

SALADS, SOUP, SMALL PLATES

HOUSE SALAD 4

SIMPLY DRESSED ORGANIC GREENS

OLD SCHOOL CAESAR 6

BABY ROMAINE, PARMESAN CROUTONS,
ANCHOVY DRESSING, BLACK PEPPER

SPRING CHOPPED 7

GREENS, ROMAINE, TOMATO, EGG,
ENGLISH CUCUMBER, ONION,
SMOKED HAM, SWEET PEAS, "RANCH"

BABY SPINACH 7

FRESH LEAVES, BLACKENED WALNUTS,
ROASTED PEPPERS, GOATS' CHEESE,
WARM BACON THYME DRESSING

PARMESAN POLENTA 9

SHIITAKES, SOFT EGG, BLEU FONDUE,
POTATO CRISP, LEMON-TRUFFLE OIL

CHIPOTLE MAC AND CHEESE 7

CANDIED BACON, SCALLIONS

SPRING VEGGIES 7

RED MISO, JASMINE RICE, PEANUTS

SOUP OF THE MOMENT 4/7

CHANGES OFTEN, ALWAYS INSPIRED

ASK ABOUT FRESH PROTEINS TO
ADD TO ANY SALAD OR SMALL PLATE

SPRING DINNER FEATURES

CRAWFISH PASTA 24

SQUID INK TAGLIONE, PEAS,
SHIITAKES, ROASTED GARLIC CREAM,
CURED EGG YOLK VINAIGRETTE

COFFEE BRAISED BEEF CHEEKS 26

POLENTA, ROOT VEGETABLES,
COFFEE/STOUT REDUCTION,
FINE HERBS, POTATO CRISPS

CHEF'S TASTING MENU 45

A PROGRESSION OF 5 SMALL PLATES
OF WHAT YOU NEED TO BE EATING,
CHANGES NIGHTLY

WALNUT CRUSTED SALMON 24

WILTED GARLIC SPINACH,
FRENCH FRIED ONIONS,
PRESERVED LEMON BROTH

CHAR GRILLED EGGPLANT 16

SHERRY-MINT MARINADE, SALSA VERDE,
CHICK PEA PUREE, PICKLED CARROTS,
POMEGRANATE MOLASSES

BONE IN PORK LOIN 24

CARAWAY-RYE CRUST, CHERVIL SALAD,
STONE FRUIT MOSTARDA,
NAPA CABBAGE CHOUROUTE

GRATUITY OF 20% MAY BE ADDED
TO PARTIES OF 6 OR MORE.
ENTREE SPLIT ADD \$3

PIZZAS AND SANDWICHES

GLUTEN FREE PIES AVAILABLE ADD 3

THE GYPSY 13

SPICY TOMATO, SOPRASSATA,
WHITE ANCHOVY, OLIVES, CHEESES

THE FARM GIRL 13

RICOTTA, PEACHES, PROSCIUTTO,
FRESH ARUGULA, ALMONDS, HONEY

THE HIPPY CHICK 10

LOADS OF LOCAL VEGGIES,
CHICK PEA PUREE, TOFU "FETA"

DOM'S CHICKEN SANDWICH 10

PROVOLONE, ASPARAGUS TIPS, BACON,
LTO, MISO-HONEY MUSTARD

LOCAL LAMB BURGER 13

GOATS' CHEESE, ANP FIELD GREENS,
RED GRILLED ONION, TOMATO,
MANGO MINT CHUTNEY

AMERICANA BURGER 9

7 OZ PATTY, SHAVED LETTUCE, PICKLE,
ONION, TOMATO, FANCY SAUCE,
GOVERNMENT CHEESE, LOCAL BUN

ADD EGG \$1 BACON \$3 FRIES \$3

FULL ORDER SWEET POTATO OR
PARMESAN FRIES \$6

CHOICE OF TWO SAUCES

ROUND FOR THE KITCHEN \$9

GREAT FARE TO SHARE

MINTED PEA CROSTINI 8
RICOTTA, ALMONDS, LEMON, HONEY

HERB BREADED CALAMARI 12
EGG/DILL TARTAR SAUCE

MUSSELS WITH BACON 14
CREAMY PEPPER BROTH, SPINACH
TOMATO CONCASSE, GRILLED CIABATTA

CURRIED SAMOSAS 7
POTATO AND PEAS WRAPPED IN PHYLLO
PASTRY, MANGO-MINT CHUTNEY

BOILED GULF SHRIMP MP
BLOODY MARY COCKTAIL SAUCE,
CAJUN DRAWN BUTTER, HOUSE SALTINES

BAR SNACKS 3
DAILY NIBBLES, GREAT FOR DRINKING

SMOKED SALMON MACAROONS 11
EVERYTHING SPICE, ARUGULA,
SMOKED SALMON MOUSSE

MUSHROOM BATTERED BRIE 9
RASPBERRY GINGER JAM, FRIED SAGE

CHEESE AND CHARCUTERIE
A SHOWCASE OF IMPORTED AND
DOMESTIC CHEESES, CURED MEATS,
AND HOUSE MADE CHARCUTERIE WITH
THOUGHTFULLY PAIRED GARNISHES
AND AN AFB BAGUETTE
8 / 16 / 24 / 32

LOCATED IN THE HEART OF
THE HISTORIC HILLCREST
NEIGHBORHOOD, **CIAO BACI**
RESTAURANT AND WINE BAR
OPENED ITS DOORS TO THE PUBLIC
IN 2001, SERVING A MIX OF
CREATIVE COCKTAILS, CAREFULLY
CHOSEN WINES BY THE GLASS,
HALF AND FULL BOTTLES,
AND SEASONALLY INSPIRED,
GLOBALLY INFLUENCED FOOD
EVER SINCE.

WE TAKE PRIDE IN SOURCING THE
FINEST FOODS & LIBATIONS AND
LOVE TO BRAG ABOUT OUR
VENDORS, LABELS, AND CRAFT.
WE WILL MEET DIETARY
RESTRICTIONS TO THE BEST OF
OUR CAPABILITIES, JUST ASK.

EAT WELL
DRINK WELL
LAUGH OFTEN
LIVE LONGER

CHEF J. OWEN AND STAFF



SPRING FOOD 2015



605 N. BEECHWOOD
LITTLE ROCK, AR
(501) 603-0238

DINNER FROM 5:00-10:30PM

FARE TO SHARE, PIZZAS AND
SANDWICHES AVAILABLE
UNTIL MIDNIGHT