GRAZING

MAC & CHEESE

Cavatappi pasta, smothered in a white cheddar cheese sauce, topped with oaxaca cheese, bacon crumble & parsley 11.99

QUESADILLA DEL CIAO

Flour tortilla with oaxaca cheese and choice of...

...chicken cooked with roma tomato, red onion & jalapeño 12.99 ...green chili brisket 13.99

Served with a side of pico de gallo, sour cream & salsa

GREEN CHILE PORK FRIES

Crisp French fries topped with braised green chili pork, roasted corn, black beans and oaxaca cheese, served with salsa fresca and avocado crema 13.99

CHIPS & GUAC

Freshly made tortilla chips with guacamole & salsa 9.99

SOUP OF THE DAY

Ask your server for the juicy details 7.99

SANDWICHES

SERVED WITH FRIES

CIAO BURGER*

7oz all beef patty cooked to order with lettuce, tomato & sliced red onion. Served on sourdough with jalapeño aioli & choice of cheese 16.99

FRIED CHICKEN

Tender chicken breast fried to perfection & served on a toasted sourdough bun with jalapeño aioli. Topped with sweet mustard slaw 14.99

REUBEN

Grilled pastrami with red cabbage & onion compote, with chipotle Russian dressing 16.99

BBQ CHICKEN

With tangy BBQ sauce & sharp American cheese on a sourdough bun 16.99

TURKEY MELT

Oaxaca cheese, applewood smoked bacon, baby arugula, tomato & buttermilk pesto dressing 16.99

BUFFALO CHICKEN

Buffalo sauce & crumbled bleu cheese on a sourdough bun 17.99

B.L.T.

Applewood smoked bacon, baby arugula & tomato on an English muffin 14.99



GHFFN?

CIAO MIXED GREENS

Spring mix, pepitas, dried cranberries, grape tomatoes & gorgonzola cheese served with balsamic vinaigrette 11.99 ...add herb chicken for 4

CHICKEN CAESAR

Herb chicken, romaine, parmesan, croutons & caesar dressing 14.99

THE STETSON CHOPPED

Israeli pearl couscous, diced roma tomato, baby arugula, air dried sweet corn, trail mix and your choice of smoked salmon, herb chicken or avocado, served with buttermilk pesto dressing 16.99



CIAO SPECIALTIES

SALMON

Rice pilaf & assorted veggies 31.99

EXOTIC MUSHROOM PAN FRY

A Ciao favorite since 1997!

Assorted mushrooms in an ancho cream sauce over grilled polenta, topped with roma tomatoes and cotija cheese 18.99

FLAT IRON STEAK*

Prime flat iron steak, grilled to order, served with roasted red potatoes and the vegetable du jour 31.99

SHRIMP & POLENTA

Five tiger prawns grilled and served over creamy polenta with roasted sweet corn and poblanos, topped with cotija cheese, fresh cilantro, lime and ancho chili powder 19.99

BREAKFAST

SERVED DAILY UNTIL 9:30AM

CIAO BREAKFAST

Two scrambled eggs, crispy breakfast potatoes, toasted English muffin, with choice of bacon, sausage or chorizo 13.99

COWBOY CIAO BURRITO

Two scrambled eggs, pico de gallo, oaxaca cheese, choice of bacon, sausage or chorizo, with breakfast potatoes & salsa 12.99

BREAKFAST QUESADILLA

Two scrambled eggs, bacon, & cheddar jack cheese. With pico de gallo & sour cream 12.29

BREAKFAST SANDWICH

Scrambled egg, applewood smoked bacon, baby arugula & tomato on an English muffin, served with breakfast potatoes 12.99

YOGURT PARFAIT

Vanilla yogurt topped with organic granola & fresh fruit 7.00



Alternative dietary preferences or restrictions can be accommodated upon request. Ask your server for details.

TAX & GRATUITY NOT INCLUDED

*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions. This facility may use wheat, egg, soybean, milk, peanuts, tree nuts, fish and shellfish. Please speak to the manager on duty regarding any allergen related issues. PHXCCA01 061723



Arizona has three main wine growing regions: WILLCOX, SONOITA, and the VERDE VALLEY. What makes it possible is HIGH-DESERT ELEVATION and SANDY LOAM SOILS. As of today, we have over one hundred federally licensed and bonded wineries. SPANISH and ITALIAN varietals bode well. Wines from AZ cast a FLAVOR SPELL more redolent of the OLD WORLD. This abbreviated section has been curated to introduce some of THE STATE'S BEST.

