DINNER MENU AVAILABLE ON DEC 24, 26 & JAN 1ST

Ciao Bella

Pasta

Choose your Pasta & Sauce 17.95

Authentic Italian Sauces

SPAGHETTI CARBONARA: *pancetta, egg yolk, garlic, parmesan cheese & cream*

SPAGHETTI BOLOGNESE: *a rich ground beef and tomato sauce* ***add meatballs*** 5.95

PENNE POMODORO: *san marsano tomatoes & fresh basil*

PENNE ABBRUZZO: *spinach, pine nuts, sun dried tomato & garlic basil tomato cream sauce*

FETTUCCIN ALFREDO: *four cheese and cream sauce with a hint of nutmeg*

LINGUINI AL PESTO: *ground basil pine nuts garlic and pecorino cheese & cream*

LINGUINI SALMONE: *BC salmon garlic white wine tomato cream sauce*

add

chicken, baby shrimp, meatballs or italian sausage 5.95

prawns (3) or scallops (2) or mixed seafood 7.95

Piatti Forti

Main Courses

POLLO CIAO BELLA *specialty of the house* 22.95
grilled breast of chicken, baked with caramelized mushrooms, white wine demi-glaze cream sauce and mozzarella cheese

POLLO ALLA PARMIGGIANA 22.95
breaded chicken breast baked with mozzarella, parmesan and Ciao Bella's own tomato basil sauce

VITELLO PICCATA 24.95
scallopine of veal, gently sauteed with wine, capers, lemon & parsley

OSSO BUCCO ABBRUZZO *specialty of the house* 29.95
red wine braised veal shank with aromatic vegetables & san marsano tomatoes

BISTECCA ALLA BELLINI 29.95
Alberta AAA beef strip lion
Add$3.95 for mushroom peppercorn sauce

all main courses served with pasta, or vegetables and potatoes

Pesce

Seafood

SALMONE AL LIMONE *specialty of the house* 22.95
grilled wild B.C. salmon filet, finished with extra virgin olive oil, garlic, white wine, lemon and herbs

GAMBERONI CIAO BELLA 29.95
butterflied jumbo tiger prawns (9), baked with butter, garlic, white wine & fresh herbs

all main courses served with pasta, or vegetables and potatoes

live piano entertainment
Wednesday thru Sunday