



# CHICCI

*'Your Taste, Our Passion for Perfection'*



## ENTREE

### CHICCI Salumi Board \$20

Salted and dry cured meats prosciutto, salami, ham, buffalo cheese, mixed olives and 2 slices of toasted bread (2 serve)

### MIXED OLIVES (GFO)

Served with woodfired bread.  
\$12

### TRADITIONAL ARANCINI

Arborio rice balls with peas, mozzarella & bolognese sauce, crumbed with panko crumbs & served with aioli sauce.  
\$18

### BRUSCHETTA (VFO)

Diced tomatoes, red onion, basil, shaved parmesan cheese, balsamic glaze & EVOO.  
\$15

### CALAMARI (GFO)

Dusted with lemon and pepper herbs served with rocket, lemon & tartare sauce.  
\$19

### MOZZARELLA STICKS

Crumbed with panko crumbs & served with sweet aioli sauce.  
\$18

### CHEESY GARLIC BREAD

Bread topped with garlic butter, herbs & Fior di Latte cheese.  
\$12

### MEATBALLS

Angus beef mince cooked with pomodoro sauce, and served with woodfire fired bread.  
\$19

## CHICCI HOMEMADE GNOCCHI & RAVIOLI BAR (GFO)

### GNOCCHI NAPOLI \$28

Served with homemade napolì topped with parmesan cheese.

### GNOCCHI BOLOGNESE \$28

Home-made bolognese topped with Parmesan cheese.

### HOMEMADE GNOCCHI PESTO \$30

Gnocchi serve with homemade pesto sauce and touch of cream.

### HOMEMADE GNOCCHI GORGONZOLA \$30

Gnocchi serves with Gorgonzola cheese and touch of cream.

### PRAWN RAVIOLI \$32

homemade pasta filled with prawns and served with rosé sauce.

### PUMPKIN FETTA RAVIOLI \$30

homemade pasta filled with pumpkin & fetta and served with sage & butter sauce.

## PASTA & RISSOTO

### Pappardelle Bolognese (GFO) \$28

Served with homemade bolognese sauce garnished with shaved parmesan cheese and parsley.

### Pappardelle Carbonara (GFO) \$32

Onion, garlic, flat pancetta, egg, touch of cream, garnish with shaved parmesan cheese and parsley. (Cream optional)

### Penne Amatriciana (GFO) \$32

Onion, garlic, olives, flat pancetta, chilli, Napoli and garnish with shaved parmesan cheese parsley

### Penne Creamy Mushroom (GFO) \$30

Onion, garlic, button mushrooms, porcini mushroom, spinach, touch of cream and shaved parmesan cheese. (Add Chicken 5\$)

### Pappardelle Lamb Ragu (GFO) \$34

Slow cooked diced lamb with onion, carrots; celery, red wine, pomodoro sauce and Italian herbs.

### Lasagne \$28

layers of pasta sheets filled with homemade bolognese sauce, bechamel sauce, grated parmesan cheese.

### Linguine Marinara (GFO) \$37

Chef selection of seafood cooked with garlic touch of chilli, white wine, butter, cherry tomatoes and garnish with parsley.

### Risotto Pescatore (GFO) \$37

Chef selection seafood cooked with garlic, touch of chilli, white wine butter, touch of napolì sauce and garnish with parsley.

### Risotto Ai Funghi (VGFO) \$32

Arborio rice cooked with onion, garlic, button mushroom, porcini mushrooms, spinach, and garnish with Shaved parmesan cheese. (Add Chicken 5\$)

**ADD GLUTEN FREE PASTA \$5**





## MAINS

### Calamari Fritti (GFO) \$30

Fried calamari dusted with lemon and pepper herb served with chips and salad, tartare sauce and lemon wedge on side.

### Veal Saltimbocca with Prosciutto and Sage \$38

Veal cooked with fresh Sage white wine butter and touch of gravy served with soft polenta, prociutto, and seasonal vegetables.

### Veal Scallopini (GFO) \$36

Bobby veal cooked with white wine, butter, rich creamy mushroom gravy sauce served with hand crushed potatoes and seasonal greens.

### Chicken Cotoletta \$28

Crumbed chicken breast fried and finish in oven served with chips & salad and creamy mushroom gravy sauce on side.

