

Manhattan Community Board 4

NYS Liquor License/DOT Dining Out Stipulations Application

(All Fields Must Be Completed)

CORPORATION NAME		DOING BUSINESS AS (DBA)	
MAGUIS CIAO BELLA PIZZA CORP		CIAO BELLA	
STREET ADDRESS		CROSS STREETS	ZIP CODE
257 7TH AVE, NEW YORK NY			10001
Applicant <i>(Attach a list of all individuals that will be listed/associated with the license)</i>	NAME:	CRISTOFER SOLANO LUNA	NAME:
	PHONE:	212-675-4050	PHONE:
	EMAIL:	cristofersolano23@gmail.com	EMAIL:
MANAGER	NAME:	CRISTOFER SOLANO LUNA	NAME:
	PHONE:	212-675-4050	PHONE:
	EMAIL:	cristofersolano23@gmail.com	EMAIL:
		ATTORNEY/ REPRESENTATIVE	
		LANDLORD	VINEEY FEJURT
			PHONE: 917-584-2996
			EMAIL:
APPLICATION TYPE (<input checked="" type="checkbox"/> New York State Liquor License <input type="checkbox"/> Dept. of Transportation Dining Out)			
<input checked="" type="checkbox"/> New	Has applicant owned or managed a similar business?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	What is/was the name and address of establishment?		n/a
	What were the dates applicant was involved with this former premise?		
<input type="checkbox"/> Corp Change/Class Change/Method of Operation Change/Removal	What is the license # and expiration date?		
	Is applicant making any alterations or operational changes?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>
	If alterations or operational changes are being made, please describe/list all changes.		
<input type="checkbox"/> Alteration	What is the current license # and expiration date?		
	Please list/describe the nature of all the changes and attach the plans:		
METHOD OF OPERATION			
TYPE OF ALCOHOL	<input type="checkbox"/> Liquor/Wine/Beer & Cider <input type="checkbox"/> Beer & Cider <input checked="" type="checkbox"/> Wine/Beer & Cider		
ESTABLISHMENT TYPE	<input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Cabaret <input type="checkbox"/> Night Club <input type="checkbox"/> Hotel <input type="checkbox"/> Bar/Tavern <input type="checkbox"/> Catering Establishment <input type="checkbox"/> Adult Entertainment <input type="checkbox"/> Wine Bar <input type="checkbox"/> Dance Club <input type="checkbox"/> Sports Bar <input type="checkbox"/> Club (Fraternal Organization – Members Only)		
Has applicant filed with the SLA? If yes, when? If no, when does applicant plan to file?		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Is the 500 Foot Rule applicable? If yes, please attach a diagram of the On-Premise liquor license establishments within a 500 foot radius of the establishment and the Public Interest Statement.		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Is the 200 Foot Rule applicable? If yes, please attach a diagram of the schools and houses of worship within a 200 foot radius of the establishment.		YES <input type="checkbox"/> NO <input checked="" type="checkbox"/>	
Has applicant/owner(s) read MCB4 Policy Regarding Concentration and Location of Alcoholic-Serving Establishments?		<input checked="" type="checkbox"/> YES <input type="checkbox"/> NO	

OPERATIONAL DETAILS (*Closing time will be when establishment is vacated of all patrons)

HOURS of Operation		MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY	SATURDAY	SUNDAY
	Indoors		11:00 AM TO	10PM 9:00 PM	MONDAY TO SUNDAY			
	Outdoors	N/A						
	Kitchen		11:00 AM TO	10PM 9:00 PM	MONDAY TO SUNDAY			
	Music (indoors)		11:00 AM TO	10PM 9:00 PM	MONDAY TO SUNDAY			

If yes, what type(s)?
(Circle all that apply)

BACKGROUND

LIVE MUSIC

DJ

JUKE BOX

KARAOKE

OCCUPANCY

	Capacity Pursuant to Certificate of Occupancy	Maximum Occupancy (Including Employees)	Number of Tables	Number of Seats	Number of Service-Only Bars	Number of Stand-Up Bars	Number of Seats at Stand-Up Bar
INSIDE	22	25	11	22	0	0	0
OUTSIDE <i>(Rooftop/Rear Yard/Patio/Terrace/Garden; within the premises)</i>	N/A						
DOT Dining Out: Sidewalk Cafe			N/A				
DOT Dining Out: Roadway			N/A				

How frequently will the owner(s) be at the establishment?

