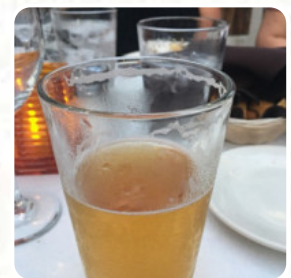
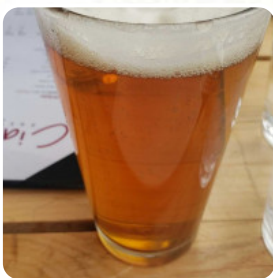




Cooking Demonstration At Ciao Pasta Menu

<https://menuweb.menu>

31661 Camino Capistrano Ste 201, San Juan Capistrano, United States
+19494965002, +19494960645 - <http://www.ciaopasta.net/>



The restaurant from [San Juan Capistrano](#) offers **210** different **menus and drinks on the menu** at an average price of \$26.8. Join us for our Fresh Pasta Cooking Demonstration event on Wednesday, January 24th at 6:30pm or Thursday, January 25th at 6:30pm! For \$40 per person (tax and tip included), enjoy a 4-course dinner paired with wine. The menu includes delicious dishes such as zucchini stuffed with ricotta and pecorino cheese, warm spinach salad with pancetta and mushroom flambéed with brandy, homemade pappardelle with wild Porcini mushrooms and black truffle, and a classic Banana Foster dessert. Don't miss out on this unique culinary experience!.

Cooking Demonstration At Ciao Pasta



Soups

MINISTRONE \$6.0

Mains

CIAO PASTA \$16.0

Main Courses

LASAGNA

Snacks

BRUSCHETTA \$11.0

Meat Dishes

MEATBALLS

Sauces

MARINARA

Chicken Dishes

CHICKEN PARMIGIANA

Pesce

GAMBERI E PANCETTA \$15.0

Antipasti - Starters

CARPACCIO \$13.0

Starters

VEAL PARMIGIANA \$165.0

From The Grill

RIBS

Noodles

ROTELLE \$21.0

Beef

TAGLIATA \$17.0

Vegan

ORECCHIETTE \$18.0

Rumpsteak

STEAK \$31.0

Tageskarte - Pasta

PAPPARDELLE AI PORCINI

Digestivi - Digestifs

LIMONCELLO

Bellissima Pasta

ANGUS STEAK \$15.0

Pizza Groß - Ø 30Cm

RAW \$18.0

Beverages

BEER DOMESTIC \$4.0

Egg Dishes

OMELETTE

For The Table

SALUMERIA \$15.0

Cooking Demonstration At Ciao Pasta



Entrees

FISH SOUP \$32.0

Drink

WELL DRINKS \$8.5

Red Wine

MERLOT KENDALL JACKSON \$10.0

Entree

LIMONE E CARCIOFI

Surf And Turf

VEAL PICCATA \$165.0

Baked

LASAGNA \$15.0

Bianca Pizza

SPECK E GORGONZOLA \$18.0

Small Appetizers

MIXED APPETIZER \$55.0

Sweets / Desserts

SPUMONI \$9.0

White Wines

WHITE BLEND CONUNDRUM

Veneto

RIPASSO DELLA VALPOLICELLA

Italian Specialties

FOCACCIA

Chianti

CHIANTI COLLI SENESI \$9.0

Craft Cocktails

POMEGRANATE MARTINI \$12.0

Cocktail

MARGARITA

By The Bottle

PINOT GRIGIO SANTA MARGHERITA

Small Gourmet Pizzas

ITALIAN MEAT BALL \$12.0

Insalata

BORDER \$13.0

Menu 1 - Choose One Entrée

HOUSE SALAD WITH ITALIAN DRESSING

Menu 2 - Choose One Entrée

POTOBELLO RAVIOLI

Menu 4 - Choose One Entrée

VEAL SCALOPPINE SALTIMBOCCA

Cooking Demonstration At Ciao Pasta



Menu 5 - Choose One Entrée

HALIBUT MEDITERRANEO

Insalate (Ensaladas)

