



Insalate e Antipasti (Salads & Appetizers)

All salads served with CiaoCristina! dressing except where noted.

Insalata Mista

Local Organic field greens, tomatoes,
cucumbers & shredded carrots
Side 3.95 / Whole 7.95

Bruschetta al Pomodoro

Say Bru-sket-ta for the special price
A medley of fresh tomatoes, garlic, basil
& Extra Virgin Olive Oil
on grilled focaccia (four slices)
7.95 / special price 5.95

Panzanella

Bread salad of focaccia, tomatoes,
shaved fennel & shallots in our own
Extra Virgin Olive Oil and vinegar 10.95

Insalata di Rucola con Pomodorini, Gorgonzola e Noci

Organic Arugula, cherry tomatoes,
gorgonzola & walnuts
Side 5.95 / Whole 10.95

Mozzarella in Paltó

Fresh mozzarella ball covered in
Prosciutto or Bresaola, pan fried, served on a
bed of Arugula & cherry tomatoes
12.95 / substitute Burrata - 14.95

Insalata Burrata

Arugula & cherry tomatoes under a fresh
cream-filled Mozzarella, Extra Virgin Olive Oil
& Balsamic reduction
10.95 / with Prosciutto or Bresaola 13.95

Insalata Caprese

Sliced Roma tomato with fresh Mozzarella,
basil, Balsamic reduction
& Extra Virgin Olive Oil 9.95

Insalata Tritata

Chopped Italian Salumi (East Coast Antipasto),
Fontina, olives, greens & croutons
Side 5.95 / Whole 10.95

Add Chicken Breast to any Salad - 4

Your choice of salad served on a freshly baked 10" pizza crust - add 2

Bresaola Carpaccio

Aged, cured beef with Arugula, shaved
Parmigiano & lemon Dijon dressing 13.95

Calamari Fritti

Fried squid with
Marinara sauce 9.95

Affettati della Casa

Select Italian cold cuts,
Parmigiano & olives 13.95

**Side order of meatballs or
Italian pork sausage 5.95**

Hot Buffalo-Style Chicken Wings

Served mild, medium or hot 7.95

Zucchine Fritte

Fried breaded Zucchini 5.95

Zuppe (Soup)

All Vegetable soups Vegan

Minestrone served daily!

4.95

Zuppa del Giorno - Soup of the Day

4.95

Zuppa di Pesce - Seafood Soup

(Fri. & Sat. only) 7.95

***We serve Fresh, Organic and Natural Products whenever possible.
We use our own signature Extra Virgin Olive Oil.***



Primi (Pasta, Pastissi – Lasagne e Ravioli)

Choice of fettuccine, penne or linguine / gnocchi (1.00 extra)
Whole wheat penne, linguine or gluten-free pasta – add 2 / Chicken breast – add 4

Pomarola

Cherry tomatoes, Vegan
tomato sauce & fresh Basil 12.95

Pesto (contains nuts)

Genovese style Basil & Garlic,
olive oil & walnut sauce 12.95

Poma Pesto

Combination of our Pomarola
& Pesto sauces 12.95

Cacio e Pepe

Pecorino cheese and cracked pepper 13.95

Carbonara

Egg, pancetta, Parmigiano and olive oil (classic style) 13.95

Alla Vodka

Light vodka tomato cream sauce
12.95

Salsiccia

Southern Italian Sausage
in Pomarola sauce 14.95

Polpette

Southern Italian Meatballs
in Pomarola sauce 14.95

Aglio, Olio e Peperoncino

Extra Virgin Olive Oil, roasted garlic,
crushed red pepper
& shaved Parmesan 12.95

Bolognese

Northern Italian
meat sauce
13.95

Puttanesca

Spicy tomato sauce with garlic,
capers, olives, anchovies & crushed
red pepper sauce 12.95