Every day

Will there be dancing?

YES NO

Will applicant have bottle or table service for alcohol beverages other than wine?

YES NO

Will applicant be hosting private promotional or corporate events?

YES NO

Will outside promoters be used on a regular basis? If yes, please describe.

YES NO

Will applicant have a security plan? If yes, please attach.

YES NO

Will security plan be implemented?

YES NO

Will State certified security personnel be used?

YES NO

Will New York Nightlife Association and NYPD Best Practices be followed?

YES NO

Does applicant agree to notify MCB4 prior to making changes to its method of operation?

YES NO

Will applicant be using delivery bicycles? If yes, how many? Please describe where delivery bicycles will be parked when picking up deliveries?

YES NO

Will delivery bicycles be clearly marked with the name of the restaurant and will staff wear attire clearly marked with the name as described by NYC Law?	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Where will applicants' own delivery bicycles be parked when not making deliveries?	deliver by foot		
If applicant is using third party delivery service, where will third party delivery bicycles park?	N/A		
Where will applicant store its garbage containers when not in use?	back of the kitchen		
Where will applicant lay out garbage containers and at what time?			

LOCATION & ZONING			
Is this a Special District? If yes, is it Clinton, West Chelsea or Hudson Yards?	YES	<input checked="" type="radio"/> NO	
Does the building have a Certificate of Occupancy ("C of O") or a Letter of No Objection?	YES	<input checked="" type="radio"/> NO	
Is a Public Assembly permit required?	YES	<input checked="" type="radio"/> NO	
Are your plans filed with DOB?	YES	<input checked="" type="radio"/> NO	
What is the zoning designation for this location?	Mixed		

Community Notification/Relations			
NOTIFICATION: List all block associations; tenant associations, co-op boards or condo boards of residential buildings; and community groups that applicant has notified regarding its application. For each, please list both the organization and individual you contacted.	# 1		
	# 2		
	# 3		
	# 4		
	# 5		
When did applicant post the notice that was provided?	8/19/2024		
Where did applicant post the notice that was provided?	window-glass-front		
Please provide dates when applicant met with the groups listed above.	not yet. app - 9/10/24		
Who was your contact person at each group you met with?	not yet		
Will applicant provide a cell phone number to neighbors and respond to complaints that arise? If yes, please provide.	<input checked="" type="radio"/> YES	<input type="radio"/> NO	
Will applicant inform the Community Board office of its job openings and/or provide a hyperlink to applicant's jobs webpage?	YES	<input checked="" type="radio"/> NO	N/A

MULTIPLE SPACES/FLOORS BREAKDOWN

Space/Floor	Description/ Use of Space	Capacity		Hours	# of Tables	# of Seats	# of Service- Only Bars	# of Stand-Up Bars/Seats at Bar	Music

BUILDING DESIGN			
State the name and type of business previously located in the space.	PAPA GOURMET PIZZA CORPORATION		
Has a liquor-licensed establishment previously occupied this space at any time? If yes, please provide the name of the business.	YES	<input checked="" type="radio"/> NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Has the applicant/owner(s) read MCB4 ADA Guidelines Memo?	<input checked="" type="radio"/> YES	NO	
Is the entrance ADA Compliant?	<input checked="" type="radio"/> YES	NO	
Do you plan any changes to the existing façade? If yes, please describe.	YES	<input checked="" type="radio"/> NO	
Will applicant have a vestibule within the establishment?	YES	<input checked="" type="radio"/> NO	
Will applicant use a storm enclosure?	YES	<input checked="" type="radio"/> NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	<input checked="" type="radio"/> YES	NO	
Will applicant comply with the NYC noise code?	<input checked="" type="radio"/> YES	NO	
Will the establishment have any of the following: (circle all that apply)	<input checked="" type="radio"/> FRENCH DOORS	<input type="radio"/> GARAGE DOORS	<input type="radio"/> WINDOWS THAT CAN BE OPENED
Will applicant close all windows, French doors, garage doors when any music or amplified sound (including televisions) is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Will applicant close all windows, French doors, garage doors by 11 p.m. Friday and Saturday and 10 p.m. on all other days even if no music or amplified sound is played inside the establishment?	<input checked="" type="radio"/> YES	NO	
Has applicant obtained an acoustical report from a certified sound engineer to assess potential noise disturbance to the neighboring residents and buildings?	YES	<input checked="" type="radio"/> NO	
Will applicant follow the recommendations of a certified sound engineer to mitigate potential noise disturbance to the neighboring residents and buildings, including placing speakers on the floor of the establishment?	<input checked="" type="radio"/> YES	NO	
Will the kitchen exhaust system extend to the roof?	<input checked="" type="radio"/> YES	NO	
Will the establishment have an illuminated sign?	<input checked="" type="radio"/> YES	NO	
Will the establishment have a pole-supporting canopy extending over the sidewalk?	YES	<input checked="" type="radio"/> NO	
Where will the air conditioner be located? What type is it?	at the entrance		
When was the air conditioner installed?	it was there when renting this space		

