

Stuzzichini/Italian finger food

PATATE FRITTE AL TARTUFO 🍄	9\$
<i>French fries with truffle oil and Parmesan cheese</i>	
BUFALINE 🍄	9\$
<i>Cherry mozzarella and Italian cherry tomato</i>	
BRUSCHETTE	12\$
<i>Mixed toasted bread with fresh tomato or eggplant or cooked ham or mozzarella</i>	
ORTO SOTT'OLIO 🍄	14\$
<i>Mixed garden products marinated in olive oil</i>	
FRITTO DEL PICENO	16\$
<i>Mixed fried of Marche region, cheeses, vegetables and surprise of chef</i>	
LASAGNETTA	9\$
<i>Double bite of Bolognese lasagna</i>	
BRASATINO 🍷	16\$
<i>Double bite of braised beef in red wine</i>	
MACINATO DI Ciao@ 🍷 🍄 🍄	14\$
<i>Mixed meat fried balls serve with fries</i>	
Ciao@ STUZZICHINO 🍷	14\$
<i>Fantasy chef's finger food</i>	

Insalate/Salads

INSALATA GIARDINO 🍄	14\$
<i>Mixed salad, carrot, fennel and cherry tomato</i>	
RUCOLA POMODORINI E FUNGHI 🍄	12\$
<i>Rocket salad, cherry tomato and fresh mushroom</i>	
Ciao@ SALAD 🍄	16\$
<i>Chef's fantasy salad</i>	

Antipasti/Appetiser

LA PUGLIESE 🍷	19\$
<i>Burratina cheese 125 gr with Parma ham, cherry tomato and rock melon</i>	
CALAMARI	18\$
<i>Pan-fried calamari with pine nuts, cherry tomato and olive taggiasche</i>	
SCAMORZA E PROSCIUTTO 🍷	18\$
<i>Hot scamorza cheese topped with Parma ham</i>	
AFFETTATI 🍷 🍄	18\$
<i>Platter of Italian cold cuts</i>	

Primi Piatti/Main Course

MALTAGLIATI BOLOGNESI 🍷 🍄	18\$
<i>Home made pasta with artisanal Bolognese sauce</i>	
GRISCIÀ 🍷	19\$
<i>Spaghetti with pancetta, black pepper and pecorino cheese</i>	
CARBONARA DI TONNO 🍄	24\$
<i>Carbonara-style spaghetti with fresh tuna</i>	
RAVIOLI DI RICOTTA 🍄	22\$
<i>Handmade pasta stuffed with spinach and ricotta cheese, served in fresh tomato sauce</i>	
TAGLIOLINI AL TARTUFO E ASPARAGI 🍄	26\$
<i>Tagliolini pasta with green asparagus in truffle sauce (Fresh season truffle shave available on request 8\$ per gram)</i>	
PENNE ALLA VODKA E SALMONE 🍄	24\$
<i>Penne pasta with smoked salmon, vodka and cream sauce</i>	
SPAGHETTI ALLE VONGOLE	24\$
<i>Spaghetti pasta with clams in white wine sauce</i>	
SUGHE D' MAGRE 🍄	23\$
<i>Linguine with tuna, anchovies and green olive in tomato sauce</i>	
Ciao@ PASTA	24\$
<i>Chef's fantasy pasta</i>	

Cooking with love takes time.
We appreciate your patience to make real Italian taste



WE ARE PROUD TO
INTRODUCE THE WORLD
PREMIERE OF

Pizzallich

CAPRESE DI BUFALA 🍄
Tomato and bufalo mozzarella

PARMA E RUCOLA 🍷
Parma ham and rocket salad

COTTO BUFALA E CARCIOFINI 🍷 🍄
Cooked ham, bufalo mozzarella and artichokes

GRIGLIATO 🍄
Mozzarella cheese and grilled vegetables

PROVOLA E SALAME 🍷
Provola cheese and spicy salami

SUD E NORD 🍷
Burrata cheese and Parma ham

SFIZIOSO 🍄 🍄
Grilled capsicum and pecorino cheese

ALICIONNO
Tuna, anchovies, mayonaise and salad

COTECHINO 🍷
Special Italian pork meat sausage



Pizze/Pizza

FOCACCIA AL ROSMARINO 🍄	15\$
<i>Famous Italian pizza plain topped with fresh rosemary and garlic (Special request fresh chilly padi)</i>	
MARINARA	17\$
<i>Tomato sauce, anchovies and garlic</i>	
MARGHERITA 🍄	18\$
<i>Mozzarella, fresh basil and tomato sauce</i>	
4 STAGIONI 🍷	20\$
<i>Mozzarella, tomato sauce, cooked ham, artichoke, black olive and mushroom</i>	
DIAVOLA 🍷	20\$
<i>Mozzarella, tomato sauce and spicy salami</i>	
PROSCIUTTO E FUNGHI 🍷	22\$
<i>Mozzarella, tomato sauce, cooked ham and fresh mushrooms</i>	
TARTUFINA 🍄 🍄	24\$
<i>Mozzarella and truffle paste</i>	
VEGETARIANA 🍄	24\$
<i>Mozzarella, tomato sauce and mixed vegetables</i>	
4 FORMAGGI 🍄	26\$
<i>Four cheeses</i>	
PESCATORA	26\$
<i>Mozzarella, tomato sauce and mixed seafood</i>	
RUCOLA E GRANA 🍄 🍄	24\$
<i>Mozzarella, rocket salad and Grana cheese shave</i>	
PORCINI 🍄	25\$
<i>Mozzarella and porcini mushroom</i>	
CALZONE 🍷 🍄	26\$
<i>Stuffed pizza with tomato sauce, mozzarella, fresh mushrooms and cooked ham</i>	
CALZONE VEGETARIANO 🍄	26\$
<i>Stuffed pizza with tomato sauce, mozzarella, fresh mushrooms and mixed vegetable</i>	
Ciao@ PIZZA	24\$
<i>Chef's fantasy pizza</i>	

Secondi Piatti/Second Course

STINCO DI MAIALE ALLA BIRRA 🍷 🍄	38\$
<i>Pork knuckle in beer sauce, served with mash potato and white cabbage</i>	
TAGLIATA DI MANZO 🍷	35\$
<i>Beef ribeye steak 250 grams, served with rocket salad and roasted potato</i>	
BACCALA' DI MEMENA 🍄	30\$
<i>Stuffed codfish with boiled potato, vegetables and chestnuts Chef's mom recipe</i>	
LA SCALOPPINA	26\$
<i>Turkey scaloppine breast in Marsala or Lemon or Porcini mushroom sauce</i>	
BISTECCA DI POLIPO 🍄	32\$
<i>Grilled octopus steak with sautéed spinach</i>	

Dolci/Dessert

ZIA LUISA'S TIRAMISU 🍄 🍄	12\$
<i>Chef's mom recipe</i>	
ARTISANAL ITALIAN GELATO (one scoop) 🍄 🍄	6\$
PANNA COTTA 🍄	9\$
Ciao@ DESSERT OF THE DAY 🍄 🍄	12\$

Plus 10% service charge and 7% GST

🍷 Chef's choice 🍄 Vegetarian 🍷 Beef 🍷 Pork