Fettuccine ai tre Funghi

White, Portobello & Porcini
with shallots & Extra Virgin Olive Oil
15.95

All 'Arrabbiata

Spicy tomato, garlic & red pepper
sauce (please advise degree of heat)
12.95

Frutti di Mare

Sautéed calamari & shrimp in a
light tomato cream sauce
17.95

Pastisso ai Funghi

Mushroom Lasagna with
Besciamella sauce
13.95

Pastisso alla Bolognese

Lasagna with classic
Italian meat sauce
13.95

Ravioli ai Gamberi

Shrimp & roasted garlic ravioli in an
Aglio Olio e Peperoncino sauce
17.95

Ravioli ai Funghi*

Portobello Mushroom ravioli with
Besciamella (Cream Sauce)

Ravioli ai Quattro Formaggi*

Four cheese ravioli with Besciamella

Ravioli ai Pere e Gorgonzola*

Pear with Italian cheese with
Walnut Besciamella

****Your choice of any sauce listed above with Ravioli 13.95 / 14.95 for meat sauce
Extra side of sauce: Vegetarian 2 / Meat 3***

Risotti

after 5:00 pm / 1700 - Please allow 20 minutes additional prep - Vegan upon request

Pollo (Chicken)

15.95

Frutti di Mare (Seafood)

Calamari & Shrimp
16.95

Alla Vodka

14.95

Vegetariano (Seasonal Vegetables)

14.95

Di Bosco

White, Portobello & Porcini mushrooms
16.95

***Contact us for your catering needs!
We can accommodate small to large parties.***



Secondi (Entrees)

We Serve Only All Natural Chicken & Beef

Bistecca con Asparagi

Flat Iron Steak finished with Juniper Berry demi-glaze, grilled Portobello mushroom and asparagus 19.95

Melanzane alla Parmigiana

Layers of Fried Eggplant with melted Fontina, Besciamella, Marinara sauce & Parmigiano 13.95

Grigliata di Verdure

Grilled vegetables, drizzled w/our Extra Virgin Olive Oil & a hint of reduced balsamic vinegar 15.95

Petto di Pollo al Marsala con Funghi

Boneless chicken breast in a mushroom Marsala sauce, served with grilled polenta or linguini 14.95

Mezzo Pollo Arrosto con Patate Arrosto

1/2 roast chicken with roasted potatoes or sautéed spinach 14.95

Salmone alla Griglia

Grilled Wild Salmon with braised Fennel & sautéed Spinach topped with a fresh tomato herb medley 19.95

Salsicce con Cipolle e Peperoni (bell peppers)

Southern Italian sausage with grilled onions & roasted bell peppers 13.95

Petto di Pollo alla Milanese

Boneless chicken breast lightly breaded & pan fried with sautéed spinach 14.95

Piccata di Pollo

Boneless pan fried chicken breast with butter lemon wine sauce, served with grilled polenta or sautéed spinach 15.95 (capers on request)

Petto di Pollo alla Parmigiana

Breaded pan fried Chicken breast topped with Pomarola, Fontina & Parmigiano, served with Linguini 14.95

Saltimbocca di Pollo

Boneless pan fried chicken breast with prosciutto or Bresaola and sage in a light white wine sauce served with sage butter gnocchi 16.95

Split orders - 2 extra

Breadbasket available upon request; Breadsticks after 5:00 p.m. / 1700

Friday and Saturday – freshly baked garlic rolls 3 for 2 / with Italian ham 2 for 3

Contorni (Side Dishes)

Radicchio alla Griglia

Grilled red radicchio 5.95

Spinaci Saltati in Padella

Sautéed spinach 5.95

Funghi Trifolati

Sautéed mushrooms 5.95

Zucchine alla Griglia

Grilled zucchini 5.95

Polenta alla Griglia

Slow-cooked Italian cornmeal grilled, drizzled with Extra Virgin Olive Oil & parmigiano 5.95

Asparagi alla Griglia

Grilled asparagus drizzled with Extra Virgin Olive Oil 5.95

Broccoli Brasati

Braised broccoli drizzled with Extra Virgin Olive Oil, surrounded by shaved parmigiano 5.95