OUTDOOR PRIVATE PROPERTY – ROOFTOP, REAR YARD, TERRACE <i>N/A</i>			
Has the applicant/owner(s) read MCB4 Rear Yard Rooftop Policy?	YES	NO	
Will applicant use any outdoor spaces: rooftop, rear yard, patio, porch, balcony, pavilion, tents, deck, gazebo? If yes, which one(s)?	YES	NO	
Are the floorplans for the outdoor space(s) included?	YES	NO	
Will applicant close and vacate the outdoor space(s) by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s)?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant agree to post signs outside asking customers to respect the neighbors?	YES	NO	
Will applicant agree to train staff to encourage a peaceful environment?	YES	NO	
Will applicant provide effective sound control (landscaping enclosure, soundproofing tenants; apartments)	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	

DEPARTMENT OF TRANSPORTATION DINING OUT: SIDEWALK n/a			
Has the applicant read MCB4 Sidewalk Café Policy?	YES	NO	
Will applicant be applying for sidewalk seating now or in the future?	YES	NO	
If you answered no to the question above, jump to the next page			
Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will the service and consumption of alcohol in any outdoor space only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be no amplified music, as per the law?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will applicant agree to abide by all applicable fire codes, including not blocking fire escapes?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	
Will the café have a 3 foot-wide serving aisle running the entire length of the sidewalk seating?	YES	NO	
Will the sidewalk seating have a platform?	YES	NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will there be a lighting plan that allows safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will the sidewalk seating block subway grate, utility hardware or Siamese water connection?	YES	NO	
If construction or construction protection has reduced the sidewalk width, will applicant always maintain an 8-foot clear path of sidewalk between the perimeter of the café and the closes obstruction including construction barricades?			

DEPARTMENT OF TRANSPORTATION DINING OUT: ROADWAY

n/a

Did applicant submit an application and dimension site plan at scale to NYC Dept. of Transportation? Please attach a copy of application and plans.	YES	NO	
If you answered no to the question above, jump to the next page			
Will the roadway structure extend on top of the curb or pedestrian refuge? By how much?	YES	NO	
Will the roadway structure have an ADA compliant ramp (not in the bike lane)?	YES	NO	
Will the roadway structure extend in the striped zone along the bike lane? By how much?	YES	NO	
Will the electric wires be brought over at the roof level?	YES	NO	
Will applicant dismantle and dispose of a shed that is no longer in use, along with its furniture?	YES	NO	
Will there be no music or amplifies sound in any outdoor seating, as per law?	YES	NO	
Will applicant have a lighting plan that will allow safe usage of the outdoor space without disrupting neighbors?	YES	NO	
Will applicant close and vacate the sidewalk and roadway seating by 11 p.m. on Friday & Saturday and 10 p.m. on all other days?	YES	NO	
Will the Outdoor Dining Sidewalk & Roadway provide no standing space for drinking or smoking?	YES	NO	
Will the service and consumption of alcohol in the Outdoor Dining Sidewalk/Roadway only be via seated food service?	YES	NO	
Will applicant prohibit patrons from drinking in any outdoor space(s) or adjacent sidewalk?	YES	NO	
If amplified sound is played inside the establishment, will windows and doors be closed?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Does applicant agree to keep the sidewalk clear of all items or obstructions, such as sandwich boards, sidewalk signs, freestanding menus and plants, as per the law?	YES	NO	
Will applicant respect trees and tree pits and insure the health of the tree?	YES	NO	
Will applicant permit NO wait lines or smoking outside?	YES	NO	
Will there be a staff person responsible to ensure no loitering, noise or crowds outside?	YES	NO	
Will applicant agree not to use propane heaters?	YES	NO	
Will the outdoor dining deposit its garbage in a container on the parking lane?	YES	NO	

ADDITIONAL STIPULATIONS: (Office Use Only)

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

ADDITIONAL STIPULATIONS: (Office Use Only), *Continued*

To the extent any additional stipulation on pages 9 and 10 of this application conflicts with any response on pages 1 – 11 of this application, the stipulations on pages 9 and 10 control.

