

Antipasti

CALAMARI ALLA FABBIO LIGHTLY BREADED CALAMARI TOSSED IN A PEPPERONCINI SUGA ROSA SAUCE 9.99

STUFFED MUSHROOMS MUSHROOM CAPS STUFFED WITH HOME MADE FENNEL SAUSAGE AND MARINARA THEN BAKED WITH PROVOLONE 6.99

CRAB CAKES PEPPERONCINI LUMP CRAB MEAT PAN SEARED AND TOPPED WITH OUR SIGNATURE PEPPERONCINI AIOLI 10.99

BRUSCHETTA GRILLED PEASANT BREAD TOPPED WITH FRESH DICED TOMATOES, OLIVE OIL, GARLIC AND FRESH BASIL 5.99

STEAMED CLAMS FRESH LITTLENECK CLAMS STEAMED IN YOUR CHOICE OF A WHITE WINE GARLIC OR SPICY "POSILLIPO" SAUCE 11.99

EGGPLANT ROLLATINI SLICED EGGPLANT FILLED WITH A RICOTTA CHEESE BLEND AND TOPPED WITH MARINARA 6.99

CLAMS CIOLA LITTLENECK CLAMS TOPPED WITH OUR SIGNATURE CASINO DRESSING 10.99

BAKED CLAMS OREGANATA LITTLENECK CLAMS STUFFED WITH BREADCRUMBS, GARLIC, PARMIGIANO-REGGIANO, OREGANO, AND FRESH PARSLEY 10.99

STEAMED MUSSELS FRESH PRINCE EDWARD ISLAND MUSSELS SERVED IN EITHER A WHITE WINE GARLIC OR SPICY FRA DIAVOLO SAUCE 8.99

MOZZARELLA FRITTI HAND BREADED MOZZARELLA LIGHTLY FRIED AND SERVED WITH OUR HOME MADE MARINARA 6.99

CALAMARI FRITTI HAND BREADED CALAMARI SERVED WITH OUR HOME MADE MARINARA AND BASIL AIOLI SAUCE 7.99

SHRIMP AMORE FOUR JUMBO SHRIMP WRAPPED IN PROSCIUTTO AND STUFFED WITH FONTINA CHEESE SAUTEED IN A MARSALA CREAM SAUCE AND FINISHED WITH CAPERS 11.99

Insalata e Zuppa

MINISTRONE SOUP HEARTY ITALIAN VEGETABLE SOUP C- 2.99 B- 4.99

HOUSE SALAD ROMAINE HEARTS WITH PURPLE CABBAGE, CARROTS, OLIVES, RED ONION, AND PEPPERONCINI WITH OUR HOMEMADE RED WINE DRESSING 5.99

CAESAR SALAD ROMAINE LETTUCE TOSSED WITH HOMEMADE CAESAR DRESSING, GARLIC CROUTONS, AND SHAVED PARMESAN 5.99 C- 8.99 S- 10.99

WEDGE SALAD CRISP ICEBURG WEDGE TOPPED WITH DICED TOMATOES AND PANCETTA WITH OUR HOUSE MADE GORGANZOLA DRESSING 4.99

SPINACH SALAD CANDIED WALNUTS, PEARS, AND GORGANZOLA WITH A WALNUT VINAIGRETTE 6.99

INSALATA CAPRESE FRESH MOZZARELLA LAYERED WITH SLICED TOMATOES, FRESH BASIL, EXTRA VIRGIN OLIVE OIL, AND BALSAMIC REDUCTION 6.99

Pasta

SHRIMP FRA DIAVOLO SAUTEED SHRIMP IN A SPICY MARINARA SERVED OVER LINGUINI 14.99

LINGUINI PUTTANESCA LINGUINI PREPARED "HARLOT" STYLE! SPICY MARINARA WITH KALAMATA OLIVES AND CAPERS 12.99 S- 15.99

PASTA DELLA DARIO PENNE PASTA, GRILLED CHICKEN, PORTOBELLO MUSHROOM, ASPARAGUS, AND CHERRY TOMATOES IN A CREAMY GORGANZOLA SAUCE 16.99

