

## STARTERS

**Zuppe del Giorno** — Ask your waiter for our homemade Soup of the Day \$6

**Garlic Bread** — Lightly toasted soft bread spread with fresh garlic butter \$4

**Bruschetta** — Classic diced tomato with garlic, herbs and olive oil topping on grilled bread \$7 . . . or with Caribbean Calaloo for a unique treat \$8

**Mango Cucumber Salad** — Refreshing combination of island fruits and vegetables served on a bed of greens with sweet potato chips (mango seasonal) \$8

**Coconut Shrimp** — Succulent whole shrimp lightly coated with shredded coconut served golden brown with papaya chutney and all-star coleslaw \$10



## PASTA

(recipes can be made with your favorite pasta: penne, fettucine, linguine, spaghetti)

**Rasta Pasta (vegetarian)** — Firm Penne pasta artfully combined with julienne strips of fresh garden vegetables sautéed with herbs, fresh garlic in a light homemade tomato sauce -or- cream sauce \$12

**Jerk Chicken Alfredo** — (house special) Tender strips of Jerk boneless chicken folded in a delicious creamy Alfredo sauce served on a bed of linguine \$14 . . .with Jerk Shrimp (add \$4) . .with Shrimp & Chicken (add \$6)

**Jerk Chicken Penne Pesto** — (classic twist) Pasta tossed in homemade creamy pesto sauce made with fresh basil, olive oil, parmesan cheese, crushed pine nuts and boneless breast of Jerk Chicken \$14 . . . with Shrimp (add \$4) . . . . with Shrimp & Chicken (add \$6)

**Stir Fry Spaghetti** — (house original) East meets West with this tantalizingly tasty stir fry of boneless chicken breast, fresh veggies, ginger, sesame oil, and herbs in a luscious oriental sauce served on a bed of al dente Spaghetti \$14 . . . . . or try it with Sesame Shrimp (add \$4) . . . . with Shrimp & Chicken (add \$6)

**Scampi Spaghetti** — (house special) Al dente pasta tossed with succulent sea shrimp in a mouth watering sauce of white wine, fresh garlic, parsley, dash of lime juice, and virgin olive oil \$17

**West Indies Seafood Linguine** — (signature dish) Tender whole Shrimp sautéed in an aromatic sauce of light curry, coconut, thyme, lemongrass and a tip of Jamaican rum with al dente pasta \$18

**Sunset Seafood Fettucini** — (house special) Sweet Caribbean shrimp tossed with al dente pasta in a seductive velvety pink cream sauce seasoned with splash of vodka, scallion, and fresh garlic \$18

**Reggae Lasagna** — (all time favorite) Decadent layers of ground Beef, mozzarella, homemade chunky tomato sauce, steamed calaloo, julienne vegetables and fresh herbs, all lavishly layered between lasagna noodles and baked to bubbly goodness \$15

*Come for sunset, stay for dinner!*

**We Deliver :: Free Round-Trip Hotel Transportation :: 393-1400**

# ENTRÉES

Ask about our Daily Specials!

Choice of two sides: rice pilaf :: pasta del giorno :: roasted garlic mashed potatoes :: market vegetables

**Snapper al Limone** — Red Snapper tender filet seasoned with herbed breadcrumbs gently sautéed in olive oil with fresh garlic, parsley and white wine and zest of lemon simmered together in a delightfully tasty sauce \$17

**Scotch Bonnet Snapper (spicy)** — Tender filet of Red Snapper seasoned with fresh herbs, West Indies scotch bonnet pepper and lemon butter onions, char-grilled to mouth-watering perfection \$17

**Chicken Piccata** — Tender boneless Breast of Chicken cutlet gently simmered in a white wine sauce made with olive oil, capers, fresh garlic, parsley and other herbs, a melt-in-your-mouth favorite \$16

**Chicken Cordon Caribbean Bleu** — Boneless Breast of tender Chicken cutlet skillfully rolled around sliced Turkey Ham, mozzarella cheese, calaloo, and fresh papaya, coated with herb-seasoned bread crumbs and cooked to a delectable golden brown, served with chef’s own original orange sauce on the side. \$19

**Shrimp Scampi** — Whole succulent Shrimp sautéed with fresh garlic, white wine, parsley and other herbs, with a dash of lime and lemongrass essence, an irresistible combination of flavors \$18

**USDA Grade A Sirloin** — Juicy 8 oz. USDA Sirloin Steak char-grilled to order New York style over an open flame served with homemade brown gravy and your choice of two side orders \$29

**Lobster Diablo (lightly spicy)** — Medallions of Caribbean Rock Lobster gently sautéed in olive oil with white wine, fresh garlic, chopped tomato, scallion, basil and oregano with crushed pepper seeds for a little bite \$31

**Grilled Lobster** — Whole Caribbean Lobster grilled over an open flame served with melted garlic butter sauce \$31

# PIZZA

Stone-fired thin-crust pizza with our chef’s delectable gourmet sauce and loads of mozzarella cheese. Try one of our combos or add your own toppings to the Margherita pizza!

