

SALADS	1/2 Tray	Tray
HOUSE SALAD	\$25	\$45
Mixed greens, tomatoes, cucumbers and red onions		
CAESAR SALAD	\$30	\$50
Romaine lettuce, Pecorino Romano cheese, homemade croutons		
Add grilled or blackened chicken	\$50	\$95
BLUES BERRY SALAD	\$35	\$70
Candied walnuts, blueberries, gorgonzola cheese, field greens and balsamic vinaigrette		
CHOPPED ANTIPASTO	\$50	\$90
Prosciutto, sopressata, mortadella, sharp provolone, pickled vegetables, chopped greens and balsamic vinaigrette		
MOZZARELLA CAPRESE	\$55	\$95
Fresh mozzarella, heirloom tomatoes, fresh pesto and EVOO		

APPETIZERS	1/2 Tray	Tray
CALAMARI ARRABBIATA	\$60	\$110
Fried calamari, sliced cherry peppers, marinara sauce		
FRIED ARTICHOKE HEARTS	\$45	\$75
Artichoke hearts, seasoned bread crumbs, sauteed in garlic & oil		
MUSSELS RED or WHITE	\$45	\$75
Marinara sauce or white wine sauce		
BAKED LITTLE NECK CLAMS	PRICED PER ORDER	
STUFFED HOT PEPPERS	\$45	\$80
Italian peppers stuffed with sweet crumbled sausage, melted mozzarella with ricotta		
LOBSTER MAC N' CHEESE	\$55	\$90
Shell pasta and fresh lobster in a white truffle cream sauce topped with toasted bread crumbs and parmesan cheese		
MINI RICEBALLS	\$45	\$80
With fresh mozzarella, Bolognese meat blend & peas		
SICILIAN RICEBALLS	PRICED PER ORDER	
With ground meat, peas, and plum tomatoes topped with melted mozzarella and fresh ricotta		
WINGS	\$60	\$110

- Brick oven roasted and grilled, NEVER FRIED!  
Served with homemade mountain blue cheese

- Original Marinade
  - Served with caramelized onions & garlic
  - Italian Stallion
  - Maple Sriracha
- Pineapple Habanero
  - Garlic Parmesan
  - Lemon-Lime, Sea Salt, Pepper
  - Louisiana Blackened Dry Rub

PASTAS	1/2 Tray	Tray
PENNE ALLA VODKA	\$50	\$90
Prosciutto, shallots, creamy pink vodka sauce		
PENNE ALFREDO	\$55	\$100
LINGUINI WITH CLAMS	\$60	\$115
Little neck clams, garlic, olive oil		
PENNE PRIMAVERA	\$50	\$90
Zucchini, squash, mushrooms, carrots, peas, garlic, garden tomato sauce		
RIGATONI BOLOGNESE	\$50	\$90
Ground beef, onions, ricotta, plum tomato sauce		
PENNE GARLIC & OIL	\$40	\$70
Garlic & oil		
LINGUINI WITH MEATBALLS	\$50	\$95
OLD WORLD MEAT PLATTER	\$60	\$110
Meatballs, hot & sweet sausage in a San Marzano sauce		
GEMELLI CON SALSICCIA	\$60	\$110
Crumbled sweet sausage, mushrooms & broccoli rabe tossed in a sun-dried tomato cream sauce with gemelli pasta		
STUFFED RIGATONI	\$60	\$100
Fresh rigatoni stuffed with ricotta topped with mozzarella & plum tomato sauce		
SEAFOOD FRA DIAVOLO	\$75	\$140
Calamari, shrimp, mussels & clams cooked with San Marzano tomatoes, white wine & basil over linguini		
LOBSTER CHEESE TORTELLINI	\$70	\$130
RIGATONI FIORENTINA	\$60	\$110
Vodka sauce, grilled chicken, spinach & fresh mozzarella		
BAKED ZITI	\$50	\$90
RIGATONI BROCCOLI RABE	\$50	\$90
PENNE FILETTO AL POMODORO	\$40	\$75
Penne pasta, San Marzano tomatoes, onions, basil		
PENNE CARBONARA	\$50	\$90
Penne pasta, white cream sauce, bacon, peas & shallots		

ENTREES	1/2 Tray	Tray
CHICKEN SCARPARELLO	\$60	\$110
Roasted chunks of chicken, potato wedges, mushrooms, hot & sweet peppers and hot & sweet sausage		
CHICKEN VALDOSTANA	\$55	\$105
Layered chicken breast with fresh mozzarella, asparagus, roasted red peppers and prosciutto		
CHICKEN OLIVIA	\$60	\$110
Egg battered chicken breast topped with prosciutto, asparagus, and grated Parmesan, in a lemon white wine butter sauce with a touch of marinara served with roasted sweet potatoes		
MARINATED SKIRT STEAK	\$100	\$190
BRAISED SHORT RIB	\$70	\$140
VEAL BRUSCHETTA	\$80	\$155
Breaded pan seared, topped with an arugula and tomato salad		