### Porterhouse \$45

Grilled porterhouse cooked the way you like, serve with chips and salad. Your choice of sauce. (Gravy, creamy mushroom gravy sauce, pepper sauce)

Add extra sauce \$4

### Chicken Parmigiana \$30

Crumbed chicken breast topped with Napoli and mozzarella cheese finish in oven served with chips & salad.

Add bolognese, ham, egg \$3 each.

### Cajun Chicken Salad \$30

Cajun marinated chicken served with cos lettuce, cherry tomatoes, cucumber, diced onions, lemon mustard dressing and aioli sauce.

### Fish Of The Day

ask our friendly staff member.

**CHICCI**  
Signature  
dish

• **VEAL SACALLOPINI**

• **LINGUINE MARINARA**

## SIDES/SALADS

### Chips \$10

Chips served with tomato/aioli sauce.

### Mediterranean Salad (VGF) \$15

Mix salad served with tomato wedge, cucumber, olives, feta cheese and drizzle with lemon mustard dressing.

### Insalata Di Rucola (VGF) \$18

Roquette salad, pear walnuts, shaved parmesan cheese with honey balsamic dressing.

## KIDS MENU

### Kids Penne pasta (GFO) \$16

(Napoli /Bolognese sauce)

### Margherita Pizza \$16

Pomodoro base with FDL cheese and basil.

### Tropical Pizza \$16

Pomodoro base with ham, pineapple and FDL cheese.

### Chicken Nuggets/ Chicken Schnitzel \$16

Served with chips and tomato sauce.

## WOODFIRE PIZZA

### Garlic herb \$M16 \$L18\$

Bianca base with garlic, oregano and FDL cheese.

### Margherita \$M20 \$L22

Pomodoro base with FDL cheese and basil.

Add buffalo cheese \$7

### Ortolana M \$21 \$L25

Pomodoro base, FDL cheese, roast eggplant, zucchini, Pumpkin, mushroom, capsicum, spinach, feta cheese.

### Truffle Mushroom \$M22 \$L26\$

Bianco base, truffle paste, FDL cheese, button mushroom and porcini mushroom finish with shaved parmesan, Truffle oil.

### Bruschetta \$M22 \$L25

Bianco base with cheese sliced tomatoes and finish with fresh diced tomatoes, red onion, basil and shaved parmesan cheese.

### Calabrese \$M23 \$L27

Bianco base, FDL cheese, nduja, hot salami, olives and shaved Parmesan.

### Caprese \$M23 \$L27

Bianco base, FDL cheese, pesto sauce, slice tomatoes finish with fresh buffalo cheese and prosciutto.

### Tropical \$M22 \$L24

Pomodoro base with FDL cheese, ham, pineapple.

### Capricciosa \$M22 \$26

Pomodoro base FDL cheese, ham, mushroom, olives, artichokes pinch of oregano.

Add anchovies \$4

### Mexicana \$M22 \$L26

Pomodoro base FDL cheese, hot salami, onion, roast capsicum, red onion, fresh slice chilli and pinch of oregano.

### Meat Lover \$M23 \$L27

Pomodoro base, FDL cheese, hot salami, ham, chicken, pork fennel sausages and BBQ sauce.

### Pork and Gorgonzola \$M23 \$L27

Bianco base, FDL Cheese, pork fennel sausages, rosemary potatoes, gorgonzola cheese finish with EVOO.

### CHICCI SPECIAL Prosciutto Pizza \$M24 \$L28

Bianco base, fresh slice tomatoes, FDL cheese finish with roquette, prosciutto, fresh buffalo cheese and EVOO.

### Lamb \$M23 \$L27

Bianco base, FDL cheese, slow cooked lamb shoulder, onion, roast capsicum, fetta, finish with roquette and home-made tzatziki sauce.

### Peri-Peri \$M22 \$L26

Bianco base, FDL cheese, chicken marinated with peri peri sauce, onion, roast capsicum, fresh chilli finish with meri mayo sauce.

### Gamberi \$M24 \$L28

Bianco base, garlic, FDL cheese, prawns, Zucchini, cherry tomatoes, fresh chilli, roquette and EVOO.

### Marinara L\$32

Pomodoro base, FDL cheese, chef selection of sea food with a hint of chilli.

**ADD GLUTEN FREE PIZZA \$5**