CAESAR

Vinho Da Casa /House Wine(Garaffa)

HOUSE WINE \$6.5

Create Your Own Pasta - Noodle

CAPELLINI \$15.0

Banquet Dessert Menu

RUSTIC APPLE TART \$9.0

Bistango Cocktail Menu

TITO'S MOSCOW MULE \$10.0

Paste & Risotti (Pasta And Rice Dishes)

RAVIOLI AL FORMAGGIO

Pizza - Large Ø 30Cm

PEAR \$13.0

Uncategorized

FETTUCCINE AL POMODORO \$8.0

Primi

TONNARELLI \$19.0

GNOCCHETTI \$19.0

Secondi

LOBSTER \$23.0

VEAL MARSALA \$165.0

Side Dishes

BASKET OF BREAD \$3.0

SIDE MEATBALLS \$45.0

Chicken

GRILLED CHICKEN \$12.0

CHICKEN PICCATA \$125.0

Fish

BRANZINO \$29.0

SEA BASS

Cocktails

NEGRONI \$12.0

APEROL SPRITZER \$12.0

Main Course

BRAISED \$18.0

BRASATO DI MANZO \$27.0

Farfalle

FARFALLE CARBONARA

FARFALLE MARINARA

Small Plates

POLPETTE CASARECCE \$13.0

BURRATA CON RAPINI \$13.0

Cooking Demonstration At Ciao Pasta



Popular Items

DELLA CASA	\$6.0
SIDE SAUSAGES	\$45.0

Plates

TRUFFLE, GARLIC AND CHEESE FRIES	\$5.0
HOMEMADE MEAT BALLS	\$5.0

Sparkling Wine

PROSECCO BOCELLI DOC	\$10.0
DOMAINE LAURIE BRUT	\$9.0

Meat & Fish

CHICKEN PARMIGIANA	\$125.0
CHICKEN MARSALA	\$125.0

Menu 3 - Choose One Entrée

SALMON PORCINI
POLLO LIMONE E CARCIOFI

Restaurant Category

ITALIAN
DESSERT

Antipasti

SALUMERIA ASSORTITA	\$15.0
BURRATA E RAPINI	\$14.0
GARLIC BREAD	\$30.0

Special Wine

NEGRO AMARO PIANTAFERRO (PUGLIA PASQUALE HOMETOWN)	\$9.0
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SALICE SANTA CROCE RISERVA	\$12.0
PRIMITIVO GLORIA RISERVA	\$49.0

Dal Mare – From The Sea

HALIBUT MEDIERRANEO	\$200.0
SALMONE ALLA OLIVE	\$150.0
SCAMPI CIAO	\$160.0

Seafood

FRIED CALAMARI	\$15.0
CALAMARI	\$7.0
SHRIMP SALAD	
LOBSTER RAVIOLI	

Drinks

MARTINI'S (WELL)	\$8.5
BEER MENABREA ITALIAN BLONDE	\$6.0
DRINKS	
GLASS OF WINE	

Rigatoni

RIGATONI CHECCA
RIGATONI PINO
RIGATONI PRIMAVERA
RIGATONI QUATTRO FORMAGGI

Specialty Drinks

CIAO BAR	\$12.0
TROPICAL PROSECCO	\$12.0
LIMONCELLO ROYALE	\$12.0
DIRTY WORK	\$12.0

Cooking Demonstration At Ciao Pasta



Entrées



GARLIC BREAD \$4.0

MOZZARELLA
MARINARA \$7.0

GRIGLIATA VEGETALI
MISTI \$55.0

SALUMERIA ASSORTITIA \$65.0

ANCHOVIES

Pizza

MARGHERITA \$14.0

CRUDO GRANA, ARUGULA \$16.0

DIAVOLA \$16.0

PIZZA MARGHERITA \$11.0

SPICY SALAMI PIZZA \$12.0

Salads



CAPRESE \$12.0

DI BIETOLE \$13.0

INSTALATA DELLE CASA

CAESAR SALAD

INSALATA ELLENICA (GREEK SALAD)