CLASSICS	1/2 Tray	Tray
SORRENTINO	<i>Prosciutto/eggplant in a light brown sauce</i>	
Chicken	\$60	\$110
Veal	\$75	\$145
MARSALA		
Chicken	\$60	\$110
Veal	\$75	\$145
FRANCESE		
Chicken	\$60	\$110
Veal	\$75	\$145
EGGPLANT ROLLATINI	\$55	\$95
Rolled with fresh herbs, mozzarella, ricotta & marinara sauce		
PARMIGIANA		
Meatball	\$45	\$90
Chicken	\$60	\$110
Veal	\$75	\$145
Eggplant	\$55	\$100

SEAFOOD	1/2 Tray	Tray
MANGO CRUSTED SALMON	\$90	\$175
SHRIMP SCAMPI	PRICED PER ORDER	
SHRIMP OREGANATA	\$85	\$160
SHRIMP PARMIGIANA	\$85	\$160
CHILEAN SEA BASS	PRICED PER ORDER	
Topped with a roasted pignoli nut Oreganata crust		

CHILDREN'S MENU	1/2 Tray	Tray
MOZZARELLA STICKS	\$40	\$75
Fried mozzarella & marinara sauce		
CHICKEN FINGERS WITH FRIES	\$50	\$90
Fried chicken & homemade french fries		
MACARONI & CHEESE	\$40	\$75

SIDES	1/2 Tray	Tray
ASPARAGUS	\$40	\$70
BROCCOLI RABE	\$35	\$60
BURNT BROCCOLI	\$35	\$60
MEATBALLS	\$50	\$95
MIXED VEGETABLES	\$35	\$60
ROASTED POTATOES	\$25	\$40
ROASTED SWEET POTAOTES	\$25	\$45
STRING BEANS	\$30	\$50
MASHED POTATOES	\$30	\$50

EXTRAS	
DELIVERY	\$40
DELIVERY & SET UP	\$50
WAIT STAFF	\$25/HR Per Server
RACKS, TRAYS, STERNOS	\$50 Refundable Deposit

*\*Ciao Baby is a 21st Century Italian Restaurant therefore we can accommodate all requests.*

*Please do not hesitate to ask!\**

328114N0426



# CATERING MENU

## COMMACK

204 E. Jericho Tpke.

Commack, NY 11725

631-543-1400

## MASSAPEQUA

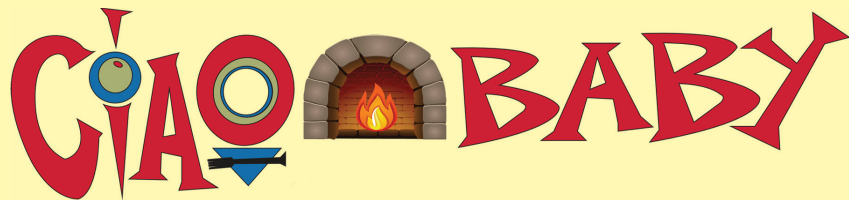
5074 Sunrise Hwy.

Massapequa Park, NY 11762

516-799-5200



[www.ciaobabyrestaurant.com](http://www.ciaobabyrestaurant.com)



## PARTY PACKAGES

### \$35.95 - FAMILY STYLE

#### PLUS TAX & GRATUITY

##### APPETIZERS (CHOICE OF THREE)

Riceball	Classic Caesar Salad	Mozzarella Caprese Caldo
House Salad	Mozzarella Caprese	Eggplant Rollatini
Calamari	Mozzarella In Carozza	Fried Artichoke Hearts

##### ENTREES (CHOOSE THREE)

**Short Rib Ragu** - Slow roasted San Marzano tomato sauce with a braised beef ragu served over macaroni

**Homemade Stuffed Rigatoni** - Fresh rigatoni stuffed with ricotta topped with mozzarella and smothered in a plum tomato basil sauce

**Penne Alla Vodka** - Pink tomato cream sauce with prosciutto di parma finished with a dash of vodka

**Gemelli Con Salsiccia** - Crumbled sweet Italian sausage, mushrooms and steamed broccoli rabe tossed in a sun-dried tomato cream sauce served over twirled macaroni with a dollop of ricotta

**Chicken “My Way”** - Marsala, Parmigiana or Francese

**Red Snapper** - Pan seared boneless filet served Oreganata style or blackened served over penne

**Chicken Scarpariello** - Pan seared chunks of tender chicken, potato wedges, mushrooms, hot and sweet peppers and sausage in a white wine savory herb sauce