Manhattan Community Board 4 (MCB4) recommends:
(MCB4's recommendation is based on a vote taken at its
November 6, 2024 full board meeting, with 37 members voting
in favor of the recommendation, 0 members opposed, 0
members abstaining and 0 present but not eligible)

Denial unless all stipulations agreed to by applicant/owner are part
of the method of operation
 Denial Approval

MCB4 REPRESENTATIVES



Nelly Gonzalez
MCB4 Assistant District Manager



Frank Holozubiec
MCB4 BLP Committee Co-Chair



Burt Lazarin
MCB4 BLP Committee Co-Chair

APPLICANT AGREEMENT WITH THE COMMUNITY

Applicant agrees to these stipulations as the basis for the community support of this application and acknowledges that all of these stipulations are essential prerequisites to the MCB4 recommendation regarding this application. Applicant agrees to have these stipulations incorporated in the method of operation of its liquor license. The stipulations in this application constitute the entire agreement between MCB4 and applicant and may only be altered in writing signed by MCB4 representatives and applicant. These stipulations supersede any oral statements, representations, or prior iterations in connection with this application.

SIGN HERE



Magis Ciao Bellapizza
CORP.
Cristofer Solano
Luna

PRINT NAME OF APPLICANT

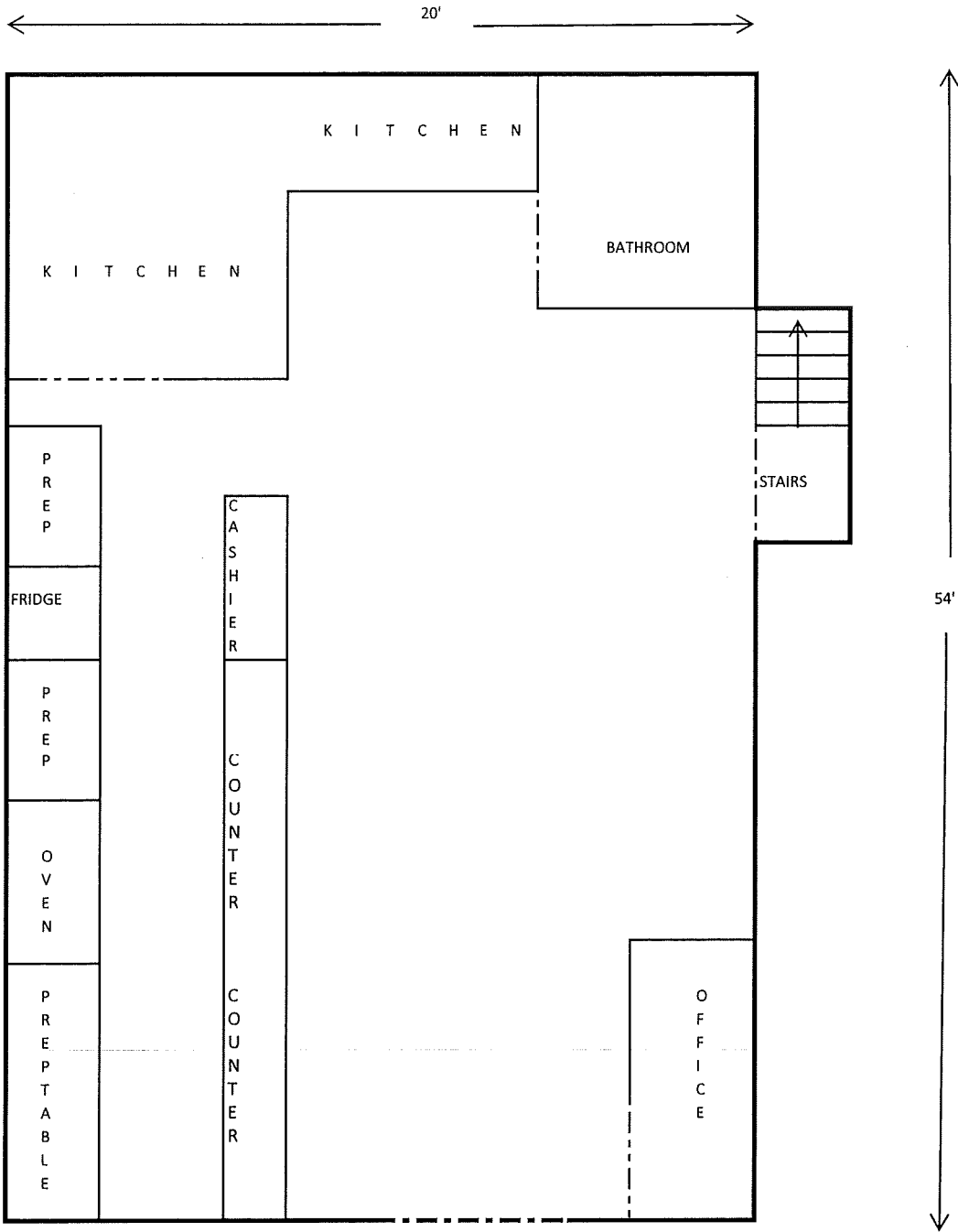


SIGNATURE OF APPLICANT

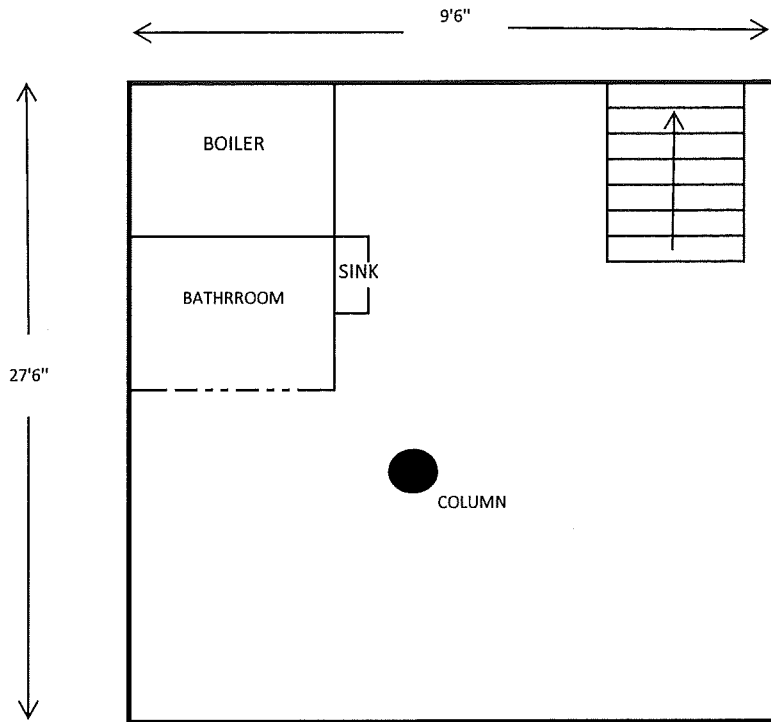
8/20/24

DATE

MAGUIS CIAO BELLA PIZZA CORP DBA CIAO BELLA
DIAGRAM



MAGUIS CIAO BELLA PIZZA CORP DBA CIAO BELLA
DIAGRAM



B A S E M E N T

Main Course

CHICKEN

Chicken Ciao Bella Pink sauce roasted peppers.	20.95
Chicken Mascarpone Pink sauce fresh mozzarella fresh spinach	20.95