| ROSE LOS MILICS VINEYARDS Ita's Rosé, 2019 | 6oz | 9oz | btl | | |
|--|----------------|-------|-----|--|--|
| Elfrida, AZ | 14 | 21 | 56 | | |
| WHITE | | | | | |
| LOS MILICS VINEYARDS Hannah's, 2019 Elfrida, AZ | 17 | 25.5 | 68 | | |
| RED | | | | | |
| CALLAGHAN VINEYARDS 'Buena Suerte' Merlot, Cabernet | | | | | |
| Sauvignon, Graciano Red Blend Elgin, AZ | 14 | 21 | 56 | | |
| DOS CABEZAS Red Blend Willcox, AZ | 13 | 19.5 | 52 | | |
| LOS MILICS VINEYARDS 'Renato's' Tempranillo, 2019 | | | | | |
| Elfrida, AZ | 14 | 21 | 56 | | |
| LOS MILICS VINEYARDS 'Oliver's' Syrah Blen Elfrida, AZ | d 17 | 26.25 | 68 | | |
| LOS MILICS VINEYARDS 'Mo's' Graciano Elfrida, AZ | 20 | 30 | 80 | | |

| INTERESTING WHITES | 6oz | 9oz | btl |
|---|-----|-------|-----|
| ALTITUDE PROJECT Chardonnay Central Coast, CA | 9 | 13.5 | 36 |
| VILLA MARIA Sauvignon Blanc Marlborough, New Zealand | 12 | 18 | 48 |
| DEL VENTO Pinot Grigio Delle Venezie, Italy | 11 | 16.5 | 44 |
| CHALK HILL Chardonnay Russian River Valley, CA | 15 | 22.5 | 60 |
| EVOLUTION White Blend Dundee Hills, OR | 14 | 21 | 56 |
| INTERESTING REDS | | | |
| ALTITUDE PROJECT Cabernet Sauvignon Central Coast, CA | 9 | 13.5 | 36 |
| NIELSON <i>Pinot Noir</i> Santa Barbara, CA | 14 | 21 | 56 |
| DECOY <i>Merlot</i> Sonoma County, CA | 14 | 21 | 56 |
| ALAMOS Malbec Mendoza, Argentina | 12 | 18 | 48 |
| HESS 'Shirtail Ranches' Cabernet Sauvignon North Coast, CA | 15 | 22.5 | 60 |
| SPARKLING & ROSÉ | | | |
| THE FOUR GRACES Rosé Willamette Valley, OR | 12 | 18 | 48 |
| MIONETTO <i>Prosecco</i> Veneto, Italy 187ml | | 187ml | 13 |
| | | | |
| | | | |

BEER

TAPS 20oz

San Tan Juicy Jack Hazy IPA 11.25
Lagunitas IPA 11.25
Coors Light 10.25
Dos Equis 11.25
Blue Moon 10.25
Bud Light 9.25

CAPS 8.75

Heineken Corona Extra

Modelo Especial Samuel Adams Seasonal

CANS 8.75

Sierra Nevada Hazy Little Thing IPA (190z)

Samuel Adams Boston Lager (160z) Goose Island IPA (160z)
Kona Big Wave Golden Ale (160z) Stella Artois (160z)
Michelob Ultra (160z aluminum bottle) Guinness Nitro Stout (150z)
Budweiser (160z aluminum bottle) Miller Lite (160z aluminum bottle)

NOT BEER 8.75

Angry Orchard Cider (12oz cap) Twisted Tea (16oz can)
Truly Strawberry Lemonade (16oz can) Truly Wild Berry (16oz can)
High Noon Pineapple Vodka Seltzer (16oz can)
Heineken 0.0 n/a (11.5oz can)



COCKTAILS

ESPRESSO MARTINI

Wheatley Vodka, Borghetti Espresso Liqueur, Reàl hazelnut, Owen's Nitro-Infused Espresso, finished with espresso beans

BLOOD ORANGE SUNSET

Tito's Handmade Vodka, Cointreau, blood orange sour, freshly squeezed orange juice, orange wheels

RASPBERRY PALMER

Basil Hayden Bourbon, Reàl raspberry, sweet tea, lemonade, lemon wheel & mint sprigs

SPARKLING GUAVA MARGARITA

Don Julio Blanco Tequila, Reàl guava, Fever-Tree sparkling pink grapefruit, lime juice, lime wedge

DON DIABLO

Casa Noble Blanco Tequila, Ancho Reyes Chili Liqueur, Reàl pineapple, lime & pineapple juices, chili-lime spiced pineapple garnish



Each served with fries & kid's beverage 8.99

for kids 10 & under

Cheese Quesadilla

Grilled Cheese Sandwich

Chicken Taco

Alternative dietary preferences or restrictions can be accommodated upon request. Ask your server for details.