**Nonna’s Old World Meat Platter** - Freshly made meatballs and hot and sweet sausage in a San Marzano plum tomato sauce

**Skirt Steak** - Grilled to perfection, served over garlic mashed potatoes, mixed vegetables and topped with crispy onions (Plus \$3pp)

**Veal “My Way”** - Marsala, Parmigiana or Francese (Plus \$3pp)

### \$39.95 - BRONZE PACKAGE

#### PLUS TAX & GRATUITY

##### SALADS (CHOICE OF ONE)

House Salad	Classic Caesar Salad
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##### APPETIZERS (CHOICE OF THREE - SERVED FAMILY STYLE)

Riceball	Mozzarella In Carozza	Fried Artichoke Hearts
Calamari	Mozzarella Caprese Caldo	
Mozzarella Caprese	Eggplant Rollatini	

##### ENTREES (CHOOSE THREE SERVED INDIVIDUALLY)

**Short Rib Ragu** - Slow roasted San Marzano tomato sauce with a braised beef ragu served over macaroni

**Homemade Stuffed Rigatoni** - Fresh rigatoni stuffed with ricotta topped with mozzarella and smothered in a plum tomato basil sauce

**Penne Alla Vodka** - Pink tomato cream sauce with prosciutto di parma finished with a dash of vodka

**Chicken Scarpariello** - Pan seared chunks of tender chicken, potato wedges, mushrooms, hot and sweet peppers and sausage in a white wine savory herb sauce

**Skirt Steak** - grilled to perfection, served over garlic mashed potatoes, mixed vegetables and topped with crispy onions

**Nonna’s Old World Meat Platter** - Freshly made meatballs and hot and sweet sausage in a San Marzano plum tomato sauce

**Chicken “My Way”** - Marsala, Parmigiana, or Francese (choose 1)

**Chicken Olivia** - Egg battered chicken breast topped with prosciutto, asparagus and grated parmesan, in a lemon white wine butter sauce with a touch of marinara served with roasted sweet potatoes

**Red Snapper** - Pan seared boneless filet served Oreganata style or blackened served over penne

### \$44.95 - SILVER PACKAGE

#### PLUS TAX & GRATUITY

##### SALADS (CHOICE OF ONE)

Classic Caesar Salad	Gorgonzola Salad	Blueberry Salad
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##### APPETIZERS (CHOICE OF THREE - SERVED FAMILY STYLE)

Riceball	Fried Artichoke Hearts	Mozzarella In Carozza
Mozzarella Caprese Caldo	Calamari	
Eggplant Rollatini	Mozzarella Caprese	

##### ENTREES (CHOOSE FOUR - SERVED INDIVIDUALLY)

**Short Rib Ragu** - Slow roasted San Marzano tomato sauce with a braised beef ragu served over macaroni

**Homemade Stuffed Rigatoni** - Fresh rigatoni stuffed with ricotta topped with mozzarella and smothered in a plum tomato basil sauce

**Chicken Scarpariello** - Pan seared chunks of tender chicken, potato wedges, mushrooms, hot and sweet peppers and sausage in a white wine savory herb sauce

**Skirt Steak** - Grilled to perfection, served over garlic mashed potatoes, mixed vegetables and topped with crispy onions

**Chilean Sea Bass** - Topped with a roasted pignoli nut crust served with aged balsamic reduction

**Chicken “My Way”** - Marsala, Parmigiana or Francese

**Lobster Cheese Tortellini** - Five cheese tortellini in a truffle cream sauce with caramelized onions, toasted mushrooms, and spinach topped with fresh lobster meat

**Veal Marsala** - Tender milk fed veal scallopini pan sautéed and accompanied by mushrooms and a Marsala wine brown sauce

**Black Angus Filet Mignon** - Grilled filet topped with melted gorgonzola cheese in a wild mushroom Bordelaise

**Chicken Olivia** - Egg battered chicken breast topped with prosciutto, asparagus, and grated parmesan in a lemon white wine butter sauce with a touch of marinara served with roasted sweet potatoes

### \$59.95 - GOLD PACKAGE

#### PLUS TAX & GRATUITY

##### SALADS (CHOICE OF ONE)

Baby Spinach Salad	Blueberry Salad	Gorgonzola Salad
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##### APPETIZERS (CHOICE OF THREE - SERVED FAMILY STYLE)

Riceball	Fried Artichoke Hearts	Mozzarella In Carozza
Mozzarella Caprese Caldo	Calamari	
Eggplant Rollatini	Mozzarella Caprese	

##### ENTREES (CHOOSE FIVE - SERVED INDIVIDUALLY)

**Homemade Stuffed Rigatoni** - Fresh rigatoni stuffed with ricotta topped with mozzarella and smothered in a plum tomato basil sauce.

