



# Catering & Banquet Package



**A**t Ciao Italia Ristorante, our traditional Italian ambiance is on hand to greet you. Our friendly staff will cater to your every need. Head back to Italy; not only with the amazing food, but with the true authentic Italian feel you will receive on arrival.

Your guests will feel right at home with our professional, polite staff and accommodating management.

Family owned and operated for over 25 years in the same location, you will see why Ciao is Zagat rated, and a staple Italian restaurant in Orlando. It is truly a Navarra Family dining experience, and one that you will want to experience over and over again.

*The Navarra Family*







At Ciao, we offer a semi private space that seats up to 60 people. Apart from set menus enclosed, we also offer customized menus.

*Buyout is available and prices vary according to season and night of the week. Please contact us for pricing.*

*Buyout max is 110 seats.*

Ciao Italia offers wine and beer only with an extensive wine list of wonderful Californian and Italian wines.

We also have exclusive wines off the list.

Transportation is available upon request for large groups.



## PALERMO MENU

### *Insalata Novella*

Organic Mix, Tomatoes, Shaved Onions with House-Made dressing

### *First Course:*

Rigatoni alla Siciliana

Rigatoni with Eggplant, Sundried Tomatoes & Bufala Mozzarella  
in a light Cherry Tomato Sauce

### *Entrée Choice of:*

Veal Marsala

Veal with portobello mushrooms in a Marsala wine sauce served with the  
Chef's choice of vegetables

Pollo Ciao Italia

Roasted Chicken breast stuffed with roasted peppers, goat cheese in a  
mushroom white wine sauce served with the Chef's choice of vegetables

### *Dolci / Dessert:*

Vanilla Gelato with Strawberry sauce

Coffee, Tea and Soda

\$45.00 per person + 6.5% sales tax & 20% gratuity



## SALERNO MENU

### *Insalata:*

Chef Vincenzo Salad

Crisp Romaine lettuce with Avocado, Pine Nuts and Gorgonzola Cheese  
in Citrus Vinaigrette

### *First Course:*

Penne Salmone alla Vodka

Penne pasta with salmon in a vodka pink sauce

### *Entrée Choice of:*

Grouper Francese

Grouper in a light egg batter, finished in a lemon butter sauce served with  
Chef's choice of vegetables

Salmone Mediterraneo

Wild-Caught Almond crusted Atlantic Salmon with Leek and Lemon Cream Sauce served  
with Chef's choice of vegetables

### *Dolci / Dessert:*

Sorbetto al Limone

Lemon Sorbet Imported from Italy

Coffee, Tea & Soda

\$55.00 per person + 6.5% sales tax & 20% gratuity



## AMALFI MENU

### *Appetizer:*

Served Family Style

Charcuterie & Formaggi Italiani

Imported from Italy - Prosciutto, Sopressata, Olives, Artichokes and fine Cheeses

### *First Course:*

Rigatoni al Pomodoro

Rigatoni with Cherry Tomato Sauce & fresh Basil

### *Entrée choice of:*

Pesce Fresco

Grouper in a Lemon Butter sauce with Crab Meat served with  
Chef's choice of Vegetables

Veal Marsala

Veal with portobello mushrooms in a Marsala wine sauce served with  
Chef's choice of vegetables

### *Dolci / Dessert:*

Torta al Limoncello

Our Signature house made Limoncello Cake

Coffee, Tea & Soda

\$65.00 per person + 6.5% sales tax & 20% gratuity



# By the Glass

## ITALIAN WHITE WINES

Prosecco, Lunetta Trentino - Alto Adige 187ml	9
Pinot Grigio, Tolloy - Alto Adice	9
Pinot Grigio Bertani-Veneto	11
Vermentino, Sella & Mosca La Cala - Sardegna	11
Moscato, Mionetto - Piemonte 187ml	10

## AMERICAN & OTHER WHITE WINES

Dry Rose, Simi - Sonoma	10
Sauvignon Blanc, Brancott - New Zealand	8
Riesling, Anew by Chateau Ste Michelle - Columbia Valley	9
Chardonnay, Franciscan - Napa	12

## ITALIAN RED WINES

Montepulciano D' Abruzzo, Collefrizio - Abruzzo	11
Ripasso Valpolicella Superiore, Vallena - Veneto	13
Sangiovese, San Felo - Toscana	10
Chianti DOCG, Casa di Monte - Toscana	10
Chianti Classico Casa di Monte - Toscana	12
Rosso di Montalcino, Corte dei Venti - Toscana	15
Super Tuscan, Balla La Vecchia - Maremma - Toscana	15

## AMERICAN & OTHER WINES

Pinot Noir, Josh Cellars - North Coast	10
Malbec, Graffigna Centenario - Argentina	9
Merlot, Chateau St. Michelle - Columbia Valley	12
Blend, Ferrari Carano "Siena" - Sonoma	13
Cabernet Sauvignon, Franciscan - Napa	15
Zinfandel, Joel Gott - California	13



# BY THE BOTTLE

## SPARKLING WINE

10	Brut, Ferrari Trentino – Alto Adige	\$55
11	Brut, Perrier-Jouët Grand Brut – Champagne	\$90
12	Brut Rosé, Col de Salici – Veneto	\$45
14	Prosecco, Il Viaggio – Piemonte	\$45
15	Moscato D’Asti, Lodali – Piemonte	\$45

