

BREAKFAST

BACON & EGG ROLL \$13

Grilled Bacon, Fried Egg and Cicco's Burger Sauce

EGGS YOUR WAY \$14

2 Eggs cooked your way on sourdough & Pepe Saya butter

+ add bacon, sausage patty or cured salmon (in sides)

BREAKFAST BURGER \$18

Hash brown, fried egg, provolone cheese, confit onions and spinach, Cicco's burger sauce

+add bacon or sausage patty

AVO TOAST \$19

Avocado, heirloom tomatoes, basil and Persian feta

Add poached egg +3

CHILLI MUSHROOM & TOAST \$20

Mix mushrooms, XO sauce, chilli butter, scrambled eggs, coriander on toast

CORN & ZUCCHINI FRITTERS \$23

Labneh, smash avo, chilli, pickled fennel, sesame seeds

GRANOLA BOWL \$21

Vanilla Panna Cotta, Granola, Passionfruit Curd, Fresh Berries, Yogurt, Watermelon and Coconut

AÇAI BOWL \$20

House Granola, Banana, Berries, Passionfruit, Coconut and Raspberries

TRUFFLE PECORINO \$22

MUSHROOMS & TOAST

Truffle Mix Mushrooms, Scrambled Eggs and Pecorino, Pea Shoot on Toast.

EGGS FLORENTINE \$19

Two Poached Eggs on Toast, Hollandaise sauce, Spinach, Black Sesame Seeds

Add Bacon or Cured Salmon (in sides)

RICOTTA PANCAKES \$23

Fresh Berries, Maple Syrup, Whipped Cream, Berry Compote

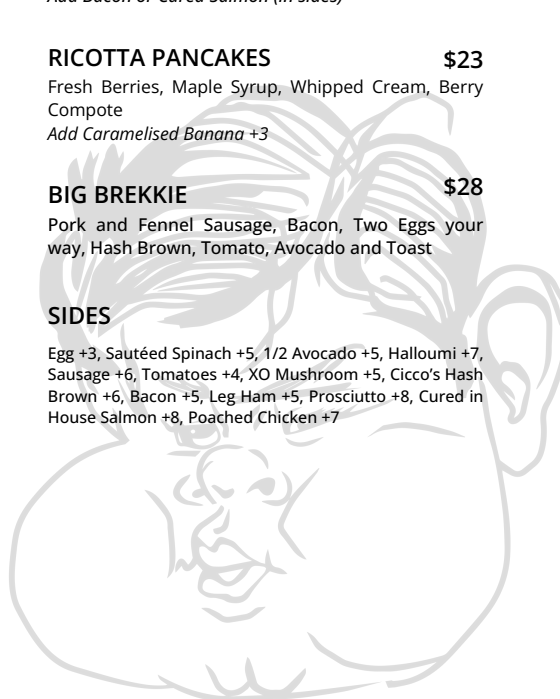
Add Caramelised Banana +3

BIG BREKKIE \$28

Pork and Fennel Sausage, Bacon, Two Eggs your way, Hash Brown, Tomato, Avocado and Toast

SIDES

Egg +3, Sautéed Spinach +5, 1/2 Avocado +5, Halloumi +7, Sausage +6, Tomatoes +4, XO Mushroom +5, Cicco's Hash Brown +6, Bacon +5, Leg Ham +5, Prosciutto +8, Cured in House Salmon +8, Poached Chicken +7





PIZZA MENU

MARGHERITA \$22

Tomato Sauce, Fior Di Latte, Basil, Extra Virgin Olive Oil
Add Buffalo mozzarella +\$4

SICILIANA \$26

Tomato Sauce, Smoked Fior di Latte, Eggplant, Ricotta

MARINARA \$26

Tomato Sauce, Oregano, Garlic, Olives, Capers, Anchovies, Sun-Dried Tomatoes.

COTTOCALZONE \$28

Fior Di Latte, Ham, Mushroom, Basil

LA SPECIALI - PROSCIUTTO \$29

Focaccia base, Prosciutto, Rocket, Stracciatella

DIAVOLA \$26

Tomato Sauce, Fior Di Latte, Hot Soppressata, Olives

BOSCO \$28

Fior Di Latte, Pecorino, Gorgonzola, Mushroom, Truffle Honey

PATATE SALSICCIA \$26

Fior Di Latte, Pecorino, Rosemary, Potato, Sausage, Black Garlic

ORTOLANA \$26

Smoked Fior di Latte, Capsicum, Eggplant, Olives, Mushrooms, Parsley, Basil

GAMBERI \$29

Fior Di Latte, Cherry Tomatoes, Capers, Garlic, Prawn, Parsley

Make any Pizza Gluten Free for no extra cost!