Chicken Francese Dipped in egg sautéed with olive oil, lemon and white wine.	20.95
Chicken Parm Breaded chicken in tomato sauce and melted mozzarella	20.00
Chicken Valdosatana Chicken stuffed with prosciutto, spinach and cheese.	20.95
Chicken Scarpariello Sautéed with garlic, rosemary, mushrooms, peppers, onion, potato, in a light brown sauce and touch of garlic.	20.95
Chicken Marsala Sautéed with mushrooms & marsala wine sauce.	20.95
Chicken Saltibocca Fiorentina Sautéed with prosciutto, spinach, fresh mozzarella, garlic.	20.95
Chicken Sorrento Grilled eggplant, prosciutto, pink sauce & fresh mozzarella.	20.95
Chicken Piccata Lemon garlic sauce, white wine and capers.	20.00
Chicken Margarita With prosciutto shitake, mushrooms, white wine, fresh basil and fresh tomato.	20.75
Chicken Cardenale Chicken breast sautéed w/asparagus, pepper, shitake mushrooms and fresh mozzarella.	20.75
Chicken Primavera Chicken sautéed w/fresh vegetables in pink sauce.	20.75

VEAL

Veal Francese Dipped in egg sautéed with olive oil, lemon and white wine.	25.00
Veal Parm Breaded veal in tomato sauce and melted mozzarella.	25.00
Veal Marsala Sautéed with mushrooms & marsala wine sauce.	25.00
Veal Milanese Breaded veal, fresh mozzarella, arugula, red onions & cherry tomatoes.	25.00
Veal Sorrentino Grilled eggplant, prosciutto, & fresh mozzarella.	25.00
Veal Piccata Lemon garlic sauce, white wine and capers.	25.00

VEGGIE ENTREE

Eggplant Parmigiana Layered eggplant, mozzarella, tomato sauce.	20.00
Eggplant Rollatini Stuffed with ricotta, mozzarella & tomato sauce.	20.95

FISH

Flounder Fiorentina Filet dipped in egg and sautéed with olive oil, lemon, white wine & baby spinach.	22.95
