

il **Ciao**

APPLECROSS

Ristorante Pizzeria

— SINCE 1997 —



ENTREE AND SALADS

BREADS

1. **Fresh Italian Bread** ^v 7
(Four slices per serve)
2. **Wood Fired Garlic Bread** ^v 10
(Four slices per serve)
3. **Bruschetta Wood Fired** ^v 18
(Two slices per serve)

SIDES

4. **Mixed Vegetables** ^v 9
5. **Small Garden Salad** ^v 9
6. **Olives and Fetta** ^v 13

SALADS

7. **Garden Salad** ^v 16
Mixed Garden Salad
8. **Caesar Salad** 21
Cos Lettuce, croutons and bacon
9. **Chicken Caesar Salad** 29
Cos Lettuce, croutons and bacon and marinated chicken
10. **Greek Salad** 17
Cos Lettuce, calamata olives, feta cheese, tomato, onion and capsicum

ANTIPASTI/STARTERS

11. **Salsicce alla Griglia** 18
Wood fired cacciatone sausage
12. **Vegetables** ^v 11
Freshly cooked vegetables
13. **Meatballs** 21
Four homemade meatballs smothered with a tomato and basil sauce
14. **il Ciao Tasting Plate** 28
Calamari Olives, feta & grilled italian sausage
15. **Pizza Bianca** 18
Wood fired pizza with salt, rosemary and olive oil
16. **Green Sicilian Olives** 14
Bowl of green Sicilian olives
17. **Seafood Platter** 47
Chilli Mussel, Spagetti Adriatico, Grilled Prawns, Calamari and mixed garden salad

^v Denotes vegetarian meal

PASTA

- | | | | |
|-----|---|----|----|
| 18. | Spaghetti alla Marinara GFO | 26 | 32 |
| | Selection of seafood, garlic, and tomato sauce | | |
| 19. | Cannelloni alla Romana | | 29 |
| | Homemade cannelloni filled with ricotta cheese and spinach smothered in a fresh tomato sauce | | |
| 20. | Penne alla Vodka GFO | 25 | 30 |
| | Short pasta with bacon, onion, Vodka, tomato, and cream | | |
| 21. | Tortellini alla Panna | 25 | 30 |
| | Ring shaped pasta filled with veal, in a cream and fresh mushroom sauce | | |
| 22. | Spaghetti Adriatico GFO | 27 | 32 |
| | Spaghetti tossed with prawns, spinach, fresh tomato pieces, garlic, chili, and extra virgin olive oil | | |
| 23. | Gnocchi di Patate | 27 | 31 |
| | Mamma's homemade potato dumplings served in a tomato and basil sauce | | |
| 24. | Lasagna | | 30 |
| | Layers of fresh pasta filled with ground beef, cheese and fresh tomato sauce | | |
| 25. | Fusilli Bellagio GFO | 25 | 30 |
| | Spiral shaped pasta tossed with chicken pieces, mushrooms, snowpeas, onions, fresh tomato pieces and cream sauce | | |
| 26. | Spaghetti con Polpette | 27 | 30 |
| | Long thin pasta tossed with fresh meatballs and tomato sauce | | |
| 27. | Trofie il Ciao GFO | 26 | 30 |
| | Traditional Ligurian twirled pasta with ricotta cheese, sun-dried tomatoes and Italian sausages in a fresh tomato sauce | | |
| 28. | Ravioli alla Fiorentina | 27 | 32 |
| | Handmade parcels of pasta filled with braised beef cheeks smothered with a fresh tomato sauce | | |
| 29. | Fettuccine Miramare GFO | 27 | 32 |
| | Ribbon noodles tossed with chili prawns in a light rose sauce | | |
| 30. | Ravioli al Sugo | 27 | 32 |
| | Handmade parcels of pasta filled with spinach and ricotta smothered with a tomato and basil sauce | | |
| 31. | Riso Con Sugo di Gamberi | | 37 |
| | Pan fried Prawns served with rice and special tomato sauce | | |

*GFO - Gluten Free Pasta option available on request \$2 extra

MAINS

CARNE/BEEF

- | | | |
|-----|--|----|
| 32. | Scaloppine ai Funghi | 38 |
| | Beef fillet medallions, pan-fried and covered in fresh mushrooms, white wine and cream sauce | |
| 33. | Cotoletta Parmigiana | 35 |
| | Beef schnitzel pan-fried, topped with tomato sauce, ham and mozzarella cheese | |
| | With side serve of Spaghetti Bolognese | 37 |
| 34. | Cotoletta Milanese | 35 |
| | Beef Schnitzel, bread crumbed and grilled | |
| | With Veg | 37 |
| | With Spaghetti Bolognese | |
| 35. | Cottolella Pizzaiola | 36 |
| | Beef schnitzel topped with a capsicum, mushroom, olive and tomato sauce | |
| 36. | Bistecca Boun Gustaia | 47 |
| | MSA Scotch fillet, chargrilled and topped with a cream and mushroom or peppercorn sauce | |