**Skirt Steak** - Grilled to perfection, served over garlic mashed potatoes, mixed vegetables and topped with crispy onions

**Black Angus Filet Mignon** - Grilled filet topped with melted gorgonzola cheese in a wild mushroom Bordelaise

**Chicken “My Way”** - Marsala, Parmigiana or Francese

**Chilean Sea Bass** - Topped with a roasted pignoli nut crust served with aged balsamic reduction

**Lobster Tortellini** - Served with a lobster fricassee

**Ortollana Melanzane** - Macaroni served with roasted eggplant and Parmigiano Reggiano cheese in a plum tomato basil sauce, topped with a dollop of ricotta

**Tortellini Alfredo** - Cheese tortellini tossed in an Alfredo-style cream sauce

**Chicken Alla Valdostano** - Chicken breast stuffed with asparagus, fire roasted peppers, prosciutto and fresh mozzarella served over garlic mashed potatoes in a Madeira brown sauce

**Veal Chop Saltimbocca** - Veal scallopini bone served over garlic mashed potatoes, sautéed spinach and prosciutto di parma

**Herb Crusted Rack of Lamb** - Served with bok choy and garlic mashed potatoes

**Broiled Twin Lobster Tails** - Served over garlic mashed potatoes and vegetables with a side of drawn butter

### \$28.95 - BABY/BRIDAL

#### SHOWER PACKAGE

#### PLUS TAX & GRATUITY

(Each additional course \$2.50 Per Person)

##### APPETIZERS (CHOICE OF ONE - SERVED INDIVIDUALLY)

Calamari Arrabbiata	Eggplant Rollatini
House Salad	Classic Caesar Salad
Macaroni (Marinara, Pomodoro, Garlic & Oil)	

##### ENTREES (CHOOSE THREE - SERVED FAMILY STYLE)

**Short Rib Ragu** - Slow roasted San Marzano tomato sauce with a braised beef ragu served over macaroni

**Homemade Stuffed Rigatoni** - Fresh rigatoni stuffed with ricotta topped with mozzarella and smothered in a plum tomato basil sauce

**Gemelli Con Salsiccia** - Crumbled sweet Italian sausage, mushrooms and steamed broccoli rabe tossed in a sun-dried tomato cream sauce served over twirled macaroni with a dollop of ricotta

**Nonna’s Old World Meat Platter** - Freshly made meatballs and hot and sweet sausage in a San Marzano plum tomato sauce

**Chicken “My Way”** - Marsala, Parmigiana or Francese

**Chicken Scarpariello** - Pan seared chunks of tender chicken, potato wedges, mushrooms, hot and sweet peppers and sausage in a white wine savory herb sauce

**Macaroni “My Way”** - Alfredo, marinara, vodka, sundried tomato cream sauce or any sauce desired, served over your choice of macaroni

**Eggplant Parmigiana** - Thinly sliced eggplant, egg battered and floured, fried and smothered in a plum tomato sauce with melted mozzarella

**Red Snapper** - Pan seared boneless filet served Oreganata style or blackened served over penne

### \$19.95 - COCKTAIL HOUR PARTY

#### PLUS TAX & GRATUITY

Minimun 25 people

##### PASSED HORS D’OEUVRES (CHOOSE 5)

Mozzarella Caprese	Bruschetta	Assorted Pizza
Sesame Chicken Satay	Eggplant Rollatini	Fried Artichoke Hearts
Mozzarella Sticks	Chicken Fingers	Mini Riceballs
Fried Zucchini Sticks	Mini Meatballs	Stuffed Mushrooms
Sausage & Peppers	Tuna Crudo	Steak Sinatra
Sliders Chicken Parmesan, Meatball Parmesan, Eggplant Parmesan		
Additional \$15 per person - Buffet (Choice of salad, 3 entrees & dessert from Family Style Package)		

\*2 hours in length, any additional hour is \$5 per person

## LIQUOR PACKAGES

##### CIAO BEER & WINE PACKAGE

Rosso Red Blend, Bianco Pinot Grigio, Ciao Lager & Ciao Cider

\$9.95 pp

##### BRUNCH COCKTAILS Mimosas / Bloody Marys / Sangria

\$9.95 pp

##### SELECT TAP BEER, BOTTLED BEER & WINE

\$13.95 pp

##### TOP SHELF LIQUOR PACKAGE

\$19.95 pp

##### SUPER PREMIUM LIQUOR PACKAGE

\$27.95 pp

##### CHAMPAGNE PUNCH

Only For Baby/Bridal Shower Package

\$3.95 pp

All in house catering packages include the following:  
Unlimited Soda, Tea, Juice, Espresso\*, Coffee, Cappuccino\* & Desserts  
\*Not Included In Baby/Bridal Package

## OCASSION SHEET CAKES

10 inch	\$35.00
12 inch	\$45.00
1/2 Sheet	\$65.00
Full Sheet	\$90.00