

ENTREE AND SALADS

BREADS

1. **Wood Fired Garlic Bread** v 8
(Four slices per serve)
2. **Fresh Italian Bread** v 5
(Four slices per serve)
3. **Wood Fired Bruschetta** v 16
(Two slices per serve)

SALADS

4. **Garden Salad** v 15
Mixed Garden Salad
5. **Caesar Salad** 19
Cos lettuce, croutons and bacon
6. **Caesar Salad & Chicken** 27
Cos lettuce, croutons, bacon and marinated chicken
7. **Greek Salad** 17
Cos lettuce, calamata olives, feta cheese, tomato, onion and capsicum

ANTIPASTI

8. **Salsicce alla Griglia** 16
Wood fired cacciatore sausage
9. **Vegetables** v 9
Freshly cooked vegetables
10. **Meatballs** 19
Four homemade meatballs smothered with a tomato and basil sauce
11. **Ilciao Tasting Platter** 26
Calamari Olives, fetta & grilled italian sausage
12. **Pizza Bianca** 16
Wood fired pizza with salt, rosemary and olive oil

PASTA

13. **Spaghetti Bolognese** *GFO 21
Long thin pasta with meat sauce and grated parmesan cheese
14. **Spaghetti Meatballs** 29
Long thin pasta with meatballs and a rich tomato sauce
15. **Spaghetti alla Marinara** *GFO 30
Selection of seafood and tomato sauce
16. **Fettuccine Miramare** *GFO 30
Long flat pasta tossed with chilli prawns with a cream and tomato sauce
17. **Gnocchi Di Patate** v 29
Homemade potato dumplings in tomato sauce
18. **Fusilli Bellagio** *GFO 28
Spiral shaped pasta tossed with chicken pieces, snow peas, mushroom and fresh tomato pieces in a cream sauce
19. **Lasagna** 28
Layers of pasta, meat sauce and cheese
20. **Penne Vodka** *GFO 28
Short tubular pasta tossed with bacon, cream, tomato sauce, vodka and black pepper
21. **Spaghetti Adriatico** *GFO 30
Long thin pasta tossed with prawns, spinach, fresh tomato pieces and extra virgin olive oil
22. **Trofie ii Ciao** *GFO 28
Twirled pasta with ricotta, sun dried tomatoes and Italian sausages in a fresh tomato sauce
23. **Cannelloni alla Romana** 27
Homemade filled with spinach and ricotta in a tomato sauce
24. **Ravioli Al Sugo** 30
Parcels of pasta filled with spinach and roctta cheese smothered with a fresh tomato and basil sauce

SECONDI

CARNE

25. **Veal Scaloppine** 28
Choice of mushroom, lemon, marsala or white wine and chilli
26. **Cotoletta Parmigiana**
Meat cutlet, bread crumbed, ham tomato sauce, cheese
With Veg 25
With Spaghetti Bolognese 28
27. **Cotoletta Milanese**
Plain Meat cutlet, bread crumbed and grilled
With Veg 23
With Spaghetti Bolognese 26

POLLO

28. **Ruspante alla Diavola**
Half a marinated chicken chargrilled 32
With Salad 34
With Spaghetti Bolognese
29. **Chicken Parmigiana**
Tender boneless chicken breast crumbed and topped with tomato, ham and mozzarella 33
With Veg 35
With Spaghetti Bolognese
30. **Pollo maga Circe** 35
Tender boneless chicken breast topped with prawns and mushrooms in a fresh tomato and cream sauce

PESCE

31. **Calamari** 33
Local grilled squid with garden salad
32. **Calamari Greek Salad** 30
Our standard Greek salad topped with grilled calamari
33. **Chilli Mussels** 32
Fresh local mussels cooked in tomato sauce with garlic and chilli
34. **Pesce Del Giorno** 33
Fresh Fish of the day served with garden salad

PIZZA

ALL PIZZAS ARE COOKED IN OUR TRADITIONAL
ITALIAN WOODFIRED OVEN

All Pizzas are approximately 30cm in diameter

35.	Margherita ^v	19
	Tomato, mozzarella and fresh basil	
36.	Boscaiola	28
	Tomato, mozzarella, prosciutto and mushrooms and olives	
37.	Quattro Stagioni ^v	27
	(Four separate segments in one pizza) Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms	
38.	Capricciosa	28
	Tomato, mozzarella, mushrooms, olives, leg ham and artichokes	
39.	Toscana	28
	Tomato, mozzarella, Italian sausage, sundried tomatoes and capsicum	
40.	Rustica	27
	Tomato, mozzarella, leg ham and pineapple	
41.	Portofino	30
	Tomato, mozzarella and fresh mixed seafood	
42.	Pizza Luca	28
	Tomato, mozzarella, chicken, red onion and fetta cheese	
43.	New York	26
	Tomato, mozzarella and pepperoni	
44.	Vesuvio	28
	Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli	
45.	Peri-Peri Chicken	28
	Marinated with peri-peri sauce, capsicum, onion, cherry tomatoes and mozzarella	
46.	Greek Island Prawns	28
	Prawns marinated with Italian herbs, olives, capsicum and fetta cheese	

^v Denotes vegetarian meal

Extra charges will apply for additional toppings.

All Prices GST Inclusive

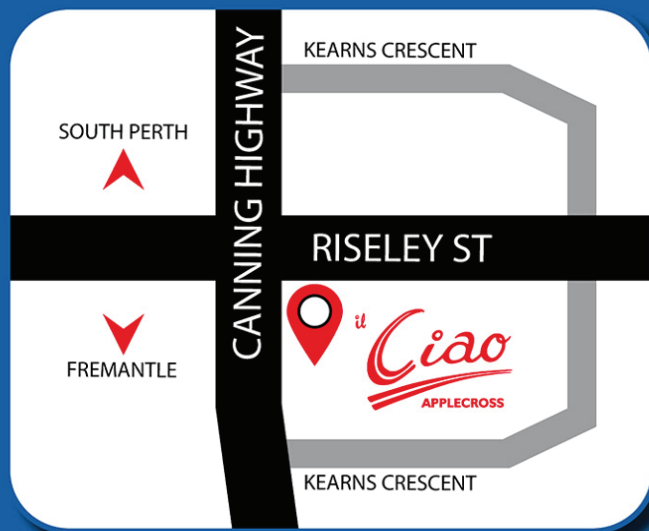
TRADING HOURS

Monday 5pm-9pm
BUY 1 GET 1 FREE PIZZA

Wednesday - Sunday 5pm-9pm

Friday Lunch 12pm - 3pm

771 Canning Hwy Applecross 6153



**GIFT CERTIFICATES
AVAILABLE**

For more information please visit our website

ilciao.com.au

prices and items may be subject to change



il
Ciao
APPLECROSS
Ristorante Pizzeria
— SINCE 1997 —

**TAKE AWAY
MENU**

TEL. 9364 9966

Order Online
www.ilciao.com.au