POLLO/CHICKEN

- | | | |
|-----|--|----|
| 37. | Pollo Milanese al Funghi | 36 |
| | Tender boneless chicken breast schnitzel, topped with a cream and mushroom sauce | |
| 38. | Ruspante alla Diavola | 34 |
| | Half free range chicken char-grilled and marinated with chilli, rosemary and white wine | |
| | With side serve of Spaghetti Bolognese | 36 |
| 39. | Pollo alla Parmigiana | 35 |
| | Tender boneless chicken breast crumbed and topped with tomato, ham and mozzarella cheese | |
| | With side serve of Spaghetti Bolognese | 37 |
| 40. | Pollo Maga Circe | 37 |
| | Tender boneless chicken breast pan-fried, served with prawns and mushrooms in a tomato and cream sauce | |

PESCE/SEEFOOD

- | | | |
|-----|--|--------------|
| 41. | Calamari alla Griglia | 35 |
| | Pan fried squid served with garden salad | |
| 42. | Chilli Mussels | 34 |
| | Local fresh mussels tossed with garlic, chili, white wine and tomato sauce | |
| 43. | Pesce del Giorno | Market price |
| | Fresh fish of the day served with garden salad | |

Chilli oil \$2 extra - Parmesan \$2 extra

TRADITIONAL ITALIAN HANDMADE 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.

44.	Margherita ^v	21
	Tomato, mozzarella and fresh basil	
45.	Boscaiola	30
	Tomato, mozzarella, prosciutto, mushrooms and olives	
46.	Quattro Stagioni ^v	29
	Four separate segments in one pizza Tomato, mozzarella, artichoke, capsicum, eggplant and mushrooms	
47.	Capricciosa	30
	Tomato, mozzarella, mushrooms, olives, leg ham and artichokes	
48.	Toscano	30
	Tomato, mozzarella, Italian sausage, sun dried tomatoes and capsicum	
49.	Rustica	30
	Tomato, mozzarella, leg ham and pineapple	
50.	Portofino	32
	Tomato, mozzarella, fresh mixed seafood	
51.	Pizza Luca	30
	Tomato, mozzarella, chicken, red onion and fetta cheese	
52.	New York	28
	Tomato, mozzarella and pepperoni	
53.	Vesuvio	30
	Tomato, mozzarella, cherry tomatoes, Italian sausage, kalamata olives and chilli	
54.	Peri-Peri Chicken	30
	Marinated with peri-peri sauce, capsicum, onion, cherry tomatoes and mozzarella	
55.	Greek Island Prawns	30
	Prawns marinated with Italian herbs, olives, capsicum and feta cheese	

^v Denotes vegetarian meal

Extra charges will apply for additional toppings.

All Prices GST Inclusive

Wine Name**Region****G****B****Sparkling Wine**

Moscato	Italy	11	35
Italy Prosecco	Italy	11	37

White Wine

Driftwood Classic White SSB	Australia	11	36
Clairault Chardonnay	Australia	11	37
The Sum Sauvignon Blanc	Australia	11	36

Italian White Wines

Ciao Bella Pinot Grigio	Italy	11	36
Il Palazzo Vermentino	Italy		45



Wine Name	Region	G	B
Rose			
Torresella Pinot Grigio Rosé	Italy	11	36

Red Wine

Driftwood Cabernet Merlot	Australia	11	36
Langmeil Long Mile Barossa Shiraz	Australia	11	36
Harewood Pinot Noir	Australia	11	36
Castelli Cabernet Sauvignon	Australia	12	49

Italian Red Wines

Ciao Bella Sangiovese	Italy	11	36
Chianti Castelsina	Italy	11	38
Avide Lo Nero D'Avola	Italy		47
Menhir Salento Primitivo	Italy		50
Terzini Montepulciano	Italy		59
Peppoli Chianti Classico	Italy		60



Beer

Peroni Original	10
Peroni Red	10
Corona	10
Little Creatures Pale Ale	10
Asahi	10

Light Beer

Peroni 3.5	10
Peroni Zero	6

Cider

Little Creatures Pipsqueak	10
----------------------------	----

Cocktails

Aperol Spritz	15
Limonello Spritz	15

Pre Mix Spirits

Gordons Gin & Tonic	10
Jack Daniels & Cola	10
Johnny Walker Red & Cola	10
Canadian Club & Dry	10
Jim Beam & Cola	10

Liqueurs

Limoncello	10
Penfolds Port	10
Sambuca	10
Grappa	10
Frangelico	10
Amaro	10

Soft Drinks

Italian Sparkling Water .75L	7
Still Spring Water .75L	5
Chinotto	5
Lemon Lime Bitters	5
Coke	5
Coke Zero	5
Coke Diet	5
Fanta	5
Sprite	5
Orange Juice	5
Apple Juice	5

