

## PIZZA

ALL PIZZAS ARE COOKED IN OUR TRADITIONAL ITALIAN WOODFIRED OVEN

All Pizzas are approximately 30cm in diameter

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|--|-------|
| 31. <b>Margherita v</b>  | 16.50 |
| Tomato, mozzarella and fresh basil   |       |
| 32. <b>Boscaiola</b>   | 21.50 |
| Tomato, mozzarella, prosciutto and mushrooms and olives  |       |
| 33. <b>Quattro Stagioni v</b>  | 20.00 |
| (Four separate segments in one pizza)<br>Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms |       |
| 34. <b>Capricciosa</b>   | 20.00 |
| Tomato, mozzarella, mushrooms, olives, leg ham and artichokes  |       |
| 35. <b>Toscano</b>   | 20.00 |
| Tomato, mozzarella, Italian sausage, sundried tomatoes and capsicum                                      |       |
| 36. <b>Rustica</b>   | 19.00 |
| Tomato, mozzarella, leg ham and pineapple  |       |
| 37. <b>Portofino</b>   | 24.00 |
| Tomato, mozzarella and fresh mixed seafood   |       |
| 38. <b>Calzone Abruzzese</b>   | 23.00 |
| Enclosed pizza with tomato, ricotta, spinach, leg ham and Italian sausage                                |       |
| 39. <b>Mediterraneo</b>  | 23.00 |
| Tomato, mozzarella, ricotta cheese, kalamata olives, eggplant and Italian sausage                        |       |
| 40. <b>New York</b>  | 20.00 |
| Tomato, mozzarella and pepperoni   |       |
| 41. <b>Vesuvio</b>   | 23.00 |
| Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli                         |       |

*v* Denotes vegetarian meal

Extra charges will apply for additional toppings.  
All Prices GST Inclusive

## TRADING HOURS

Wednesday to Sunday for Dinner

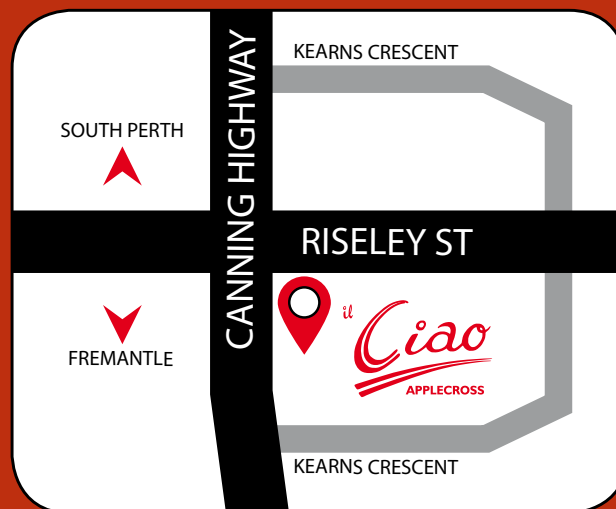
5 - Late

Lunch Fridays only

12 - 3

771 Canning Hwy Applecross 6153

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## GIFT CERTIFICATES AVAILABLE

For more information please visit our website

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

*prices and items may be subject to change*

il  
**Ciao**

APPLECROSS

*Ristorante Pizzeria*



**TAKE AWAY  
M E N U**

**Tel. 9364 9966**

## ENTREE AND SALADS

### Breads

- |    |   |              |
|----|---|--------------|
| 1. | <b>Wood Fired Garlic Bread v</b><br>(Four slices per serve) | <b>6.00</b>  |
| 2. | <b>Fresh Italian Bread v</b><br>(Four slices per serve)     | <b>4.00</b>  |
| 3. | <b>Wood Fired Bruschetta v</b><br>(Two slices per serve)    | <b>12.00</b> |

### Salads

- |    |   |              |
|----|---|--------------|
| 4. | <b>Mixed Salad v</b><br>Mixed Garden Salad  | <b>9.00</b>  |
| 5. | <b>Caesar Salad</b><br>Coz lettuce, croutons and bacon                                      | <b>13.00</b> |
| 6. | <b>Caesar Salad &amp; Chicken</b><br>Coz lettuce, croutons, bacon and marinated chicken     | <b>22.00</b> |
| 7. | <b>Greek Salad</b><br>Coz lettuce, calamata olives, feta cheese, tomato, onion and capsicum | <b>12.50</b> |

