

Entree

Flash Fried Calamari	\$20
Calamari Lightly dusted with Semolina, served with Aioli and Lemon	
Arancini ^V	\$20
Please refer to the specials menu for this week's selection	
Bruschetta	\$18
Diced Tomato, Basil & Garlic (3 pcs)	
Meatballs	\$20
Pork and Beef Meatballs with San Marzano Tomato, Goats Cheese & Focaccia	

Mains

New York Strip	\$38
Porterhouse served with Chips & Salad Mushroom Sauce Optional	
Chicken Cotoletta	\$32
Served with Chips & Salad Mushroom Sauce Optional	
Calamari Fritti	\$30
Lightly dusted Calamari, Chips & Salad served with Aioli and Lemon	

Sides

Vegetables ^{V GF}	\$10
Rosemary Garlic Potatoes	\$14
Steak-Cut Fries	\$12
Broccolini Parmesan Chilli Salad ^{V GF}	\$17
Mixed Green Salad ^{V GF}	\$14
Caprese Salad	\$14
With Prosciutto Crudo	ADD \$4

Kids Menu (under 12)

Spaghetti Bolognese	\$14
Gnocchi Pomodoro	\$14
Pizza (Margherita or Hawaiian)	\$14
Calamari & Chips	\$14
Chicken Strips & Chips	\$14

Dessert

House-Made Tiramisu	\$13
Gelato	1 Scoop \$4
Please ask your waiter for available flavors	3 Scoop's \$10
Nutella Pizza ^V	\$16
Dessert Gnocchi	\$16
Please ask your waiter for the flavor of the week	
Cannoli - Ricotta Filled	1 Piece \$4
	3 Piece's \$10



Pasta & Risotto

Fusilli Amatriciana ^S	\$27.9
San Marzano Tomato, Pancetta, Capsicum, Chilli & Olives	
Fusilli Beef Ragu	\$27.9
Slow cooked Beef & San Marzano Tomato	
Linguine Mare	\$29.9
Prawns, Mussels, Clams, Swordfish, Calamari with Garlic & San Marzano Tomato	
Linguine Chicken & Pesto	\$27.9
Chicken, Mushrooms, Medley Tomatoes in a Cream & Basil Pesto Sauce	
Linguine Prawn & Scallops	\$28.9
Prawns, Scallops & Medley Tomatoes served with Fresh Rocket on top	
Mafaldine Carbonara	\$26.9
Pancetta & Parmesan in a Cream & Egg Sauce	
Mafaldine Pollo Funghi	\$28.9
Mushroom & Chicken in a Cream Sauce	
Risotto Mushroom ^{V GF}	\$26.9
Mushrooms, Porcini,	ADD CHICKEN \$4
Enoki Mushrooms & Truffle Oil	
Risotto Prawn	\$28.9
Prawns & Creamed Leek served with a Fresh Rocket & Spanish Onion on top	
Spaghetti Bolognese	\$26.9
Slow cooked Beef Mince & San Marzano Tomato	

Ciccio's Gnocchi Bar

Gnocchi Salsa Rossa ^V	\$26.9
Cream and San Marzano Tomato	
Pan Fried Gnocchi ^V	\$27.9
Roasted Pumpkin, Spinach, Medley Tomatoes & Spanish Onions in a Butter & Sage Sauce	
Gnocchi Gorgonzola ^V	\$26.9
Mushrooms, Gorgonzola & Pesto with Cream	
Gnocchi Wild Mushroom ^V	\$27.9
Mushrooms, Broccolini with Cream & Parmesan	
Gnocchi Three Cheese ^V	\$25.9
Gorgonzola, Parmesan & Mozzarella	
Oven Baked Gnocchi ^V	\$26.9
Potato Gnocchi in San Marzano Tomato with Bocconcini & Mozzarella	

