sauce. \$18.99

Grilled Shrimp Cappellini

Large Tiger shrimp marinated in honey and garlic on a bed of angel hair pasta tossed with basil-marinated tomatoes. \$17.99



Lunch Specials

Lunch Specials available from 11:00 am to 4:00 pm.

Soup and House Salad

Your choice of soup and our endless House Salad. \$7.99

Soup and Caesar Salad

One of our tasty cups of soup served with a petite Caesar Salad. \$7.99

Soup and Walnut Gorgonzola Salad

One of our tasty soups served with a petite Walnut Gorgonzola salad. \$8.50

Hot Mug of Soup

Ask your server about our daily selections. \$5.99

Soup and ½ Sandwich

Choice of Turkey Club or Sicilian Hoagie. \$7.99

Pollo Flat Bread

Thin crispy pizza topped with grilled chicken, garlic mushrooms, marinated Roma tomatoes and quattro formaggi. \$8.99

Mediterranean Flat Bread

Thin crispy pizza crust topped with marinated tomatoes, quattro formaggi, kalamata olives, sun-dried tomatoes, roasted red peppers and fresh basil. \$8.99

Sandwiches

All sandwiches served with French Fries.

Chicken Caesar Wrap

Grilled marinated chicken wrapped in a tomato tortilla with romaine, bacon, tomatoes and Caesar dressing. \$8.99

Chicago-Style Italian Beef Sandwich

Specially seasoned Italian beef cooked in au jus. Served in a soft hoagie roll with provolone and hot giardiniera. \$9.99

Turkey Club Hoagie

Smoked turkey, bacon, sweet red onion, tomatoes and provolone cheese on a soft hoagie bun. \$8.50

Walleye Sandwich

Batter fried Canadian Walleye, lettuce and tomatoes on a fresh hoagie. Served with tartar sauce. \$9.99

Sicilian Hoagie

Smoked ham, genoa salami, capicola, provolone, lettuce, onion, tomato and Italian vinaigrette on a hoagie roll. \$8.50

Chicken Fontina Melt

Marinated grilled chicken, bacon and fontina cheese on a soft hoagie roll with pesto-mayo and lettuce. \$8.99

Bacon Cheeseburger

The Classic Burger! \$9.99

Salads

Walnut Gorgonzola Salad

Crisp romaine and organic salad greens tossed with balsamic vinaigrette, gorgonzola cheese, toasted walnuts and fresh Roma tomatoes. \$8.99
Topped with a grilled chicken breast add \$3.00

Grilled Salmon Salad

Spinach and arugula tossed with blood orange vinaigrette and served with chevre, fresh oranges and citrus-glazed grilled salmon. \$11.99

Spicy Calamari Salad

Cajun-spiced calamari and fresh greens tossed with a sweet mango vinaigrette. \$9.99

Grilled Chicken Caesar Salad

Crisp romaine tossed with creamy Caesar dressing topped with shredded Parmesan, Roma tomatoes, garlic croutons and olives. \$9.99

Grilled Chicken Club Salad

Grilled chicken, diced bacon, hard-cooked eggs, fresh diced tomatoes and homemade croutons on a bed of fresh greens with honey mustard dressing. \$9.99

Lunch Entrées

Lunch items available from 11:00 am to 4:00 pm. Lunch-sized portions served with garden fresh House Salad and bread. Substitute cup of Soup, Caesar or Balsamic-Gorgonzola Salad \$1.00

Seafood Cannelloni

Shrimp, scallops and crab baked in rolled sheets of pasta and smothered with sherry cream sauce. \$10.99

Seafood Lasagna

Heavenly layers of shrimp, scallops, crab, pasta and cheese baked with sherry cream sauce and mozzarella. \$10.99

Walleye Impanato

Flaky Canadian Walleye baked with parmesan, garlic and pine nut bread crumbs. Finished with a lemon-basil cream sauce. Served with choice of side. \$12.99

Manicotti

A blend of three cheeses in rolled sheets of pasta baked with tomato sauce and mozzarella. \$9.50

Mostaccioli

Hearty Italian sausage, mushrooms, onion, garlic and spices tossed with penne and tomato sauce baked with mozzarella. \$8.99

Cappellini al Fresco

Angel hair pasta tossed with fresh tomatoes, fresh basil, garlic and olive oil. \$8.50
Topped with a grilled chicken breast add \$3.00
Topped with sautéed shrimp add \$4.00

Spaghetti w/ Meatballs

Al denté pasta topped with home-style meatballs and traditional tomato sauce. \$8.99

Spaghetti w/ Italian Sausage

Al denté pasta topped with Italian sausage links and traditional tomato sauce. \$9.99

Lasagna Classico

Our seven layer lasagna filled with meat sauce, creamy bechamel and cheese. \$9.99

Spicy Chicken Penne

Basil pesto and parmesan cream sauce, sun-dried tomatoes, roasted red peppers and Cajun-spiced chicken. \$10.99

Chicken Marsala

Sautéed breast of chicken and portabella mushrooms simmered in Marsala wine cream sauce. Served with your choice of side. \$11.99

Fettuccine Alfredo with Chicken & Broccoli

Tender sautéed chicken, fresh broccoli, fettuccine and garlic tossed in parmesan cream sauce. \$10.99

Chicken Parmigiana

Parmesan breaded and baked with tomato sauce and mozzarella cheese. Served with your choice of side. \$10.99

Chicken Sorrento

Fresh chicken with capers, tomatoes and artichokes sautéed in lemon-basil wine sauce. Served with your choice of side. \$10.99

Spinach Ravioli

Pasta pillows stuffed with spinach, portabella mushrooms and cheese. Choice of a pesto-gorgonzola cream or tomato sauce. \$11.99

Eggplant Parmigiana

Parmesan breaded eggplant baked with tomato sauce and mozzarella. Served with your choice of side. \$10.99