PANUOZZO MENU

CAPRESE **\$16**

Mozzarella, Tomatoes, Basil, Oregano, Extra Virgin Olive Oil

SALAMI **\$17**

Mozzarella, Tomatoes, Basil, Oregano, Extra Virgin Olive Oil

ORTOLANA **\$17**

Smoked Fior Di Latte, Eggplant, Capsicum, Onion, Rocket, Basil, Stracciatella

PROSCIUTTO **\$18**

Burrata, Prosciutto Crudo, Sun-Dried Tomato, Rocket, Pesto

COTOLETTA **\$17**

Pecorino, Black Garlic Aioli, Salad, Tomato, Chicken Cotoletta

MORTADELLA **\$17**

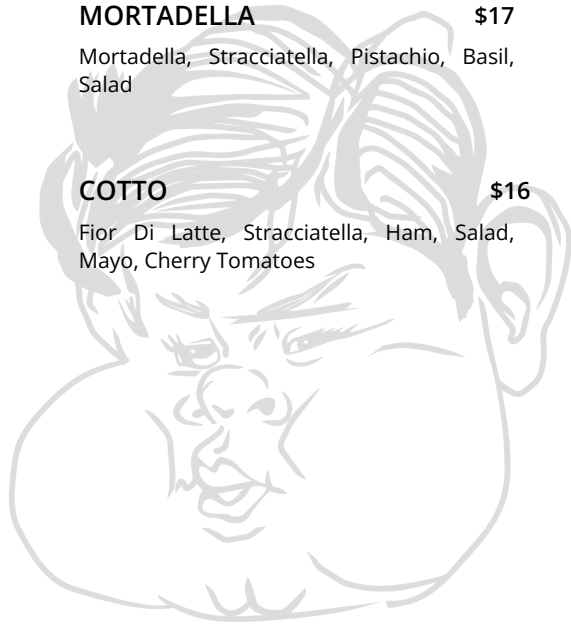
Mortadella, Stracciatella, Pistachio, Basil, Salad

PORCHETTA **\$18**

Fior Di Latte, Pecorino, Eggplant, Capsicum, Rocket, Porchetta

COTTO **\$16**

Fior Di Latte, Stracciatella, Ham, Salad, Mayo, Cherry Tomatoes





LUNCH MENU

CAESAR SALAD \$17

Baby Gem, Caesar Dressing, Croutons,
Parmesan, Anchovy, Soft Eggs
Add Poached Chicken +7

Cicco's Salad \$18

Italian Mix Olives, Roasted Capsicums,
Mixed Leaves, Shallots and Feta

CAPRESE SALAD \$21

Buffalo Mozzarella, Heirloom Tomatoes,
Basil, Rocket, Balsamic Vinegar Dressing

LASAGNA \$28

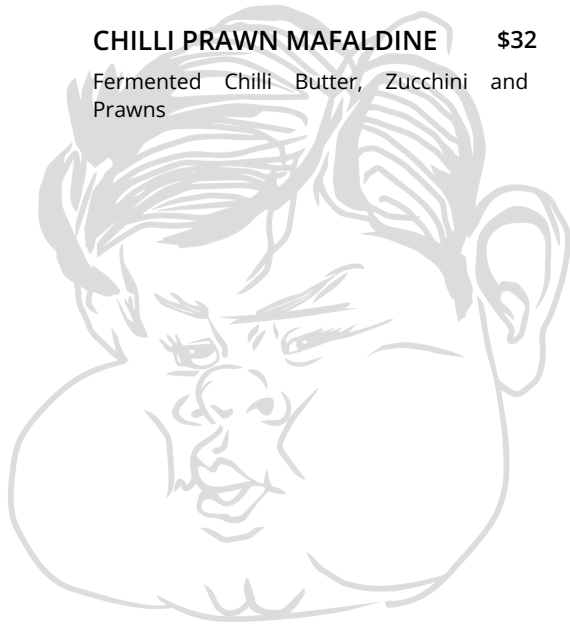
Beef Ragu, Béchamel Sauce, Mozzarella and
Parmesan