RIGATONI GENZANO RIGATONI PASTA WITH SAUSAGE, PEPPERS, MARINARA, AND RICOTTA 14.99

LINGUINI AND CLAMS LINGUINI TOSSED WITH BABY CLAMS AND TOPPED WITH LITTLENECK CLAMS. AVAILABLE IN A WHITE OR RED SAUCE 14.99

SPAGHETTI AND MEATBALLS ITALIAN AMERICAN CLASSIC WITH OUR HOMEMADE MARINARA AND MEATBALLS 11.99

SEAFOOD GARIBALDI SHRIMP, CLAMS, MUSSELS, SCALLOPS, AND SQUID SERVED WITH YOUR CHOICE OF WHITE WINE OR SPICY MARINARA SAUCE OVER A BED OF LINGUINI 21.99

PENNE ALLA VODKA SHRIMP, PROSCIUTTO, AND RED ONIONS FINISHED WITH A VODKA SUGAROSA SAUCE 16.99

FETTUCCINE ALFREDO FETTUCINI WITH OUR CREAMY HOMEMADE ALFREDO SAUCE 11.99 C- 13.99 S- 14.99

RAVIOLI D' PESCE OUR HOMEMADE RAVIOLIS STUFFED WITH A FLAVORFUL COMBINATION OF SHRIMP, SCALLOPS, CRAB, AND FRESH WHITE FISH FINISHED IN A LIGHT TOMATO CREAM AND DICED SHRIMP 18.99

RIGATONI BOLOGNESE RIGATONI PASTA WITH A SMOOTH AND RICH MEAT SAUCE 11.99

GNOCCHI CONTESSA HAND MADE RICOTTA GNOCCHI IN A RICH CREAM SAUCE TOSSED WITH PROSCIUTTO, PINE NUTS, BASIL, AND CHERRY TOMATOES 15.99



BAKED LASAGNA

CRITICALLY ACCLAIMED "BRICK" OF FRESH PASTA SHEETS LAYERED WITH OUR HOMEMADE MEATBALLS AND FENNEL SAUSAGE, PEPPERONI, GENOA SALAMI, HARD BOILED EGG, RICOTTA, PARMESAN, AND MOZZARELLA 14.99

All of our selections are made to order. Please allow at least 20 minutes for our chefs to prepare your meal. Some selections may take longer, especially during busy periods. Please inform your server if you have specific time commitments and we will do our best to accommodate your needs. Please sit back, relax, and enjoy your evening.

\$3 split plate fee. 18% gratuity added to parties of 6 or more.

Steaks and Chops

SERVED WITH SAUTEED SPINACH AND YOUR CHOICE OF PASTA MARINARA OR ROASTED GARLIC MASHED POTATOES

PARMESAN CRUSTED NEW YORK STRIP
CHAR-BROILED AND FINISHED WITH A PARMESAN AND ROASTED GARLIC BUTTER CRUST 24.99

PORK CHOP AND PEPPERS CENTER CUT
DOUBLE PORK CHOP WITH CHERRY PEPPERS, PEPPERONCINIS, AND ROASTED BELL PEPPERS IN A TANGY GARLIC SAUCE. SERVED WITH PASTA MARINARA 18.99

FILET MIGNON A PROSCIUTTO WRAPPED 8OZ GRILLED TENDERLOIN TOPPED WITH GARLIC BUTTER 20.99

NEW YORK STRIP 14OZ STRIP SIRLOIN TOPPED WITH GARLIC BUTTER 21.99

GRILLED RIBEYE 12 OZ RIBEYE GRILLED AND TOPPED WITH GARLIC BUTTER 20.99

STEAK MARGHERITA UNCLE DOM'S SIGNATURE DISH, A TENDER FILET COOKED IN AN IRON SKILLET IN A "SECRET SAUCE" WITH PROSCIUTTO, MUSHROOMS, AND ONIONS 23.99

