

# M E N U



il *Ciao*  
APPLECROSS

## ANTIPASTI

### Breads

1. Fresh Italian bread *v* 4.00
2. Wood fired garlic bread *v* 6.00
3. Wood fired bruschetta *v* 12.50

### Salads

4. Garden Salad *v* 13.50
5. Caesar Salad 15.50
6. Chicken Caesar Salad 24.00
7. Greek Salad *v* 16.50

### Starters

8. **Soup of the Day** 13.50  
Minestrone *v*
9. **Insalata Caprese** *v* 17.00  
Fresh tomatoes sliced and topped with bocconcini cheese, basil and extra virgin olive oil
10. **Salsicce alla Griglia** 14.50  
Dry Italian sausage grilled in the wood oven
11. **il Ciao Tasting Plate** 25.00  
Chili calamari, olives, fetta & grilled Italian sausage
12. **Pizza Bianca** *v* 15.00  
Woodfired Pizza Bianca with salt, rosemary and extra virgin olive oil

### Sides

13. **Mixed Vegetables** *v* 7.00
14. **Small Garden Salad** *v* 8.00
15. **Olives and Fetta** *v* 8.00

## PASTA

16. **Spaghetti alla Marinara** *GFO* 19.50 28.00  
Selection of seafood, garlic and tomato sauce
17. **Cannelloni alla Romana** 23.00  
Homemade cannelloni filled with ricotta cheese and spinach smothered in a fresh tomato sauce
18. **Penne alla Vodka** *GFO* 18.50 24.50  
Short pasta with bacon, onion, Vodka, tomato and cream
19. **Tortellini alla Panna** *GFO* 18.50 24.00  
Ring shaped pasta filled with veal, in a cream and fresh mushroom sauce
20. **Spaghetti Adriatico** *GFO* 28.00  
Spaghetti pasta tossed with prawns, spinach, fresh tomato pieces, garlic, chili and extra virgin olive oil
21. **Gnocchi di Patate** *v* 19.50 24.00  
Mamma's homemade potato dumplings served in a tomato and basil sauce
22. **Lasagna** - 24.50  
Our own homemade lasagna
23. **Fettuccine Miramare** *GFO* 19.00 28.00  
Ribbon noodles tossed with chili prawns in a light rose sauce
24. **Fusilli Bellagio** *GFO* 19.00 24.50  
Spiral shaped pasta tossed with chicken pieces, mushrooms, snowpeas, onion, fresh tomato pieces and cream sauce
25. **Spaghetti con Polpette** *GFO* 19.50 26.00  
Long thin pasta tossed with fresh meatballs and tomato sauce
26. **Trofie il Ciao** *GFO* 19.00 25.00  
Traditional Ligurian twirled pasta with ricotta cheese, sun dried tomatoes and Italian sausages in a fresh tomato sauce

## SECONDI

### Carne

27. **Scaloppine ai Funghi** 30.00  
Slices of veal, pan-fried and covered in fresh mushrooms, white wine and cream sauce
28. **Cotoletta Parmigiana** 30.00  
Crumbed veal pan-fried, topped with tomato sauce, ham and mozzarella cheese  
- with side serve of Spaghetti Bolognese 32.50
29. **Bistecca Buon Gustaia** 37.50  
Scotch fillet char-grilled, served with onion, mushrooms, fresh tomato pieces and cream sauce
30. **Bistecca alla Fiorentina** 39.50  
Succulent T-bone steak char-grilled and smothered with a peppercorn and white wine sauce

### Pollo

31. **Pollo alla Parmigiana** 30.00  
Tender boneless chicken breast topped with tomato sauce, ham and mozzarella cheese  
- with side serve of Spaghetti Bolognese 32.50
32. **Ruspante alla Diavola** 30.00  
Half free range chicken char-grilled and marinated with chili, rosemary and white wine  
- with side serve of Spaghetti Bolognese 33.00
33. **Pollo Maga Circe** 32.00  
Tender boneless chicken breast pan-fried, served with prawns and mushrooms in a tomato and cream sauce

### Pesce

34. **Chilli Mussels** 26.00  
Local fresh mussels tossed with garlic, chili, white wine and tomato sauce
35. **Gamberi all'Arrabbiata** 35.00  
Prawns, garlic, chili, white wine and tomato sauce served with rice
36. **Calamari alla Griglia** 29.00  
Local grilled squid served with garden salad
37. **Pesce del Giorno** Market price  
Fresh fish of the day served with garden salad

## 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.

38. **Margherita v** 18.00  
Tomato, mozzarella and fresh basil
39. **Boscaiola** 25.00  
Tomato, mozzarella, prosciutto, mushrooms and olives
40. **Quattro Stagioni v** 24.00  
Four separate segments in one pizza  
Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms
41. **Toscana** 25.50  
Tomato, mozzarella, Italian sausage, sun dried tomatoes and capsicum
42. **Rustica** 22.50  
Tomato, mozzarella, leg ham and pineapple
43. **Calzone Abruzzese** 26.00  
Enclosed pizza pocket with tomato sauce, ricotta, spinach, leg ham and Italian sausage
44. **Capricciosa** 25.00  
Tomato, mozzarella, mushrooms, olives, leg ham and artichokes
45. **Portofino** 28.00  
Tomato, mozzarella, fresh mixed seafood
46. **Mediterraneo** 26.00  
Tomato, mozzarella, ricotta cheese, kalamata olives, eggplant and Italian sausage
47. **Pizza Vesuvio** 25.00  
Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli
48. **New York** 23.50  
Tomato, mozzarella and pepperoni



*il*  
**Ciao**  
**APPLECROSS**

All Prices are GST inclusive  
Please note we accept Visa, Mastercard, EFTPOS  
NO SEPARATE BILLING OR CHEQUES PLEASE

Corkage \$5.00 Cakage \$10.00

[www.ilciao.com.au](http://www.ilciao.com.au)