

M E N U



il **Ciao**
APPLECROSS
Ristorante Pizzeria
— SINCE 1997 —

ENTREE

PASTA

BREADS

1. **Fresh Italian bread** v 4.00
2. **Wood fired garlic bread** v 7.00
3. **Wood fired bruschetta** v 13.00

SALADS

4. **Garden Salad** v 14.50
5. **Caesar Salad** 17.50
6. **Chicken Caesar Salad** 27.00
7. **Greek Salad** v 17.00

STARTERS

8. **Soup of the Day** v 14.00
Minestrone
9. **Insalata Caprese** v 17.50
Fresh tomatoes sliced and topped with bocconcini cheese, basil and extra virgin olive oil
10. **Salsicce alla Griglia** 15.00
Dry Italian sausage grilled in the wood oven
11. **il Ciao Tasting Plate** 26.00
Calamari, olives, fetta & grilled Italian sausage
12. **Pizza Bianca** v 16.00
Woodfired Pizza Bianca with salt, rosemary and extra virgin olive oil

SIDES

13. **Mixed Vegetables** v 8.00
14. **Small Garden Salad** v 9.00
15. **Olives and Fetta** v 9.00

GFO - Gluten Free Option \$2 extra
v Vegetarian Option
All pasta dishes with a gluten free option
can be served with a gluten free pasta.

***Sorry no alterations during peak periods.
Sorry no split bills
Corkage \$5**

16. **Spaghetti alla Marinara** GFO 20.00 29.00
Selection of seafood, garlic and tomato sauce
17. **Cannelloni alla Romana** 24.50
Homemade cannelloni filled with ricotta cheese and spinach smothered in a fresh tomato sauce
18. **Penne alla Vodka** GFO 19.00 25.00
Short pasta with bacon, onion, Vodka, tomato and cream
19. **Tortellini alla Panna** GFO 19.50 27.00
Ring shaped pasta filled with veal, in a cream and fresh mushroom sauce
20. **Spaghetti Adriatico** GFO 20.00 29.50
Spaghetti pasta tossed with prawns, spinach, fresh tomato pieces, garlic, chili and extra virgin olive oil
21. **Gnocchi di Patate** v 20.00 27.00
Mamma's homemade potato dumplings served in a tomato and basil sauce
22. **Lasagna** - 26.00
Layers of fresh pasta filled with ground beef, ham, cheese and fresh tomato sauce
23. **Fusilli Bellagio** GFO 19.50 25.50
Spiral shaped pasta tossed with chicken pieces, mushrooms, snowpeas, onion, fresh tomato pieces and cream sauce
24. **Spaghetti con Polpette** GFO 20.00 27.00
Long thin pasta tossed with fresh meatballs and tomato sauce
25. **Trofie il Ciao** GFO 19.50 26.50
Traditional Ligurian twirled pasta with ricotta cheese, sun dried tomatoes and Italian sausages in a fresh tomato sauce
26. **Ravioli alla Fiorentina** 23.00 28.50
Handmade parcels of pasta filled with braised beef cheeks smothered with a fresh tomato sauce.
27. **Fettuccine Miramare** GFO 21.00 29.50
Ribbon noodles tossed with chili prawns in a light rose sauce.

CARNE

28. **Picattini al Limone** 30.00
Tender pork fillets medallions topped with fresh lemons & white wine chardonnay sauce
29. **Scaloppine ai Funghi** 31.00
Slices of veal, pan-fried and covered in fresh mushrooms, white wine and cream sauce
30. **Cotoletta Parmigiana** 31.00
Crumbed veal pan-fried, topped with tomato sauce, ham and mozzarella cheese
- with side serve of Spaghetti Bolognese 33.50
31. **Bistecca Buon Gustai** 39.00
Scotch fillet char-grilled, topped with your choice of cream and mushroom or peppercorn sauce

POLLO

32. **Pollo alla Parmigiana** 31.00
Tender boneless chicken breast topped with tomato sauce, ham and mozzarella cheese
- with side serve of Spaghetti Bolognese 33.50
33. **Ruspante alla Diavola** 31.00
Half free range chicken char-grilled and marinated with chili, rosemary and white wine
- with side serve of Spaghetti Bolognese 33.50
34. **Pollo Maga Circe** 33.50
Tender boneless chicken breast pan-fried, served with prawns and mushrooms in a tomato and cream sauce

PESCE

35. **Gamberi all'Arrabbiata** 35.00
Prawn cutlets cooked with chilli, garlic, white wine and tomato sauce
36. **Chilli Mussels** 29.00
Local fresh mussels tossed with garlic, chili, white wine and tomato sauce
37. **Calamari alla Griglia** 30.00
Pan fried squid served with garden salad
38. **Pesce del Giorno** Market price
Fresh fish of the day served with garden salad

Please advise your wait staff of any dietary requirements, gluten free options are available

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.

