



il *Ciao*

**APPLECROSS**

**Ristorante Pizzeria**

— SINCE 1997 —

## BREADS

1. **Fresh Italian Bread** <sup>v</sup> 7  
(Four slices per serve)
2. **Wood Fired Garlic Bread** <sup>v</sup> 10  
(Four slices per serve)
3. **Bruschetta Wood Fired** <sup>v</sup> 18  
(Two slices per serve)

## SIDES

4. **Mixed Vegetables** <sup>v</sup> 9
5. **Small Garden Salad** <sup>v</sup> 9
6. **Olives and Fetta** <sup>v</sup> 13

## SALADS

7. **Garden Salad** <sup>v</sup> 16  
Mixed Garden Salad
8. **Caesar Salad** 21  
Cos Lettuce, croutons and bacon
9. **Chicken Caesar Salad** 29  
Cos Lettuce, croutons and bacon and marinated chicken
10. **Greek Salad** 17  
Cos Lettuce, calamata olives, feta cheese, tomato, onion and capsicum

## ANTIPASTI/STARTERS

11. **Salsicce alla Griglia** 18  
Wood fired cacciatone sausage
12. **Vegetables** <sup>v</sup> 11  
Freshy cooked vegetables
13. **Meatballs** 21  
Four homemade meatballs smothered with a tomato and basil sauce
14. **il Ciao Tasting Plate** 28  
Calamari Olives, feta & grilled italian sausage
15. **Pizza Bianca** 18  
Wood fired pizza with salt, rosemary and olive oil
16. **Green Sicilian Olives** 14  
Bowl of green Sicilian olives
17. **Seafood Platter** 47  
Chilli Mussel, Spagetti Adriatico, Grilled Prawns, Calamari and mixed garden salad

|     |                                                                                                                         |    |    |
|-----|-------------------------------------------------------------------------------------------------------------------------|----|----|
| 18. | <b>Spaghetti alla Marinara</b> GFO                                                                                      | 26 | 32 |
|     | Selection of seafood, garlic, and tomato sauce                                                                          |    |    |
| 19. | <b>Cannelloni alla Romana</b>                                                                                           |    | 29 |
|     | Homemade cannelloni filled with ricotta cheese and spinach smothered in a fresh tomato sauce                            |    |    |
| 20. | <b>Penne alla Vodka</b> GFO                                                                                             | 25 | 30 |
|     | Short pasta with bacon, onion, Vodka, tomato, and cream                                                                 |    |    |
| 21. | <b>Tortellini alla Panna</b>                                                                                            | 25 | 30 |
|     | Ring shaped pasta filled with veal, in a cream and fresh mushroom sauce                                                 |    |    |
| 22. | <b>Spaghetti Adriatico</b> GFO                                                                                          | 27 | 32 |
|     | Spaghetti tossed with prawns, spinach, fresh tomato pieces, garlic, chili, and extra virgin olive oil                   |    |    |
| 23. | <b>Gnocchi di Patate</b>                                                                                                | 27 | 31 |
|     | Mamma's homemade potato dumplings served in a tomato and basil sauce                                                    |    |    |
| 24. | <b>Lasagna</b>                                                                                                          |    | 30 |
|     | Layers of fresh pasta filled with ground beef, cheese and fresh tomato sauce                                            |    |    |
| 25. | <b>Fusilli Bellagio</b> GFO                                                                                             | 25 | 30 |
|     | Spiral shaped pasta tossed with chicken pieces, mushrooms, snowpeas, onions, fresh tomato pieces and cream sauce        |    |    |
| 26. | <b>Spaghetti con Polpette</b>                                                                                           | 27 | 30 |
|     | Long thin pasta tossed with fresh meatballs and tomato sauce                                                            |    |    |
| 27. | <b>Trofie il Ciao</b> GFO                                                                                               | 26 | 30 |
|     | Traditional Ligurian twirled pasta with ricotta cheese, sun-dried tomatoes and Italian sausages in a fresh tomato sauce |    |    |
| 28. | <b>Ravioli alla Fiorentina</b>                                                                                          | 27 | 32 |
|     | Handmade parcels of pasta filled with braised beef cheeks smothered with a fresh tomato sauce                           |    |    |
| 29. | <b>Fettuccine Miramare</b> GFO                                                                                          | 27 | 32 |
|     | Ribbon noodles tossed with chili prawns in a light rose sauce                                                           |    |    |
| 30. | <b>Ravioli al Sugo</b>                                                                                                  | 27 | 32 |
|     | Handmade parcels of pasta filled with spinach and ricotta smothered with a tomato and basil sauce                       |    |    |
| 31. | <b>Riso Con Sugo di Gamberi</b>                                                                                         |    | 37 |
|     | Pan fried Prawns served with rice and special tomato sauce                                                              |    |    |