PASTA ALLA NORMA \$27

Eggplant, Tomato Sauce Ricotta and Chilli
Oil

CHILLI PRAWN MAFALDINE \$32

Fermented Chilli Butter, Zucchini and
Prawns



Cicco

ZETLAND

DESSERTS

TIRAMISU \$14
Mascarpone, Savoiardi, Disaronno, Coffee

CRÈME CARAMEL \$14
Amaretti Biscuit Crumb & Walnuts

BURNT BASQUE CHEESECAKE \$14
Mixed Berry Compote

AFFOGATO \$16
Vanilla Gelato, Espresso, Frangelico

COFFEE & TEA

BLACK COFFEE \$4.5
Short Black, Long Black, Ice long Black

WHITE COFFEE \$5
Latte, Flat White, Cappuccino, Piccolo, Macchiato

TEA \$16
Black, Mint, Lemon & Ginger, Green, Chai

LIQUOR & COCKTAILS

LIMONCELLO \$12
Digestif

AMARO \$12
Digestif

AMARETTO \$12
Sweet

GRAPPA \$12
Brandy

NEGRONI \$20
Gin, Campari, Vermouth

OLD FASHIONED \$20
Bourbon, Angostura

ESPRESSO MARTINI \$20
Vodka, Mr Black, Espresso

DINNER MENU

TO SHARE

Antipasti: Charcuterie , Cheese, Olives	42
Focaccia, Garlic butter, Parmesan	12
Focaccia, Rosemary, Seasalt	10
Warm Mixed Mediterranean Olives	8
Arancini, Mozzarella and Pesto, Sun-Dried Tomatoes	17
Crocchette alla Carbonara, Pecorino and Guanciale, Chives	18
Beef Polpette, Parmesan and Basil	19
Heirloom Tomato, Basil & Pesto - add Buffalo Mozzarella (+\$8)	12
Baby Gem and Shallots, Lemon Dressing	10
Chat Potato, Thyme and Confit Garlic	11
Broccolini and Romesco, Almonds	12
Skinny Fries and Rosemary Salt, Tomato Aioli	9
Calamari Fritti, Pangrattato, Garlic Aioli, Lemon	23
Prawns, Arrabiata Sauce, Saffron Fennel, Pickles	24
Zucchini Flower, Ricotta, Mint, Truffle Honey	17
Beetroot Salmon Crudo, Pickled Cucumber, Dill and citrus labneh	22
Burrata, Peach, Basil and Pistachio	22

PASTA

Beef Lasagna, Béchamel, Tomato Sauce and Mozzarella	28
Rigatoni alla Norma, Eggplant and Ricotta	27
Mafaldine Prawns Pasta, Zucchini, Fermented Chilli Butter and Bisque	32
Potato Gnocchi, Beef Cheek Ragu, Parmesan	30

MAINS

Olive Oil Poached Barramundi, Cherry Tomatoes, Beurre Blanc	32
Fiorentina Steak 400g, Rosemary and Thyme	42
Chicken Cotoletta, Parmesan, Rocket and Lemon	28

PIZZA

MARGHERITA - Tomato Sauce, Fior di Latte, Basil, e.v.o. Add Buffalo Mozzarella +\$4	22
SICILIANA - Tomato Sauce, Smoked Fior di Latte, Eggplant, Ricotta	26
MARINARA - Tomato Sauce, Oregano, Garlic, Olives, Capers, Anchovies, Sun-Dried tomatoes	26
COTTOCALZONE- Fior di Latte, Ham, Mushroom, Basil	28
LE SPECIALI PROSCIUTTO - Focaccia base, Prosciutto, Rocket, Stracciatella	29
DIAVOLA - Tomato Sauce, Fior di Latte, Hot Soppresata, Olives.	26
BOSCO - Fior di Latte, Pecorino, Gorgonzola, Mushroom, Truffle Honey.	28
PATATE SALSICCIA - Fior di Latte, Pecorino, Rosemary, Potato, Sausage, Black Garlic.	26
ORTOLANA - Smoked Fior di Latte, Capsicum, Eggplant, Olives, Mushrooms, Parsley, Basil	26
GAMBERI - Fior di Latte, Cherry Tomato, Capers, Garlic, Prawn, Parsley	29

DRINKS

TEA & COFFEE

WHITE/BLACK COFFEE	\$5
HOT CHOCOLATE	\$5
MOCHA	\$6
BABY CHINO	\$2
EXTRA'S	\$1

LARGE, EXTRA SHOT, DECAF
SOY, ALMOND, OAT, LACTOSE FREE
VANILLA, CARAMEL, HAZELNUT

SPECIALITY LATTES

CHAI	\$5
DIRTY CHAI	\$5.50
STICKY CHAI	\$6.50

TEA

\$5

HONEYDEW GREEN, ENGLISH
BREAKFAST, FRENCH EARL GREY,
PEPPERMINT, CHAMOMILE
BLOSSOM, & LEMONGRASS &
GINGER.

ICED

LATTE	\$6
CHAI LATTE	\$6
LONG BLACK	\$6
CHOCOLATE (BLENDED)	\$8.5

COCKTAILS

MIMOSA

PROSECCO, ORANGE JUICE

APEROL SPRITZ

APEROL, PROSECCO, SODA WATER

ESPRESSO MARTINI

DOUBLE ESPRESSO, VODKA, KAHLÙA

COLD DRINKS

SAN PELLEGRINO 500ML	\$5
COKE / COKE ZERO /	\$5
LEMONADE / CHINOTTO /	\$6
LIMONATA / ARANCIATA.	

SMOOTHIES

\$9

MIXED BERRIES

MIXED BERRIES, YOGHURT, HONEY,
ALMOND MILK.

PROTEIN BANANA

BANANA, YOGHURT, HONEY,
PEANUT BUTTER, PROTEIN POWDER,
ALMOND MILK.

GREEN GODDESS

APPLE, PEAR, BANANA, PINEAPPLE,
SPINACH, COCONUT WATER.

MILKSHAKES

\$7

VANILLA, CHOCOLATE, STRAWBERRY &
CARAMEL

KIDS SIZE \$4.5

FRESHLY SQUEEZED JUICES

\$9

CHOOSE UP TO 3.

ORANGE, APPLE, WATERMELON,
CARROT, GINGER, LEMON, BEETROOT,
AND CELERY.

HAPPY HOUR EVERYDAY 4-6PM