

ENTREE

BREADS

Fresh Italian bread v	5
Wood fired garlic bread v	8
Bruschetta	15

SALADS

Garden Salad v	15
Caesar Salad	19
Chicken Caesar Salad	27
Greek Salad v	17

STARTERS

Soup of the Day v	
Minestrone	15

Salsiccie alla Griglia	
Dry Italian cacciatore sausage grilled in the wood oven.	15

il Ciao Tasting Plate	
Sampling of Calamari, olives, Fetta & grilled Italian Sausage.	26

Pizza Bianca v	
Woodfired Pizza with Salt, Rosemary & Extra Virgin Olive Oil.	16

Meatballs	
Serving of 4 homemade Meatballs smothered with a fresh Napoletana sauce.	16

Olives & Feta Plate v	
Calamata olives and fresh Feta	13

Green Sicilian Olives NEW	
Bowl of green Sicilian olives.	12

SIDES

Small Garden salad v	8
Vegetables v	9

CORKAGE \$\$

PLEASE ADVISE YOUR WAITPERSON IF YOU
HAVE ANY DIETARY REQUIREMENTS
V DENOTES VEGETARIAN MEAL

PASTA

Spaghetti alla Marinara GFO	
Selection of seafood, garlic & tomato sauce.	e22 m30

Cannelloni alla Romana v	
Homemade cannelloni filled with spinach & ricotta cheese, smothered with a fresh tomato sauce.	m26

Penne alla Vodka GFO	
Short pasta with bacon, onion, Vodka, Tomato & Cream.	e22 m27

Spaghetti Adriatico	
Long pasta tossed with prawns, spinach, garlic & chilli in an EVOO sauce.	e22 m30

Gnocchi di Patate v	
Handmade potato dumplings served in a tomato & basil sauce.	e22 m28

Lasagna	
Our homemade Lasagna	m26

Fettuccine Miramare GFO	
Ribbon noodles tossed with chilli, prawns in a rose sauce.	e22 m30

Fusilli Bellagio GFO	
Spiral shaped pasta tossed with chicken, mushrooms, snow peas, onion, fresh tomato pieces & cream sauce.	e22 m26

Spaghetti con Polpette	
Long thin pasta tossed with fresh meatballs & tomato sauce.	e22 m28

Trofie il Ciao GFO	
Ligurian twirled pasta with ricotta cheese, sun dried tomatoes & Italian sausages in a fresh tomato sauce.	e22 m27

Ravioli alla Fiorentina	
Handmade parcels of pasta filled with braised beef cheeks smothered with a fresh tomato sauce.	e23 m29

Tortellini alla Panna	
Ring shaped pasta filled with veal smothered with a cream & mushroom sauce	e22 m27

GFO GLUTEN FREE PASTA AVAILABLE FOR \$2 EXTRA

MAINS

SEAFOOD

Chilli Mussels	
Local fresh mussels, garlic, white wine, chilli & tomato sauce.	30

Calamari alla Griglia	
Panfried squid served with salad	32

Pesce del Giorno	
Fish of the day	MP

BEEF

Scaloppine ai Funghi	
Medallions of fillet tenderloin, pan fried & smothered in fresh mushrooms, white wine & cream sauce.	35

Cotoletta Parmigiana	
Crumbed beef schnitzel topped with tomato sauce, ham & mozzarella cheese.	32

Add Spaghetti Bolognese	34
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Cottoletta Pizzaiola NEW	
Crumbed beef schnitzel topped with a capsicum, mushroom, olive and fresh tomato sauce.	33

CHICKEN

Pollo alla Parmigiana	
Tender Boneless chicken breast topped with tomato sauce, ham, & mozzarella cheese	32

Add Spaghetti Bolognese	34
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Ruspante alla Diavola	
Half free range chicken chargrilled & with chilli, rosemary & white Wine.	32

