



Fontana Candida Pinot Grigio and Fetzer Sundial Chardonnay

Best Italian:



**N**estled between Blockbuster Video and Verizon on Sunrise Highway in Massapequa Park, Ciao Baby is new to the South Shore and brings the good name and reputation from its North Shore location. Pull up a chair and join Frankie and Dino for an evening in a place that looks like their kind of "hang." The look is nostalgic '50's-'60's Art Deco, complete with big over-stuffed burgundy semicircular booths and olive green vinyl tables with pictures of Frankie, Dino and other Rat Pack friends around the walls. It's the kind of place the thirty and over crowd flock to for an evening out—a drink at the bar, dinner and live entertainment in a loud, fun atmosphere, where the food is excellent.

This 21<sup>st</sup> century Italian restaurant offers old-world Italian food with new flavors masterfully incorporated, and oversized portions like mama dished out, to the family for Sunday dinner. It's almost a given you'll leave with a "doggie" bag. The menu changes every Friday, but fear not if your favorite dish isn't listed—all the food is cooked to order so you can make a special request. In addition, if you don't see something that you like on the menu please ask your server.

For wine lovers Ciao Baby offers an extensive wine list that has recently added a new edition, Fontana Candida Pinot Grigio. The owners are so pleased with how this wine has been received that they have decided to make this their house wine by the glass at all their locations for the year.

We started our meal with Gorgonzola Salad. Plenty for two (as are all the salads), this mound of fresh mixed field greens was topped with robust Gorgonzola cheese, Walnuts, Plum Tomatoes, sliced Mango and all dressed in a refreshing sweet Balsamic Vinaigrette. Next we had the Sicilian



Gorgonzola Salad — Gorgonzola Cheese, Walnuts, Plum Tomatoes and Sliced Mango in a Balsamic Vinaigrette



Sicilian Rice Ball — Risotto Rice filled with Ground Meat and Pea Mixture topped with Melted Mozzarella and Ricotta Cheese

Rice Ball, a large grapefruit-sized ball, crisp on the outside; a creamy firm layer of risotto rice filled with a well-seasoned ground meat and pea mixture then all topped with a layer of melted mozzarella and dollop of the smoothest sweetest ricotta cheese. For our entrées we had the Chilean Sea Bass. The sea bass was perfectly cooked, moist, juicy and broke off in large pure white flakes. It was topped with a crunchy crust layer of toasted pignoli nuts sitting atop a mound of tender-crisp julienne vegetables. Equally good were Grandma's



Old Fashioned Pork Sauce, large chunks of pork loin slowly cooked in a puréed plum tomato sauce served over Rigatoni and Chicken Scarpariello, chunks of chicken, potatoes, peppers, sausage and mushrooms in a savory herb laden white wine sauce.



Chicken Scarpariello—Chicken, Potatoes, Peppers, Sausage and Mushrooms in a White Wine Sauce

For dessert be sure to order the Volcano and forks for everyone, and sit back for the eruption. Before you will appear a 7–8-inch-tall rectangular shell of milk chocolate filled with vanilla and chocolate ice cream layered with crushed chocolate wafers and oozing with the richest, creamiest chocolate sauce, walnuts and fresh whole berries.



The Volcano—Milk Chocolate Shell filled with Vanilla and Chocolate Ice Cream...

Whether you're there at lunch for a giant Italian wrap or an evening with Frankie and the gang, you'll leave full and happy, knowing you had an excellent meal and fun.

—Betty Bianconi

Address:

5074 Sunrise Hwy, Massapequa Pk 516.799.5200  
204 E. Jericho Tpk, Commack 631.543.1400

Hours: Monday–Thursday: 11:30am–11:00pm  
Friday–Saturday: 11:30am–12:00am  
Sunday: 3:00pm–10:00pm

Reservations: Only for parties of 8 or more or on special holidays (Easter, Christmas, etc.)

Credit Cards: All major credit cards

Check Average: Appetizers: \$8.00–\$15.95 (for 2)  
Entrées: \$16.95–\$28.95

Special Features: Bar, on- and off-premises catering, take-out, live entertainment Vegas-style review with songs of Frankie and Dino, Sunday–Thursday 6:30pm–10:30pm