## CARNE/BEEF

|     |                                                                                              |    |
|-----|----------------------------------------------------------------------------------------------|----|
| 32. | <b>Scaloppine ai Funghi</b>                                                                  | 38 |
|     | Beef fillet medallions, pan-fried and covered in fresh mushrooms, white wine and cream sauce |    |
| 33. | <b>Cotoletta Parmigiana</b>                                                                  | 35 |
|     | Beef schnitzel pan-fried, topped with tomato sauce, ham and mozzarella cheese                |    |
|     | With side serve of Spaghetti Bolognese                                                       | 37 |
| 34. | <b>Cotoletta Milanese</b>                                                                    | 35 |
|     | Beef Schnitzel, bread crumbed and grilled                                                    |    |
|     | With Veg                                                                                     | 37 |
|     | With Spaghetti Bolognese                                                                     |    |
| 35. | <b>Cottolella Pizzaiola</b>                                                                  | 36 |
|     | Beef schnitzel topped with a capsicum, mushroom, olive and tomato sauce                      |    |
| 36. | <b>Bistecca Boun Gustaia</b>                                                                 | 47 |
|     | MSA Scotch fillet, chargrilled and topped with a cream and mushroom or peppercorn sauce      |    |

## POLLO/CHICKEN

|     |                                                                                                        |    |
|-----|--------------------------------------------------------------------------------------------------------|----|
| 37. | <b>Pollo Milanese al Funghi</b>                                                                        | 36 |
|     | Tender boneless chicken breast schnitzel, topped with a cream and mushroom sauce                       |    |
| 38. | <b>Ruspante alla Diavola</b>                                                                           | 34 |
|     | Half free range chicken char-grilled and marinated with chilli, rosemary and white wine                |    |
|     | With side serve of Spaghetti Bolognese                                                                 | 36 |
| 39. | <b>Pollo alla Parmigiana</b>                                                                           | 35 |
|     | Tender boneless chicken breast crumbed and topped with tomato, ham and mozzarella cheese               |    |
|     | With side serve of Spaghetti Bolognese                                                                 | 37 |
| 40. | <b>Pollo Maga Circe</b>                                                                                | 37 |
|     | Tender boneless chicken breast pan-fried, served with prawns and mushrooms in a tomato and cream sauce |    |

## PESCE/SEEFood

|     |                                                                            |              |
|-----|----------------------------------------------------------------------------|--------------|
| 41. | <b>Calamari alla Griglia</b>                                               | 35           |
|     | Pan fried squid served with garden salad                                   |              |
| 42. | <b>Chilli Mussels</b>                                                      | 34           |
|     | Local fresh mussels tossed with garlic, chili, white wine and tomato sauce |              |
| 43. | <b>Pesce del Giorno</b>                                                    | Market price |
|     | Fresh fish of the day served with garden salad                             |              |

## TRADITIONAL ITALIAN HANDMADE 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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|     |                                                                                                        |    |
|-----|--------------------------------------------------------------------------------------------------------|----|
| 44. | <b>Margherita</b> <small>v</small>                                                                     | 21 |
|     | Tomato, mozzarella and fresh basil                                                                     |    |
| 45. | <b>Boscaiola</b>                                                                                       | 30 |
|     | Tomato, mozzarella, prosciutto, mushrooms and olives                                                   |    |
| 46. | <b>Quattro Stagioni</b> <small>v</small>                                                               | 29 |
|     | Four separate segments in one pizza<br>Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms |    |
| 47. | <b>Capricciosa</b>                                                                                     | 30 |
|     | Tomato, mozzarella, mushrooms, olives, leg ham and artichokes                                          |    |
| 48. | <b>Toscana</b>                                                                                         | 30 |
|     | Tomato, mozzarella, Italian sausage, sun dried tomatoes and capsicum                                   |    |
| 49. | <b>Rustica</b>                                                                                         | 30 |
|     | Tomato, mozzarella, leg ham and pineapple                                                              |    |
| 50. | <b>Portofino</b>                                                                                       | 32 |
|     | Tomato, mozzarella, fresh mixed seafood                                                                |    |
| 51. | <b>Pizza Luca</b>                                                                                      | 30 |
|     | Tomato, mozzarella, chicken, red onion and fetta cheese                                                |    |
| 52. | <b>New York</b>                                                                                        | 28 |
|     | Tomato, mozzarella and pepperoni                                                                       |    |
| 53. | <b>Vesuvio</b>                                                                                         | 30 |
|     | Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli                       |    |
| 54. | <b>Peri-Peri Chicken</b>                                                                               | 30 |
|     | Marinated with peri-peri sauce, capsicum, onion, cherry tomatoes and mozzarella                        |    |
| 55. | <b>Greek Island Prawns</b>                                                                             | 30 |
|     | Prawns marinated with Italian herbs, olives, capsicum and feta cheese                                  |    |