Add Spaghetti Bolognese	34
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Pollo Maga Circe	
Chicken breast pan fried, served with prawns and mushrooms in a tomato & cream sauce.	34

Pollo Milanese ai Funghi NEW	
Chicken schnitzel smothered with a cream & mushroom sauce.	33

PORK

Picattini al Limone NEW	
Pork fillet medallions smothered with a white wine & lemon butter sauce.	34

PIZZA

TRADITIONAL ITALIAN HAND MADE WOOD FIRED PIZZA

Margherita V	
Tomato, mozzarella & fresh basil.	19

Boscaiola	
Tomato, mozzarella, prosciutto, mushrooms & olives.	27

Quattro Stagioni V	
(Four separate segments on one pizza) Tomato, mozzarella, artichoke, capsicum, eggplant & mushrooms.	25

Toscana	
Tomato, mozzarella, Italian sausage, sundried tomatoes & capsicum.	27

Rustica	
Tomato, mozzarella, leg ham & pineapple.	25

Capricciosa	
Tomato, mozzarella, mushrooms, olives, leg ham & artichokes.	27

Portofino	
Tomato, mozzarella & fresh seafood.	29

Mediterraneo	
Tomato, mozzarella, ricotta cheese, Kalamata olives, sausage & eggplant.	27

Pizza Vesuvio	
Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives & chilli.	26

New York Pizza	
Tomato, mozzarella & pepperoni.	25

Pizza Luca NEW	
Tomato, mozzarella, red onion, Cherry tomatoes, feta & chicken pieces.	27

BUON APPETITO



CASTELSINA



IL CIAO WINE LIST

SPARKLING WINE

Moscato Poggio	Italy	9.5	33
Prosecco Asti	Italy	10	36

WHITE WINE

Driftwood Classic White SSB	Australia	9.5	35
Clairault Chardonnay	Australia	9.5	36
The Sum Sauvignon Blanc	Australia	9.5	35
Ciao Bella Pinot Grigio	Italy	9.5	35
Il Palazzo Vermentino	Italy.		44

ROSE

The Sum Rose	Australia	9.5	35
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RED WINE

Driftwood Cabernet Merlot	Australia	9.5	35
Langmeil Long Mile Shiraz	Australia	9.5	35
Harewood Pinot Noir	Australia	9.5	35
Castelli Cabernet Sauvignon	Australia	10	48
Sons of Eden GSM	Australia	10	46

ITALIAN RED WINES

Ciao Bella Sangiovese	Italy	9.5	35
Chianti Castelsina.	Italy	9.5	36
Avide Lo Nero D'Avola	Italy		46
Menhir Salento Primitivo	Italy		49
Terzini Montepulciano	Italy		58
Peppoli Chianti Classico	Italy		60

**BOUN CIBO, BUON VINO, BUONI AMICI
SALUTE!**

DRINKS MENU

BEER

Peroni	9.00
Peroni Red	9.00
Peroni Leggera 3.5%	8.50
Corona	9.00
Little Creatures Pale Ale	9.50
Asahi.	9.00

CIDER

Little Creatures Pipsqueak	9.50
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COCKTAILS

Aperol Spritz	15.00
Limoncello Spritz	15.00
Campari Spritz	15.00

PRE MIX SPIRITS

Gordons Gin & Tonic	10.00
Canadian Club & Dry	10.00
Jack Daniels & Cola	10.00
Johnnie Walker Red & Cola	10.00

LIQUEURS

Limoncello	9.00
Penfolds Port	9.00
Sambuca	9.00
Grappa	10.00
Frangelico	9.00
Averna Amaro.	9.00

SOFT DRINKS

Italian Sparkling Mineral Water	6.50
Italian Still Mineral Water	6.00
Chinotto	4.00
Lemon Lime & Bitters	4.00
Coke	4.00
Coke Zero	4.00
Diet Coke	4.00
Lift	4.00
Fanta.	4.00