V = VEGETARIAN S = SPICY GF = GLUTEN FRIENDLY

Pizza Rossa

Calabrese	\$25.9
San Marzano Tomato, Mozzarella, Salami, Mushrooms, Roasted Peppers, Olives & Spanish Onions	
Capriccosa	\$25.9
San Marzano Tomato, Mozzarella, Leg Ham, Mushrooms, Roasted Mushrooms & Olives	
Carne	\$27.9
San Marzano Tomato, Mozzarella, Leg Ham, Salami, Caramelised Onion & Pork Fennel Sausage (BBQ Sauce Optional)	
Ciccio	\$25.9
San Marzano Tomato, Mozzarella, Bocconcini, Leg Ham, Mushrooms, Roasted Peppers, Spanish Onion & Salami	
Diavola ^S	\$25.9
San Marzano Tomato, Mozzarella, Salami, Nduja & Fresh Chilli	
Gamberi	\$27.9
San Marzano Tomato, Mozzarella, Bocconcini, Marinated Prawns (Garlic, Pepper, Fresh Chilli), Capers, Basil & Spanish Onion	
Hawaiian	\$24.9
San Marzano Tomato, Mozzarella, Leg Ham & Pineapple	
Margherita	\$22.9
San Marzano Tomato, Mozzarella, Bocconcini, Basil & Oregano	

Ortaggio ^V	\$26.9
San Marzano Tomato, Mozzarella, Roasted (Peppers, Zucchini, Eggplant, Potato & Pumpkin)	
Prosciutto	\$27.9
San Marzano Tomato, Mascarpone Cheese, Prosciutto, Fresh Rocket & Shaved Parmesan	
Quattro Formagi ^V	\$26.9
San Marzano Tomato, Mozzarella, Roma Tomatoes, Shaved Parmesan, Provolone & Gorgonzola	

Salsiccia	\$26.9
San Marzano Tomato, Mozzarella, Bocconcini, Roasted Peppers, Italian Pork & Fennel Sausage & Olives	

Focaccia

Chilli ^V	\$14.9
Red & Green Chilli & Shaved Parmesan	
Originale ^V	\$14.9
San Marzano Tomato, Garlic, Oregano & Extra Virgin Olive Oil	
Provolone ^V	\$15.9
Garlic, Provolone & Oregano	

Pizza Bianco

Italia	\$27.9
Mozzarella, Bocconcini, Roma Tomatoes, Prosciutto, Fresh Rocket & Shaved Parmesan	
Pesto ^S	\$25.9
Mozzarella, Basil Pesto, Goats Cheese, Zucchini Ribbons, Spanish Onions & Nduja	
Zingara ^V	\$26.9
Mozzarella, Mushrooms, Roasted Mushrooms, Truffle oil & Caramelised Onion	

CICCIO'S WOODFIRE PIZZERIA PRIDES ITSELF IN USING ONLY LOCALLY SOURCED FOODS. FROM OUR LOCAL PRODUCE FARMERS, DELIVERED STRAIGHT TO OUR KITCHEN & ONTO YOUR PLATE.

ALL MEATS ARE VICTORIAN GIPPSLAND CUTS & SEAFOOD IS CAUGHT FRESH FROM AUSTRALIAN/ NEW ZEALAND WATERS.

WE USE QUALITY FARINA LE 5 STAGIONI NAPOLITANA FLOUR SOURCED DIRECT FROM ITALY, ALONG WITH SAN MARZANO TOMATOES IN ORDER TO CREATE THE MOST AUTHENTIC MEAL POSSIBLE.

OUR PRODUCTS MAY CONTAIN NUTS & TRACES OF NUTS.

IF YOU HAVE ANY ALLERGIES PLEASE LET YOUR WAITER KNOW.

GLUTEN FRIENDLY, VEGAN & VEGETARIAN DISHES ARE ALSO AVAILABLE.

CICCIO'S WOODFIRE PIZZERIA IS A FULLY LICENSED RESTAURANT. BYO BOTTLED WINE ONLY - CORKAGE \$8.00 MANAGEMENT RESERVES THE RIGHT TO REFUSE ENTRY.

PATRONS ARE NOT ALLOWED TO BRING FOOD & DRINKS FROM OTHER PREMISES TO OUR RESTAURANT.

THIS POLICY IS IN PLACE TO PROTECT OUR PATRONS & BUSINESS.

PLEASE BE ADVISED THIS IS WITHIN THE RULES & REGULATIONS OF OUR (RSA) RESPONSIBLE SERVICE OF ALCOHOL POLICY.

NO SPLIT BILL ON WEEKENDS OR DURING PEAK TIMES. PRICES SUBJECT TO CHANGE WITHOUT NOTICE. ALL CARD PAYMENTS INCUR A FEE. SUNDAY SURCHARGE 10% APPLICABLE ON ALL ORDERS. PUBLIC HOLIDAY SURCHARGE 15%.