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v Denotes vegetarian meal

Extra charges will apply for additional toppings.

All Prices GST Inclusive

| Wine Name | Region | G | B |
|-----------|--------|---|---|
|-----------|--------|---|---|

## Sparkling Wine

|                |       |    |    |
|----------------|-------|----|----|
| Moscato        | Italy | 11 | 35 |
| Italy Prosecco | Italy | 11 | 37 |

## White Wine

|                             |           |    |    |
|-----------------------------|-----------|----|----|
| Driftwood Classic White SSB | Australia | 11 | 36 |
| Clairault Chardonnay        | Australia | 11 | 37 |
| The Sum Sauvignon Blanc     | Australia | 11 | 36 |

## Italian White Wines

|                         |       |    |    |
|-------------------------|-------|----|----|
| Ciao Bella Pinot Grigio | Italy | 11 | 36 |
| Il Palazzo Vermentino   | Italy |    | 45 |



| Wine Name                    | Region | G  | B  |
|------------------------------|--------|----|----|
| <b>Rose</b>                  |        |    |    |
| Torresella Pinot Grigio Rosé | Italy  | 11 | 36 |

## Red Wine

|                                   |           |    |    |
|-----------------------------------|-----------|----|----|
| Driftwood Cabernet Merlot         | Australia | 11 | 36 |
| Langmeil Long Mile Barossa Shiraz | Australia | 11 | 36 |
| Harewood Pinot Noir               | Australia | 11 | 36 |
| Castelli Cabernet Sauvignon       | Australia | 12 | 49 |

## Italian Red Wines

|                          |       |    |    |
|--------------------------|-------|----|----|
| Ciao Bella Sangiovese    | Italy | 11 | 36 |
| Chianti Castelsina       | Italy | 11 | 38 |
| Avide Lo Nero D'Avola    | Italy |    | 47 |
| Menhir Salento Primitivo | Italy |    | 50 |
| Terzini Montepuliciano   | Italy |    | 59 |
| Peppoli Chianti Classico | Italy |    | 60 |



**Beer**

|                           |    |
|---------------------------|----|
| Peroni Original           | 10 |
| Peroni Red                | 10 |
| Corona                    | 10 |
| Little Creatures Pale Ale | 10 |
| Asahi                     | 10 |

**Light Beer**

|             |    |
|-------------|----|
| Peroni 3.5  | 10 |
| Peroni Zero | 6  |

**Cider**

|                            |    |
|----------------------------|----|
| Little Creatures Pipsqueak | 10 |
|----------------------------|----|

**Cocktails**

|                  |    |
|------------------|----|
| Aperol Spritz    | 15 |
| Limonello Spritz | 15 |

**Pre Mix Spirits**

|                          |    |
|--------------------------|----|
| Gordons Gin & Tonic      | 10 |
| Jack Daniels & Cola      | 10 |
| Johnny Walker Red & Cola | 10 |
| Canadian Club & Dry      | 10 |
| Jim Beam & Cola          | 10 |

**Liqueurs**

|               |    |
|---------------|----|
| Limoncello    | 10 |
| Penfolds Port | 10 |
| Sambuca       | 10 |
| Grappa        | 10 |
| Frangelico    | 10 |
| Amaro         | 10 |

**Soft Drinks**

|                              |   |
|------------------------------|---|
| Italian Sparkling Water .75L | 7 |
| Still Spring Water .75L      | 5 |
| Chinotto                     | 5 |
| Lemon Lime Bitters           | 5 |
| Coke                         | 5 |
| Coke Zero                    | 5 |
| Coke Diet                    | 5 |
| Fanta                        | 5 |
| Sprite                       | 5 |
| Orange Juice                 | 5 |
| Apple Juice                  | 5 |