Shrimp Parmigiana Breaded shrimp in tomato sauce & melted mozzarella cheese.	20.00
Shrimp Portofino Shrimp sautéed with garlic, lemon, white wine and capers.	20.00
Baked Salmon Fresh salmon in a caper lemon sauce & parsley.	23.00
Grilled Salmon With sautéed spinach & roasted potatoes.	23.00
Calamari Sautéed in tomato sauce or white wine & garlic.	20.00

Zuppa De Pesce Clams shrimp calamari and mussels w/ marinade sauce.	25.00
Shrimp Francese Dipped in egg sautéed w/olive oil, lemon and white wine.	21.50
Gamberi Marinara Shrimp sautéed w/garlic basil and tomato sauce.	21.50

Salad

Italian Antipasto Salad Iceberg lettuce, tomatoes, cucumbers, salami, provolone, and ham grilled eggplant, sweet pepper and black olives.	14.50
Ciao Bella Salad Iceberg lettuce, tomatoes, cucumbers, black olives, roasted peppers, grilled eggplant, sun-dried tomatoes, fresh mozzarella over a house salad.	11.00
Caesar Salad Romaine lettuce, croutons, Parmesan & house caesar dressing.	9.00
Caprese Salad Fresh mozzarella, tomatoes, basil, oregano, olive oil, balsamic vinegar.	11.00
House Salad Mixed greens, carrots, tomatoes, cucumbers & olives.	8.50
Add Breaded or Grilled Chicken 5.00 - Add Shrimp 7.00	
Choice of Dressing House Balsamic, Olive Oil, Blue Cheese, Ranch or House Caesar.	

Dessert

Tiramisu Lady fingers with espresso crew.	5.75
NY Style Cheesecake	5.75
Chocolate Mousse Chocolate cake topped with light cream and chocolate.	5.75
Cannoli Crispy pastry shell filled with cannoli cream.	5.75

Beverages

Can Soda	1.75
2 Liter Soda	4.50
20 Oz. Bottle of Soda	3.50
San Pellegrino Sparkling Water	3.95
Iced Tea or Diet Snapple	3.25

