

ENTREE AND SALADS

BREADS				
1.	Wood Fired Garlic Bread v (Four slices per serve)	8		
2.	Fresh Italian Bread v (Four slices per serve)	5		
3.	Wood Fired Bruschetta v (Two slices per serve)	15		
SALADS				
4.	Mixed Salad v Mixed Garden Salad	13		
5.	Caesar Salad Coz lettuce, croutons and bacon	16		
6.	Caesar Salad & Chicken Coz lettuce, croutons, bacon and marinated chicken	26		
7.	Greek Salad Coz lettuce, calamata olives, feta cheese, tomato, onion and capsicum	16		
ANTIPASTI				
9.	Salsicce alla Griglia Wood fired cacciatore sausage	15		
10.	Vegetables v Freshly cooked vegetables	9		

PASTA

11.	Spaghetti Bolognese *GFO Long thin pasta with meat sauce and grated parmesan cheese	18
12.	Spaghetti Meatballs Long thin pasta with meatballs and a rich tomato sauce	25
13.	Spaghetti alla Marinara *GFO Selection of seafood and tomato sauce	27
14.	Fettuccine Miramare *GFO Long flat pasta tossed with chilli prawns with a cream and tomato sauce	28
15.	Gnocchi v Homemade potato dumplings in tomato sauce	26
16.	Fusilli Bellagio *GFO Spiral shaped pasta tossed with chicken pieces, snow peas, mushroom and fresh tomato pieces in a cream sauce	24
17.	Lasagna Layers of pasta, meat sauce and cheese	25
18.	Penne Vodka *GFO Short tubular pasta tossed with bacon, cream, tomato sauce, vodka and black pepper	25
19.	Spaghetti Adriatico *GFO Long thin pasta tossed with prawns, spinach, fresh tomato pieces and extra virgin olive oil	29
20.	Trofie il Ciao *GFO Twirled pasta with ricotta, sun dried tomatoes and Italian sausages in a fresh tomato sauce	25
21.	Cannelloni Homemade filled with spinach and ricotta in a tomato sauce	25
22.	Ravioli Al Sugo Parcels of pasta filled with spinach and roctta cheese smothered with a fresh tomato and basil squee	25

SECONDI

CARNE					
23.	Veal Scaloppine Choice of mushroom, lemon, marsala or white wine and chilli	28			
24.	Cotoletta Parmigiana Meat cutlet, bread crumbed, ham tomato sauce, cheese With Veg With Spaghetti Bolognese	25 28			
25.	Cotoletta Milanese Plain Meat cutlet, bread crumbed and grilled With Veg With Spaghetti Bolognese	23 26			
PC	DLLO				
26.	Ruspante alla Diavola Half a marinated chicken chargrilled With Salad With Spaghetti Bolognese	24 27			
27.	Chicken Parmigiana Tender boneless chicken breast crumbed and topped with tomato, ham and mozzarella With Veg With Spaghetti Bolognese	25 28			
28.	Pollo maga Circe Tender boneless chicken breast topped with prawns and mushrooms in a fresh tomato and cream sauce	29			
PE	SCE				
29.	Calamari Local grilled squid with garden salad	26			
30.	Calamari Greek Salad Our standard Greek salad topped with grilled calamari	30			
31.	Chilli Mussels Fresh local mussels cooked in tomato sauce with garlic and chilli	26			

PIZZA

ALL PIZZAS ARE COOKED IN OUR TRADITIONAL ITALIAN WOODFIRED OVEN

All Pizzas are approximately 30cm in diameter

32.	Margherita v Tomato, mozzarella and fresh basil	18
33.	Boscaiola Tomato, mozzarella, prosciutto and mushrooms and olives	24
34.	Quattro Stagioni v (Four separate segments in one pizza) Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms	24
35.	Capricciosa Tomato, mozzarella, mushrooms, olives, leg ham and artichokes	24
36.	Toscano Tomato, mozzarella, Italian sausage, sundried tomatoes and capsicum	24
37.	Rustica Tomato, mozzarella, leg ham and pineapple	24
38.	Portofino Tomato, mozzarella and fresh mixed seafood	28
39.	Pizza Luca Tomato, mozzarella, chicken, red onion and fetta cheese	27
40.	New York Tomato, mozzarella and pepperoni	24
41.	Vesuvio Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli	27

TRADING HOURS

Wednesday to Sunday for Dinner
5 - Late
Lunch Fridays only
12 - 3

771 Canning Hwy Applecross 6153 T.9364 9966



GIFT CERTIFICATES AVAILABLE

For more information please visit our website ilciao.com.au

prices and items may be subject to change