## ITALIAN WHITE WINES

30	Pinot Grigio, Tolloy – Alto Adige	\$38
31	Pinot Grigio, Bertani – Friuli	\$45
32	Pinot Grigio, Livio Felluga – Friuli	\$55
36	Gavi di Gavi, Ca’ Bianca – Piemonte	\$45

## AMERICAN & OTHER WHITE WINES

50	Rosé (dry), Simi Winery – Sonoma	\$42
51	Sauvignon Blanc, Brancott Estate – New Zealand	\$34
53	Riesling, Anew by Chateau Ste. Michelle – Columbia Valley	\$38
54	Chardonnay, Napa Cellars – Napa Valley	\$46
56	Chardonnay, Cakebread – Napa Valley	\$90

## AMERICAN CABERNET SAUVIGNON

102	Cabernet Sauvignon, Tom Gore – California	\$46
103	Cabernet Sauvignon, Kenwood “Jack London Vineyard” – Sonoma County	\$65
104	Cabernet Sauvignon, Heritance – Rutherford, Napa	\$98
105	Cabernet Sauvignon, Caymus– Napa Valley	\$140
106	Cabernet Sauvignon, Chimney Rock – Stag’s Leap	\$140
107	Cabernet Sauvignon, Bellacosa by Daniel Cohn – North Coast	\$55
108	Cabernet Sauvignon, Silver Oak – Napa Valley	\$150
109	Cabernet Sauvignon, Joseph Phelps – Napa Valley	\$155
110	Cabernet Sauvignon, Cakebread – Napa Valley	\$140
111	Cabernet Sauvignon, Opus One – Napa Valley	\$495

## OTHER AMERICAN RED WINES

200	Blend, Ferrari-Carano “Siena” – Sonoma	\$52
201	Blend, Rodney Strong “Symmetry” – Alexander Valley	\$90
202	Pinot Noir, Josh Cellars – North Coast	\$55
203	Merlot, Kendall-Jackson “Vintner’s Reserve”	\$48
204	Malbec, Graffigna Centenario – Argentina	\$36



# ITALIAN RED WINES

## CHIANTI

40	Chianti DOCG, Casa di Monte – Toscana	\$42
41	Chianti Classico, Casa di Monte – Toscana	\$48
42	Chianti Classico Riserva, Rocca della Macie – Toscana	\$55
43	Chianti Classico Riserva, Ruffino Ducale “Gold Label” – Toscana	\$85
44	Chianti Classico Riserva, Marchese Antinori – Toscana	\$95

## SUPER TUSCANS

50	Super Tuscan, Ruffino Il Ducale	\$52
52	Super Tuscan, Rubbia Al Colle “Olpaio”	\$65
53	Super Tuscan, Rubbia Al Colle “Le Pulledre”	\$125
54	Super Tuscan, Antinori Tignanello	\$195
55	Super Tuscan, Antinori Guado al Tasso – Bolgheri	\$210
56	Super Tuscan DOC, Sassicaia – Bolgheri	\$390

## BRUNELLO

60	Rosso di Montalcino, Col D’Orcaia – Toscana	\$65
61	Brunello di Montalcino, Corte Dei Venti – Toscana	\$120
62	Brunello di Montalcino, Antinori Pian delle Vigne – Toscana	\$130

## RIPASSO & AMARONE

70	Ripasso della Valpolicella, Bertani – Veneto	\$65
71	Amarone della Valpolicella, Santi – Veneto	\$98
73	Amarone della Valpolicella, Masi “Costasera” – Veneto	\$120
74	Amarone Della Valpolicella, Bertani – Veneto	\$215

## OTHER ITALIAN REDS

90	Sangiovese, San Felo – Toscana	\$42
91	Montepulciano, D’Abruzzo – Collefrizio	\$44
93	Vino Nobile di Montepulciano, La Braccasca – Toscana	\$55
96	Nero D’Avola, Feudo Disisa Vuarìa – Sicilia	\$58

## BARBERA, BAROLO, NEBBIOLO & BARBARESCO

80	Barbera D’Alba, Pertinace – Piemonte	\$42
81	Nebbiolo, Gattinara Travaglini – Piemonte	\$65
82	Barolo, Fontanafredda “Serralunga” – Piemonte	\$84
83	Barolo, Guidobono “Le Coste di Monforte”	\$115
84	Barbaresco, Lodali Rocche & Fratelli – Piemonte	\$75



Open for dinner only 7 days a week

Monday-Saturday 5pm-10:30pm | Sunday 5pm-10pm

Lunch Parties by request only for groups of 20 or more

Travel Distance to:

Convention Center: 0.7 miles

Universal: 3.8 miles

SeaWorld: 0.8 miles

Walt Disney World: 7.4 miles

Downtown: 10.2 miles

Airport (MCO): 9.4 miles



Ciao Italia is an open restaurant that can accommodate up to 60 people in a semi private atmosphere. Please feel free to contact me directly at 407-601-9021 to discuss possible menu options for your event.

Again, thank you in advance for contacting Ciao Italia Ristorante for your group's needs. If you are looking for Private Group Dining, I am also available to help you plan your event at our sister restaurant, Vincenzo Cucina Italiana, which has full bar available and multimedia facilities.

I look forward to working with you.  
Respectfully,

*Vanessa Navarra*

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