***No tax included.
Prices subject to change.**

**Business Hours:
Mon - Sat 10:00 AM to 9:00 PM
Sunday 11:30 AM to 9:00 PM**

**Catering Available for All Parties.
Ask for our Catering Menu.**



Lunch Special

**Monday to Friday
From 10:00 AM to 4:00 PM**

CALL & ASK FOR THE SPECIAL OF THE DAY

Under New Administration

212.675.4051

212.675.4050

212.675.2856

bellanapolipizzany.com

**257 Seventh Ave • New York, NY 10001
Between 24th -25th Street**



Appetizers

Stuffed Mushrooms	9.50
Fried Calamari Served in marinara sauce.	16.65
Chicken Tender (6)	14.30
Clams Posilipo Garlic fresh beisol and wine.	14.50
Shrimp Scampi Wine sauce and fresh beisol.	16.50
Calamari Diavola Served with spicy sauce, onions olives & hot Pepper.	17.50
Baked Clams Stuffed with bread crumbs, garlic, cheese & oregano.	14.50
Fried Zucchini Served with tomato sauce.	10.50
Mozzarella Sticks Served with tomato sauce.	10.50
Chicken Wings (7) Barbecue, medium or hot with carrots, celery & blue cheese.	14.50
Garlic Bread	4.50
Garlic Bread with Cheese	5.50
Bruschetta Tomato, basil, red onion & fresh mozzarella.	10.50
French Fries	3.95
Eggplant Rollatini Fried eggplant rolled with ricotta, mozzarella and grated cheese, topped with tomato sauce and baked.	9.50

Herros

Chicken Parm Hero	11.00	Chicken Marinara Hero	10.50
Eggplant Parm Hero	11.00	Meatball Parm Hero	10.50
Sausage Parm Hero	11.00	Veal Parm Hero	14.50
Shrimp Parm Hero	14.50	Sausage Peppers & Onion Hero	14.50

CLASSIC HERO

Clasico Hero Fresh mozzarella romaine lettuce and sun-dried tomatoes, balsamic vinegar.	11.00
Rustico Grilled chicken, grilled eggplant, toasted peppers, fresh mozzarella	12.50
Vodka Breaded chicken cutlet with vodka sauce and fresh mozzarella.	12.50
Italian Salami, ham, provolone, fresh mozzarella, lettuce, tomatoes & onion.	12.50
Giardino Grilled eggplant, fresh mozzarella, roasted pepper, sun-dried tomato and romaine lettuce.	12.50
Contadina Grilled chicken, fresh mozzarella, sun-dried tomato & romaine.	12.50
Milanese Lettuce, tomato, red onion and breaded chicken.	12.50
Add Toppings Cherry Peppers, tomatoes, lettuce, red onions, olives, pesto.	
Special Toppings Sautéed mushrooms, sautéed onions, grilled eggplant, sautéed peppers, sun-dried tomatoes.	



Soup

Minestrone Vegetable soup.	8.50
Stracciatelli Spinach & egg drop broth.	8.50
Tortellini Cheese tortellini, broth.	8.50
Lentil Soup Lentils, carrots, celery, onions & tomato.	8.50

Pasta

CHOICE OF ANY PASTA

Capellini, Penne, Rigatoni, Spaghetti, Linguini, Bow-tie, Gnoche, Fettucine, Tortellini
 Now Available Gluten free pasta (Penne or Spaghetti & Wheat Penne \$2.00
 Add to Pasta Shrimp \$7.00 or Chicken \$5.00

Daniela Pasta With Mushrooms, tomato, sparragos.	17.95
Chipotle Sauce Fresh tomatoes and beisol in Loch unne Mascarponi.	17.95
Aglio & Olio Sautéed with garlic, parsley & olive oil.	12.50
Marinara Tomato, basil & garlic.	12.50
Alla Vodka Pancetta, shallots, touch of cream and vodka.	17.95
Broccoli Sautéed broccoli, garlic, fresh basil & olive oil.	17.95
Alfredo Parmesan cheese & creamy sauce.	17.95
Carbonara Bacon, onion, cream, parmesan cheese & egg yolk.	17.95
Bolognese Tomato, meat sauce & light cream.	17.95
Salsicca Sausage, peppers, onions in tomato sauce.	17.95
Polpette Meatballs & tomato sauce.	17.95
Pesto Basil, garlis, olive oil & touch of cream.	17.95
Clam Sauce White or red-clams, garlic, basil and white wine.	17.95
Amatricana Pancetta, onions, tomato, white wine & cheese.	17.95
Ala Putanesca Anchovies, olives, capers fresh basil in light marinara sauce.	17.95
Primavera Fresh vegetables sautéed in light pink sauce.	17.95
Fra Diavolo With garlic basil, cherry pepper and marinara sauce.	17.95
Mascarponi With spinach, mascarponi cheese and light pink sauce.	17.95



Baked Pasta

Baked Cheese Manicoti w/marinara sauce and mozzarella cheese.	17.65
Baked Cheese Ravioli Tomato sauce topped with pecorino cheese.	17.65
Baked Stuffed Shells	17.65
Baked Ziti Mozzarella, ricotta & tomato sauce.	17.65
Baked Lasagna Layered pasta, bolognese sauce & ricotta.	17.65
Baked Cheese Tortellini Ricotta cheese and marinara sauce and mozzarella cheese.	17.65

All pastas include melted mozzarella cheese.