	<u>12”</u>	<u>16”</u>
Margherita (cheese).....	\$10	\$16
Vegetable (sweet pepper, tomato, onion).....	\$12	\$18
Hawaiian (pineapple & bacon).....	\$13	\$19
Mushroom .....	\$13	\$19
Jerk Sausage .....	\$13	\$19
Jerk Chicken .....	\$14	\$20
Pepperoni .....	\$15	\$21
Ackee & Saltfish .....	\$15	\$21
Garlic Shrimp.....	\$17	\$24
Meat Lover’s (bacon, jerk chicken, jerk sausage, pepperoni).....	\$22	\$28
Extra Toppings.....	\$1.50 (veg/cheese) - \$2.25 (meat) - \$7 (seafood)	

Pepperoni, Sausage, Jerk Chicken, Bacon, Extra Cheese, Onions, Callaloo, Sweet Pepper, Pineapple, Mushrooms, Tomato, Sun Dried Tomato

# CALZONES

Calaloo & Cheese \$8

Chicken & Sun-Dried Tomatoes \$12

Jerk Sausage & Pepperoni \$12

Garlic Shrimp \$14

Meat Lover’s: (Bacon, Jerk Chicken, Jerk Sausage, Pepperoni) \$19

“Make Your Own Calzone”  
\$7 plus \$2 each ingredient:

Pepperoni, Bacon, Chicken, Cheese, Sausage, Onion, Sweet Pepper, Sun-Dried Tomato, Mushroom, Calaloo, Ackee, Fresh Tomato Shrimp....add \$7

**FREE  
Wi-Fi!**

**CIAO JAMAICA  
393-1400**



10% Service Charge and 10% Tax are added to your bill. All prices are in US\$.

## PER I BAMBINI

**Spaghetti & Tomato Sauce** — Every kid's favorite in a "pint size" portion \$5

**Mini Pizza** — Classic Cheese 6" Pizza \$6. . . .add toppings (\$1 each)

**Chicken Nuggets** — Fun to eat pieces of crispy boneless chicken with dipping sauce \$6.50

**Shrimp Poppers** — Bite size chunks of Shrimp fried in seasoned bread crumbs with dipping sauce \$7

## DOLCI E GELATI

**Key Lime Pie** — The famous sweet-&-tart lime pie \$7

**Cake of the Day** — Delectable cake, made fresh daily by our chef \$4 . . .with ice cream (add \$2)

**Fresh Fruit Plate** — Fresh fruit to finish your meal \$7

**Ice Cream** — Creamy, cold, chocolate or vanilla \$5

**Coffee** — Blue Mountain coffee \$2

**Tea** — Earl Grey, Green Tea, Chamomile, Lemon Grass & Ginger, or Mint \$2

## COCKTAILS

**The Ciao Jamaica** — (frozen) Fresh Papaya & Banana blended with Coconut Rum and Pineapple Juice \$6.50

**Pina Colada** — (frozen) Fresh Pineapple fruit, blended with Coconut Cream, Coconut Rum \$6.50

**Hummingbird** — (frozen) Tia Maria, Rum Cream, Jamaican Rum blended with banana, grenadine \$7

**Caribbean Fresh Fruit Punch** — (frozen) Fresh Papaya, Pineapple, & Banana blended with Jamaican rum & grenadine \$6.50

**Margarita** — (frozen) Tequila, Triple Sec, Lime Juice Blended with ice \$6.50

**Long Island Iced Tea** — Gin, Tequila, Rum, Vodka, Triple Sec, Lime Juice, Cola \$7

**Caribbean Midnight** — Vodka, Blue Curacao, Clear Syrup blended with Pineapple Juice and ice \$5.50

**Negril State of Mind** — Jamaican Rum, Coconut Rum, Brandy, Pineapple Juice and Orange Juice \$6

**Rum Punch** — Jamaican Dark Rum, White Rum, Fruit Juice and lime \$5

## WINE BY the GLASS / BOTTLE

Chardonnay, Pinot Grigio, Soave..... \$7.00 / \$28.00

Valpolicella, Chianti, Merlot..... \$7.00 / \$28.00

## NON-ALCOHOLIC

Fruit Juice.....\$2

Soda.....\$2

Fresh Limeade.....\$3

Sm Bottle Water .....\$2

Lg Bottled Water .....\$4.50

Non-Alcoholic Daiquiris .....\$5

## BEERS & MIXES

Red Stripe..... \$3

Red Stripe Light..... \$3

Heineken..... \$3.50

Guinness ..... \$3.50

Appleton Mix..... \$5

Bombay Sapphire Mix..... \$5

Grey Goose Mix..... \$6.50

Jack Daniels Mix..... \$6.50

Jose Cuervo Mix..... \$6

Hennessy ..... \$8