### Soup

- |    |   |              |
|----|---|--------------|
| 8. | <b>Zuppa del Giorno v</b><br>Minestrone | <b>12.00</b> |
|----|---|--------------|

### Antipasti

- |     |   |              |
|-----|---|--------------|
| 9.  | <b>Salsicce alla Griglia</b><br>Wood fired cacciatore sausage | <b>12.00</b> |
| 10. | <b>Vegetables v</b><br>Freshly cooked vegetables              | <b>8.00</b>  |

v Denotes vegetarian meal

## PASTA

- |     |   |              |
|-----|---|--------------|
| 11. | <b>Spaghetti Bolognese</b> *GFO<br>Long thin pasta with meat sauce and grated parmesan cheese   | <b>16.00</b> |
| 12. | <b>Spaghetti Meatballs</b><br>Long thin pasta with meatballs and a rich tomato sauce  | <b>21.00</b> |
| 13. | <b>Spaghetti alla Marinara</b> *GFO<br>Selection of seafood and tomato sauce  | <b>24.00</b> |
| 14. | <b>Fettuccine Miramare</b> *GFO<br>Long flat pasta tossed with chilli prawns with a cream and tomato sauce                                      | <b>24.00</b> |
| 15. | <b>Gnocchi v</b><br>Homemade potato dumplings in tomato sauce   | <b>21.00</b> |
| 16. | <b>Fusilli Bellagio</b> *GFO<br>Spiral shaped pasta tossed with marinated chicken, snow peas, mushroom and fresh tomato pieces in a cream sauce | <b>20.00</b> |
| 17. | <b>Lasagna</b><br>Layers of pasta, meat sauce and cheese  | <b>19.50</b> |
| 18. | <b>Penne Vodka</b> *GFO<br>Short tubular pasta tossed with bacon, cream, tomato sauce, vodka and black pepper                                   | <b>20.00</b> |
| 19. | <b>Spaghetti Adriatico</b> *GFO<br>Long thin pasta tossed with prawns, spinach, fresh tomato pieces and extra virgin olive oil                  | <b>25.00</b> |
| 20. | <b>Trofie il Ciao</b> *GFO<br>Twirled pasta with ricotta, sun dried tomatoes and Italian sausages in a fresh tomato sauce                       | <b>21.00</b> |
| 21. | <b>Cannelloni</b><br>Homemade filled with spinach and ricotta in a tomato sauce   | <b>20.00</b> |

\*GFO - Gluten Free Option available on request \$2 extra

## SECONDI

### Carne

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|-----|---|--------------|
| 22. | <b>Veal Scaloppine</b><br>Choice of mushroom, lemon, marsala or white wine and chilli   | <b>23.50</b> |
| 23. | <b>Cotoletta Parmigiana</b><br>Meat cutlet, bread crumbed, ham tomato sauce, cheese<br>With Veg <b>22.00</b><br>With Spaghetti Bolognese <b>24.00</b> |              |
| 24. | <b>Cotoletta Milanese</b><br>Plain Meat cutlet, bread crumbed and grilled<br>With Veg <b>19.00</b><br>With Spaghetti Bolognese <b>22.50</b>           |              |

### Pollo

- |     |  |              |
|-----|--|--------------|
| 25. | <b>Ruspante alla Diavola</b><br>Half a marinated chicken chargrilled<br>With Salad <b>21.00</b><br>With Spaghetti Bolognese <b>23.50</b>   |              |
| 26. | <b>Chicken Parmigiana</b><br>Tender boneless chicken breast crumbed and topped with tomato, ham and mozzarella<br>With Veg <b>21.00</b><br>With Spaghetti Bolognese <b>23.50</b> |              |
| 27. | <b>Pollo maga Circe</b><br>Tender boneless chicken breast topped with prawns and mushrooms in a fresh tomato and cream sauce   | <b>25.00</b> |

### Pesce

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|-----|--|--------------|
| 28. | <b>Calamari</b><br>Local grilled squid with garden salad                                   | <b>21.00</b> |
| 29. | <b>Calamari Greek Salad</b><br>Our standard Greek salad topped with grilled calamari       | <b>25.00</b> |
| 30. | <b>Chilli Mussels</b><br>Fresh local mussels cooked in tomato sauce with garlic and chilli | <b>22.00</b> |