Regular Cheese Pizza

12" Personal 16.00	12" Gluten Free 17.50	16" Small 20.00	18" Large 22.00	18" Sicilian 28.50	18" Grandma 28.50
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Extra cheese • Sausage • Pepperoni • Mushrooms • Green Peppers • Broccoli • Spanish Garlic • Ham • Bacon • Meatball • Anchovies • Onion • Tomatoes • Pesto • Olive

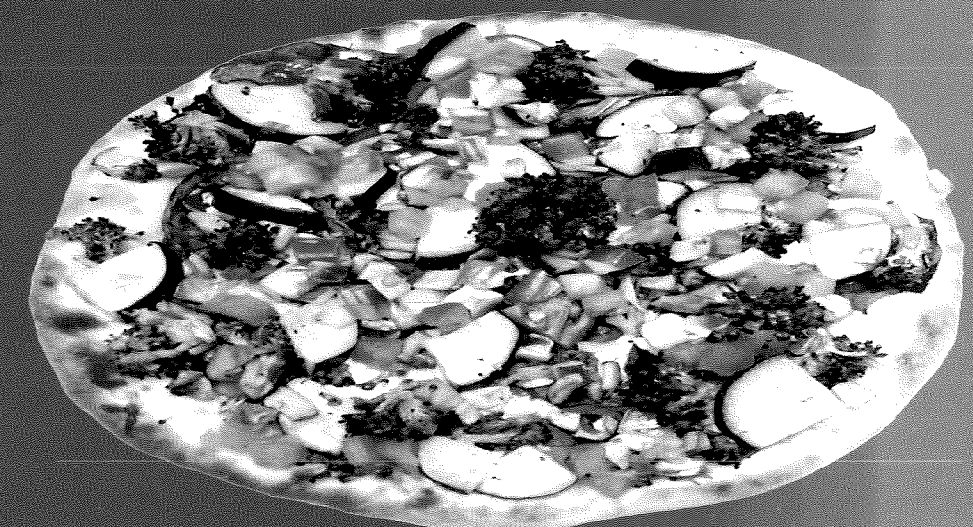
12" \$4.50 each • 16" \$5.00 each • 18" \$6.00 each

Gourmet Pizza

12" Personal 17.95	12" Gluten Free 19.95	16" Small 26.85	18" Large 30.00	18" Sicilian 30.00	18" Grandma 32.00
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Lasagna Special Bolognese, meat sauce, ricotta & mozzarella.
Buffalo Chicken Spicy chicken, mozzarella, blue cheese dressing.
Barbecue Chicken Barbecue sauce & ranch dressing.
Chicken Parmigiana Marinara sauce & mozzarella.
Bruschetta Tomato, roasted peppers, red onions, basil, fresh mozzarella.
Eggplant Rollatini Ricotta, marinara sauce & mozzarella.
Hawaiian Ham, pineapple & mozzarella.
Margarita Fresh mozzarella, fresh basil & homemade tomato sauce.
Meat Lover's Ham, pepperoni, sausage, meatballs & marinara.
Quattro Formaggi Fresh mozzarella, gorgonzola & provolone.
Special Sausage Sausage, peppers, onions, mushrooms, mozzarella & marinara sauce.
Vegetarian Mushrooms, spinach, peppers, onions, broccoli, mozzarella & marinara sauce.
Vodka Poncetta, shallots, touch of cream and vodka.
Acciughe Anchovies, capers, fresh garlic, fresh mozzarella, basil marinara sauce.
Artichoke Fresh spinach, artichoke, garlic, creamy pink sauce, fresh mozzarella, parmesan cheese & basil.
Ciao Bella White pizza with mozzarella, grape tomatoes, basil & pesto.

Vegan Pizza Available



Ciao
RESTAURANT



Bella
PIZZERIA

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