Sweet Potato Fries

4.95

Regular Fries

3.95

Freshly-made Potato Chips

3.95

Regular Fries with Gorgonzola

4.95 / Sweet Potato 5.95

Fried Food Prepared in Zero Trans-fat Oil

Bevande (Beverages)

Natural Soda with Cane Sugar

Cola, Orange, Root Beer, Lemon-Lime, Ginger Ale,

Diet Cola (Splenda) & Black Cherry 2.75

Organic Tropical Ice Tea 2.75

Freshly-squeezed Lemonade, Arnold Palmer, or a

Variety of Italian Sodas 3

Mineral Water – plain or sparkling 4

Espresso, Decaf-Espresso 2.95

Double or Macchiato 3.50

Cappuccino, Caffè latte, Caffè Mocha 3.95

Caffè Americano (American style coffee) 2.95

Tè Vari / Variety of Teas 3

Caffè Corretto (Grappa, Sambuca, Amaro) 6

Energy Drinks 4

Please see our extensive wine, beer & liquor menus.



Pizza

*We Bake Napoletana (NY Style) Thin Crust Pizza
Dough and sauce made fresh daily in our kitchen*

16" Cheese Pizza:

Tomato Sauce
& Whole Milk Mozzarella 16
Double crust 18

Cheese Pizza by the Slice!

3

10" Cheese Pizza:

Individual size served Italian-style (unsliced)
or American style (sliced) 10
Double crust 12

Calzone (*Ricotta cheese*) / **Stromboli** (*Mozzarella cheese*): *Folded Stuffed Pizza*
Served with tomato sauce on the side - toppings extra
12

Toppings (fresh ingredients when available):

Additional cheese, anchovy, Arugula, artichoke hearts, fresh basil, eggplant, roasted garlic, mushrooms, grilled onions, black Kalamata olives, green olives, Pancetta (Italian bacon), Italian pepperoni, roasted peppers, Peperoncini, Salumi: a medley of Italian cold cuts (Mortadella, Salame & Capocollo - may be ordered separately), Italian chicken sausage, sautéed spinach, cherry tomatoes, roasted Roma tomatoes

By the slice: Add .50 / 10" Pizza or Calzone: Add 1 / 16" Pizza: Add 2

Premium Toppings:

Prosciutto, Bresaola (Aged Beef), Meatball, Grilled Portobello Mushrooms
By the Slice: Add 1 / 10" Pizza or Calzone: Add 2 / 16" Pizza: Add 3

Vegan Soy cheese substitute - 10" or 16" only; add 2 (10") or 3 (16")

Pizza Margherita

Fresh Mozzarella & fresh basil
10" - 12 / 16" - 18

Pizza all' Accademia

Margherita with Prosciutto or Bresaola
10" - 14 / 16" - 21

Pizza San Trovaso

Vegan no-cheese with tomato sauce, roasted garlic,
mushrooms & caramelized onions
10" - 12 / 16" - 15

Pizza di Bosco

Porcini reduction sauce with grilled Portobello and
white mushrooms topped with Mozzarella
10" - 15 / 16" - 22

Pizza Genovese (contains nuts)

Pesto sauce & Mozzarella
10" - 12 / 16" - 18

Pizza Gelosa

Mushroom, artichokes, Capicola, sautéed spinach
& Kalamata olives
10" - 14 / 16" - 20

Pizza ai Quattro Formaggi / Bianca

Tomato sauce topped with Mozzarella, Fontina, Gorgonzola
& Parmigiano; **Bianca** – no tomato sauce
10" - 12 / 16" - 18

Pizza CiaoCristina!

Roasted red peppers, green olives, fresh and roasted
marinated tomatoes, fresh Mozzarella and basil
10" - 15 / 16" - 21

4201 W. Olive Ave., Toluca Lake, CA 91505

Reservations: 818-563-2426 (Friday & Saturday reservations only for six and above)

Proud member of the Burbank Green Alliance.