STEAK WAHAB NAMED AFTER ONE OF UNCLE DOM'S BEST CUSTOMERS, JUDGE WAHAB. A 12OZ RIBEYE IN A SHERRY MUSHROOM SAUCE 23.99

STEAK ITALIANO A CLASSIC ITALIAN STEAKHOUSE SELECTION, NEW YORK STRIP IN A RICH GARLIC SAUCE WITH PEPPERS AND MUSHROOMS 24.99

GRILLED PORTOBELLO FILET 8 OZ. FILET SET ATOP A GRILLED PORTOBELLO CAP THEN TOPPED WITH A GORGANZOLA CREAM SAUCE 23.99

Pollo e Vitello

CHICKEN INVOLTINI CHICKEN BREAST STUFFED WITH SAUSAGE, PEPPERS, AND FRESH MOZZARELLA THEN TOPPED IN A MUSHROOM, PEPPER, AND WHITE WINE SAUCE 17.99

CHICKEN OREGANATA TWO CHICKEN BREASTS SAUTEED IN A WHITE WINE GARLIC SAUCE AND TOPPED WITH SEASONED BREADCRUMBS AND PECCORINO CHEESE 15.99

VEAL ROLLATINI TENDER VEAL ROLLS STUFFED WITH PROSCIUTTO, SPINACH, AND PROVOLONE. FINISHED IN A MARSALA WINE SAUCE WITH CRIMINI MUSHROOMS AND ARTICHOKE 18.99

PICCATA SAUCE OF LEMON, BUTTER, WHITE WINE AND CAPERS C- 14.99 V- 16.99

MARSALA SAUTEED MUSHROOMS, MARSALA WINE, AND BUTTER C- 14.99 V- 16.99

SALTIMBOCA PROSCIUTTO, SAGE, WHITE WINE, AND GARLIC SAUCE C- 14.99 V- 16.99

Pesce

SALMON GRANCHIO PAN SEARED SALMON FILET TOPPED WITH LUMP CRAB IN A ROASTED GARLIC BUTTER AND WHITE WINE SAUCE 19.99

FLOUNDER LIMONE LIGHTLY COATED IN ITALIAN BREAD CRUMBS AND PAN FRIED, TOPPED WITH OUR LEMON BUTTER CAPER SAUCE 17.99

SNAPPER CARTOCCIO FRESH SNAPPER WRAPPED AND BAKED WITH SHRIMP, CHERRY TOMATOES, WHITE WINE, AND GARLIC 18.99

FLOUNDER PUTTANESCA LIGHTLY BREADED AND PAN FRIED FILET IN A SPICY TOMATO SAUCE WITH KALAMATA OLIVES, CAPERS, AND A TOUCH OF RED PEPPER 17.99

Il forno/ Parmesan

MANNICOTTI FLORENTINI HAND MADE FRESH PASTA TUBES FILLED WITH SPINACH AND OUR RICCOTTA CHEESE BLEND THEN TOPPED WITH MARINARA AND BAKED 11.99

BAKED RAVIOLI HAND MADE RAVIOLI BAKED WITH MOZZARELLA AND MEAT SAUCE 12.99

EGGPLANT PARMESAN SERVED OVER PASTA 12.99

CHICKEN PARMESAN SERVED OVER PASTA 14.99

VEAL PARMESAN SERVED OVER PASTA 16.99

Sides

GARLIC CHEESE BREAD 3.99

SAUTEED PEPPERS AND ONIONS 2.99

MEATBALLS (2) 2.99

GARLIC MASHED POTATOES 2.99

POTATO CROQUETTES 3.99

HOUSE SALAD 2.99

VEGETABLE OF THE DAY 3.99

SPINACH AGLIO E OLIO 3.99

ITALIAN SAUSAGE AND PEPPERS 5.99

ALFREDO SAUCE 1.99

VEGETABLE RISOTTO 4.99

CAESAR SALAD 2.99



The Ciola's "C" indicates our signature items. In 1949, Uncle Dominic opened the original Ciola's in Virginia Beach, VA with authentic Italian recipes handed down from Uncle Dominic's mother. These family recipes became Uncle Dominic's signature dishes for over 50 years. We are proud to offer these items on our menu.