39. **Margherita** ^v 18.50
Tomato, mozzarella and fresh basil
40. **Boscaiola** 26.00
Tomato, mozzarella, prosciutto, mushrooms and olives
41. **Quattro Stagioni** ^v 25.00
Four separate segments in one pizza
Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms
42. **Toscano** 26.50
Tomato, mozzarella, Italian sausage, sun dried tomatoes and capsicum
43. **Rustica** 24.50
Tomato, mozzarella, leg ham and pineapple
44. **Calzone Abruzzese** 27.50
Enclosed pizza pocket with tomato sauce, ricotta, spinach, leg ham and Italian sausage
45. **Capricciosa** 26.50
Tomato, mozzarella, mushrooms, olives, leg ham and artichokes
46. **Portofino** 29.00
Tomato, mozzarella, fresh mixed seafood
47. **Mediterraneo** 27.00
Tomato, mozzarella, ricotta cheese, kalamata olives, eggplant and Italian sausage
48. **Vesuvio** 26.00
Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli
49. **New York** 24.50
Tomato, mozzarella and pepperoni

^v Vegetarian Option

WINE, BEER & DRINKS

Sparkling Wine

Moscato Poggio (sweet sparkling wine)
Valdo Prosecco

Region	G	B
Asti	9.50	35.00
Veneto	9.50	35.00

White Wine

Driftwood Classic White SSB
Warner Glen Chardonnay
The Sum Sauvignon Blanc
The Sum Riesling
Sherwood Estate Sauvignon Blanc

Margaret River	8.50	30.00
Margaret River	9.00	32.00
Pemberton	8.50	29.00
Pemberton	8.50	29.00
New Zealand	9.50	35.00

White Wine Italia

Ciao Bella Pinot Grigio
Tenuta Ibidini Insolia

Trentino	9.00	33.00
Sicilia	9.50	36.00

Rose

The Sum Rose

Pemberton	8.50	29.00
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Red Wine

Driftwood Cabernet Merlot
Domain Barossa Shiraz
Castelli Cabernet Sauvignon
Sherwood Estate Pinot Noir
Penfolds Bin 28 Shiraz

Margaret River	8.50	30.00
Barossa Valley	9.50	33.00
Frankland River	9.50	47.00
New Zealand	9.50	33.00
Barossa Valley		65.00

Red Wine Italia

Ciao Bella Sangiovese
Alteo Chianti Riserva
Bramosia Chianti Classico
Sogno Montepulciano
Tenuta Ibidini Nero D'avola

Toscana	9.00	33.00
Toscana	9.50	36.00
Toscana		47.00
Abruzzo	9.50	33.00
Sicilia	9.50	33.00

Beer

Peroni	9.00
Corona	9.00
Little Creatures Pale Ale	9.00
Crown Lager	9.00
Asahi	9.00

Light Beer

Peroni Leggera	8.00
Rodgers	8.00

Cider

Little Creatures Pipsqueak	9.00
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Cocktails

Aperol Spritz	12.50
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Liqueurs

Limoncello	9.00
Penfolds Port	9.00
Sambuca	9.00
Grappa	9.00
Frangelico	9.00
Amaro	9.00

Pre Mix Spirits

Gordons Gin & Tonic	9.50
Smirnoff Vodka Lime & Soda	9.50
Captain Morgan & Cola	9.50
Jack Daniels & Cola	9.50
Johnny Walker Red & Cola	9.50
Canadian Club & Dry	9.50

Soft Drinks

Italian Sparkling Water .75l	6.00
Still Spring Water 1l	2.50
Chinotto	4.00
Lemon Lime Bitters	4.00
Coke	4.00
Coke Zero	4.00
Coke Diet	4.00
Lift	4.00
Fanta	4.00
Sprite	4.00
Orange Juice	4.00
Apple Juice	4.00