TRADING HOURS
TUESDAY - SUNDAY | 4:30PM - LATE

ASPENDALE - 9580 2085
- 141 NEPEAN HWY, ASPENDALE

E-MAIL - ENQUIRIES@CICCIOSWOODFIREPIZZERIA.COM.AU
FB / INSTA - @CICCIOSWOODFIREPIZZERIA
WEBSITE - WWW.CICCIOSWOODFIREPIZZERIA.COM.AU

Specials

Please scan the QR code to view our Specials of the Month!



ALL FOCACCIA'S & PIZZA'S ARE AVAILABLE GLUTEN FRIENDLY FOR AN ADDITIONAL \$4.50



Ciccio's

WOODFIRE PIZZERIA



Sparkling

T'Gallant Sparkling Prosecco	\$9.5 / \$35
Morgan's Bay Sparkling Cuvée	\$8 / \$30
Riccadonna Prosecco	\$9.5

Italian Wine

Cavaliere d'Oro Prosecco,	\$12 / \$42
Pinot Grigio or Chianti	

Rose

Upside Down Refreshing Rosé	\$9 / \$30
-----------------------------	------------

White Wine

Squealing Pig Sauvignon Blanc	\$10 / \$39
Morgan's Bay Sauvignon Blanc	\$8 / \$29
Cape Schanck By T'Gallant	\$9.5 / \$34
St Huberts The Stag Chardonnay	\$9.5 / \$34
Morgan's Bay Chardonnay	\$8 / \$29
Juliet Moscato	\$9 / \$30

Red Wine

St Huberts The Stag Pinot Noir	\$10.5 / \$40
Penfolds Max's Pinot Noir	\$59
Morgan's Bay Shiraz	\$8 / \$29
Pepperjack Shiraz	\$12.5 / \$50
Wynns Coonawarra Estate Black Label Cabernet Sauvignon	\$60

CORKAGE FEE IS \$8.00 PER BOTTLE

Beer

Peroni (Tap)	\$9 / \$14
Asahi (Tap)	\$10 / \$16
Carlton Draught (Tap)	\$8 / \$13
Hard Solo (Tap)	\$10 / \$14
Braeside Brewing Co - IPA XPA PALE ALE	\$8
Moretti Menabrea	\$10.5
Boags Corona	\$10
The Hills Cider - Apple Pear	\$10
Boags Light	\$8
Peroni Nastro Azzurro Zero	\$7
Noot Non-Alcoholic Range	\$10
Negroni Spritz Gin & Tonic Ginger Mule	

Spirits

House Pour Spirits	\$10
Johnnie Walker Black Label	\$12
Jack Daniels Bourbon	
Belvedere Vodka Hendricks Gin	
Jose Ceurvo Tequila Baileys Kahlua	
Campari Amaretto Canadian Club	
Ouzo Cointreau Southern Comfort	
Malibu Tia Maria Aperol	
Limoncello	\$10

Cold Drinks

Chinotto	\$4.5
Mangiatorella 750ml	SPARKLING \$8
	STILL \$8
	GLASS \$4.5
	KIDS \$4
Soft Drinks	
Pepsi, Pepsi Max, Sunkist, Lemonade, Solo, Ginger Ale & Soda Water	
Soft Drinks (Jug)	\$16
Lemon Lime & Bitters	\$6.5
Pop Tops	\$4
Apple & Orange	
Iced Coffee / Mocha	\$6
Iced Chocolate	\$6
Milkshake	STANDARD \$6
Chocolate, Coffee, Vanilla, Lime, Caramel, Cookies & Cream, Strawberry & Blue Heaven	THICKSHAKE \$8

Hot Drinks

Coffee	\$4.5
Latte, Cappuccino, Flat White, Espresso, Macchiato, Long Black & Mocha Latte/Chino	
Affogato	STANDARD \$5
	WITH LIQUOR \$11
Hot Chocolate	\$5
Decaf	\$0.5
Lactose, Almond or Oat Milk	\$0.7
Tea	\$4.5
English breakfast, Earl grey, Chamomile, Lemongrass & ginger, Green tea & Peppermint	