INSALATA PERA E GORGONZOLA

SALMON SALAD

Dessert



CHOCOLATE LAVA
CAKE \$9.0

TIRAMISU \$9.0

AFFOGATO \$9.0

CREME BRULEE \$9.0

LIMONCELLO TORT \$10.0

CANNOLI \$9.0

TIRAMISU \$50.0

CHEESECAKE

White

CHARDONNAY SALMON CREEK
CELLARS \$9.0

CHARDONNAY HESS SELECT \$10.0

CHARDONNAY LA CREMA \$12.0

SAUVIGNON BLANC, ROBERT
HALL \$10.0

ROSE PUECH-HAUT \$10.0

PINOT GRIGIO TERRAMIA \$9.0

PINOT GRIGIO CASTELLANI \$10.0

VERMENTINO CAMPO AL MARE
BOLGHERI

Italian Red

CHIANTI CLASSICO TENUTA D'ARCENO

CHIANTI RISERVA POGGIO AL
CASONE \$11.0

CHIANTI CLASSICO RISERVA NOZZOLE

CHIANTI CLASSICO RISERVA RUFFINO
GOLD

SANGIOVESE CASAL MORO \$10.0

SUPER TUSCAN PIAN DEL OLMO \$11.0

SUPER TUSCAN BURCHINO

VINO NOBILE DI MONTEPULCIANO
FILICHETO (DOCG)

BAROLO ARIONE (DOCG)

BRUNELLO DI MONTALCINO INNOCENTI

AMARONE VILLA MARIN

Domestic Red

PINOT NOIR SALMON CREEK \$9.0

PINOT NOIR ELOUAN \$12.0

PINOT NOIR BEL GLOS

Cooking Demonstration At Ciao Pasta



CABERNET SAUVIGNON HESS SELECT	\$11.0
CABERNET SAUVIGNON SALMON CREEK	
CABERNET SAUVIGNON DAOU	\$52.0
CABERNET QUILT BY CAYMUS	
CABERNET HEITZ	
CABERNET JORDAN	
MALBEC SALENTEIN RESERVE	
ZINFANDEL ROBERT HALL	
RED BLEND PRISONER	

TAGLIOLINI NERI	\$22.0
SPAGHETTI BOLOGNESE	\$9.0
FARFALLE CARCIOFI	
FARFALLE ALFREDO	
VEGETARIAN LASAGNA	
RIGATONI ALLA SALCICCIA	
RIGATONI ALLA POLPETTE	
RIGATONI BOLOGNESE	
RIGATONI ALLA SALSICCIA	
CHICKEN PARMIGIANA	
SPAGHETTI AND MEATBALLS	
CARBONARA	

These Types Of Dishes Are Being Served



SPAGHETTI	\$15.0
PASTA	
BREAD	

- FISH
- PIZZA
- SALAD
- CHICKEN
- APPETIZER
- NOODLES
- ICE CREAM
- LOBSTER
- DESSERTS

Pasta



SALMON	\$20.0
RAVIOLI	\$17.0
PAPPARDELLE	\$17.0
MEZZE MANICHE	\$16.0
SALMON	\$24.0

Ingredients Used



PARMIGIANA	\$19.0
HALIBUT	\$33.0
ITALIAN SAUSAGE	\$6.0
CHEESE	
PEAS	
SAUSAGE	
TUNA	
SHRIMP	
HAM	
OLIVES	
MOZZARELLA	
BUTTER	
PARMESAN	
RASPBERRY	
ZUCCHINI	
FRIED ZUCCHINI	
CHOCOLATE	
AHI TUNA	

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31661 Camino CapistranoSte
201, San Juan Capistrano,
United States

Opening Hours:

Monday 11:00-21:10
Tuesday 11:00-21:10
Wednesday 11:00-21:10
Thursday 11:00-21:10
Friday 11:00-21:40
Saturday 11:00-21:40
Sunday 11:00-21:10

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