

M E N U



il Ciao
APPLECROSS

Breads

1. Fresh Italian bread* **3.50**
2. Wood fired garlic bread* **5.00**
3. Wood fired Bruschetta* **10.00**
4. **Bruschetta Positano**
Wood fired bruschetta, topped with diced tomatoes, Italian sausage and sundried tomatoes **14.00**

Salads

5. Garden Salad* **13.00**
6. Caesar Salad **14.00**
7. Chicken Caesar Salad **21.00**
8. Greek Salad **15.00**

9. **Insalata Caprese***
Fresh tomatoes sliced and topped with bocconcini cheese, basil and extra virgin olive oil **15.00**

Antipasti

10. **Soup of the Day**
Minestrone* **12.00**
11. **Salsicce alla Griglia**
Dry Italian sausage grilled in the wood oven **13.50**
12. **il Ciao Tasting Plate**
Chili calamari, olives, fetta & grilled Italian sausage **23.00**

PASTA

13. **Spaghetti alla Marinara**
Selection of seafood, garlic and tomato sauce **17.00 25.00**
14. **Cannelloni alla Romana***
Homemade cannelloni filled with spinach and ricotta cheese, smothered with a fresh tomato sauce - **21.00**
15. **Penne alla Vodka**
Short pasta with bacon, onion, Vodka, tomato and cream **16.00 21.00**
16. **Tortellini alla Panna**
Ring shaped pasta filled with veal, in a cream and fresh mushroom sauce **16.00 21.00**
17. **Spaghetti Adriatico**
Spaghetti pasta tossed with prawns, spinach, fresh tomato pieces, garlic, chili and extra virgin olive oil **17.00 25.00**
18. **Gnocchi di Patate***
Mamma's homemade potato dumplings served in a tomato and basil sauce **17.00 21.00**
19. **Lasagne Casalinghe**
Our own homemade lasagne - **21.00**
20. **Fettuccine Miramare**
Ribbon noodles tossed with chili prawns in a light rose sauce **17.00 25.00**
21. **Fusilli Bellagio**
Spiral shaped pasta tossed with marinated chicken pieces, mushrooms, snowpeas, onion, fresh tomato pieces and cream sauce **17.00 22.00**
22. **Spaghetti con Polpette**
Long thin pasta tossed with fresh meatballs and tomato sauce **17.00 22.00**
23. **Trofie il Ciao**
Traditional Ligurian twirled pasta with ricotta cheese, sundried tomatoes and Italian sausages in a fresh tomato sauce **17.00 22.00**

SECONDI

Carne

24. **Scaloppine alla Campagnola**
Tender pork fillets pan-fried topped with spinach and bocconcini cheese, smothered with fresh tomato pieces and white wine sauce **27.00**
25. **Scaloppine ai Funghi**
Slices of veal, pan-fried and covered in fresh mushrooms, white wine and cream sauce **27.00**
26. **Bistecca Buon Gustaia**
Scotch fillet char-grilled, served with onion, mushrooms, fresh tomato pieces and cream sauce **33.00**
27. **Cotoletta Parmigiana**
Crumbed veal pan-fried, topped with tomato sauce, ham and mozzarella cheese **26.00**
- with side serve of Spaghetti Bolognese **29.00**
28. **Bistecca alla Fiorentina**
Succulent T-bone steak char-grilled and smothered with a peppercorn and white wine sauce **36.00**

Pollo

29. **Pollo alla Parmigiana**
Tender boneless chicken breast topped with tomato sauce, ham and mozzarella cheese **26.00**
- with side serve of Spaghetti Bolognese **29.00**
30. **Ruspante alla Diavola**
Half free range chicken char-grilled and marinated with chili, rosemary and white wine **26.00**
- with side serve of Spaghetti Bolognese **29.00**
31. **Pollo Maga Circe**
Tender boneless chicken breast pan-fried, served with prawns and mushrooms in a tomato and cream sauce **29.00**

Pesce

32. **Zuppa di Cozze**
Local fresh mussels tossed with garlic, chili, white wine and tomato sauce **21.00**
33. **Gamberi all'Arrabbiata**
Prawns, garlic, chili, white wine and tomato sauce served with rice **29.00**
34. **Calamari alla Griglia**
Local grilled squid served with garden salad **26.00**
35. **Pesce del Giorno**
Fresh fish of the day served with garden salad **Market price**

PIZZA

TRADITIONAL ITALIAN WOOD FIRED PIZZA

Why Woodfired Brick Ovens are Better...

Authentic Italian cooking requires the intense 500°C heat of an old fashioned woodfired brick oven.

Pizza and bread cook quickly, locking in freshness and flavour while creating a light, crispy crust.

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| 36. | <i>Margherita*</i>
Tomato, mozzarella and fresh basil | 16.00 |
| 37. | <i>Boscaiola</i>
Tomato, mozzarella, prosciutto, mushrooms and olives | 21.00 |
| 38. | <i>Quattro Stagioni*</i> (Four separate segments in one pizza)
Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms | 21.00 |
| 39. | <i>Toscana</i>
Tomato, mozzarella, Italian sausage, sundried tomatoes and capsicum | 22.00 |
| 40. | <i>Rustica</i>
Tomato, mozzarella, leg ham and pineapple | 19.00 |
| 41. | <i>Calzone il Ciao</i> (enclosed pocket pizza)
Tomato, mozzarella, chicken, capsicum, mushroom and sundried tomato | 22.00 |
| 42. | <i>Capricciosa</i>
Tomato, mozzarella, mushrooms, olives, leg ham and artichokes | 21.00 |
| 43. | <i>Portofino</i>
Tomato, mozzarella, fresh mixed seafood and capsicum | 26.00 |
| 44. | <i>Mediterraneo</i>
Tomato, mozzarella, ricotta cheese, olives, eggplant and Italian sausage | 23.00 |
| 45. | <i>Supremo</i>
Tomato, mozzarella and all our gourmet toppings without seafood | 26.00 |
| 46. | <i>New York</i>
Tomato, mozzarella and pepperoni | 21.00 |
| 47. | <i>Calzone Monte e Mare</i>
Half enclosed pizza filled with prosciutto and mushrooms, then topped with prawns and calamari. | 27.00 |

All Prices are GST inclusive (* Denotes vegetarian meal)
Please note we accept Visa, Mastercard, EFTPOS and Amex
NO SEPARATE BILLING OR CHEQUES PLEASE

Corkage \$5.00 Cakage \$6.00

www.ilciao.com.au

