



ciao Italia
PER I BUONGUSTAI

.....

***The Italian Restaurant
For Food Lovers***

PER I BUONGUSTAI 'FOR THE GOURMET'

We like to think that Ciao Italia is a little piece of Italy right here on your doorstep. Known as the 'Kitchen of Europe' Italy's many regions offer a vast array of ingredients and recipes, and this menu provides a range of Italian dishes that capture the quality, taste, aroma and experience found in these regions, so let your taste buds take you on an Italian journey.

We want you to enjoy your food and experience at Ciao Italia and we strive for your complete satisfaction. We would love to hear from you and we welcome any comments or suggestions you may have, so please let us know, or visit our website at www.ciaoitalia.co

BUON APPETITO!

Pane & Antipasti 'BREADS & STARTERS'

Bruschettone 'GARLIC BREAD'

BRUSCHETTA ALL' AGLIO Homemade bread , smothered with fresh garlic butter	3.75
POMODORI E MOZZARELLA Homemade bruschetta topped with cherry tomatoes and fresh mozzarella	4.95
CRUDO E MOZZARELLA Homemade garlic bread topped with melted mozzarella Parma ham	4.95
POMODORI, RUCOLA E PARMIGIANO Homemade garlic bread topped with cherry tomatoes, rocket, parmesan shavings	4.95
SALMONE AFFUMICATO Homemade garlic bread topped with cherry tomatoes, rocket, smoked salmon	6.95

Focacce

AGLIO E ROSMARINO Fresh baked pizza bread, with fresh garlic, sea salt , olive oil and rosemary	4.35
FOCCACIA CAPRESE Fresh baked pizza bread , with buffalo mozzarella, vine tomatoes and fresh basil	5.95
FOCCACIA CAPRINO Fresh baked pizza bread, with fresh goats cheese, red onion, rocket and balsamic glaze	6.95
FOCCACIA PORCINI E SCARMORZA Fresh baked pizza bread, with wild mushrooms and smoked scamorza cheese, and a touch of rosemary	6.95

Kids Menu - only £5.95

MAIN COURSE

PIZZA, SPAGHETTI BOLOGNESE,
PENNE POMODORO, MACARONI CHEESE,
CHICKEN BITES & CHIPS

&

GELATO

A SCOOP OF ITALIAN ICE-CREAM
CHOOSE BETWEEN CHOCOLATE,
VANILLA OR STRAWBERRY!

INCLUDES EITHER A SOFT DRINK, GLASS OF MILK OR FRUIT SHOOT

Antipasti 'STARTERS'

Antipasti Misti 'MIXED ANTIPASTO'

ANTIPASTO CIAO ITALIA - IDEAL FOR SHARING A selection of sliced Italian cold meats, grilled vegetables, sun dried tomato, mozzarella and crostini	12.50
PROSCIUTTO E MOZZARELLA Thinly sliced Parma ham and fresh baby mozzarella, dressed with extra virgin olive oil	7.65
PATE DELLA CASA Homemade smooth chicken liver pate, served with toasted bread	5.80
MELANZANE PARMIGIANA Layers of aubergine baked with tomato, basil, mozzarella and parmesan	7.50
FRITTO MISTO Arancini rice balls, olive Ascolane-stuffed olives coated in breadcrumbs, fried mozzarella	7.70
FUNGHI PORTOBELLO Large portobello mushroom stuffed with Italian fennel scented sausage, and grilled in the oven with gorgonzola cheese sauce	5.75
PIZZELLA FRITTA A traditional Napoli dish of fried pizza topped with fresh tomato sauce, buffalo mozzarella and basil	6.95
VERDURE ALLA GRIGLIA A selection of sliced grilled vegetables marinated in extra virgin olive oil and mixed herbs	6.60

Antipasti Di Mare 'SEAFOOD ANTIPASTO'

COZZE IN BIANCO Fresh mussels, steamed in white wine, butter, garlic and a touch of chilli	7.25
COZZE MARINARA Fresh mussels, cooked in a tomato, white wine and garlic sauce	7.25
CALAMARI FRITTI Squid rings, lightly dusted in seasoned flour and deep fried until crisp, served with mayonnaise and fresh lemon	7.65
GAMBERONI ALL'AGLIO King prawns pan fried in a white wine, garlic and butter sauce served with toasted bread	8.70
GAMBERONI AL PEPPERONCINO King prawns pan fried in a white wine, garlic, butter and fresh chilli sauce served with toasted bread	8.90
CALAMARI E CARCIOFI ROMANI SALTATI Calamari sauteed with artichokes, white wine, bay leaf and a hint of chilli and lemon zest	7.65
GAMBERONI E SALMONE King prawns and Scottish smoked salmon served with toast, salad and dressing	8.90
CIOPPINO A fish stew made with calamari, prawns and mussels in a sorrentina sauce of tomato, capers, black olives and anchovies	8.75

Zuppe 'SOUP'

MINISTRONE DI VERDURE Classic Italian soup of mixed seasonal vegetables with pasta shapes	4.95
PASTA E FASUL 'PASTA AND BEAN SOUP' A hearty bowl of traditional neapolitan soup, made with borlotti beans, pancetta, pasta and tomato	4.95

Pasta & Risotti

Pasta Classica 'CLASSIC PASTA DISHES'

SPAGHETTI ALLA CARBONARA Spaghetti pasta in a rich sauce of cream, parmesan cheese, egg yolk and crispy pancetta	8.95
SPAGHETTI BOLOGNESE Spaghetti pasta in the classic meat and tomato ragu	8.95
SPAGHETTI MARINARA SPAGHETTI pasta in a mixed shell fish and fresh calamari sauce	10.95
TAGLIATELLE AL SALMONE Tagliatelle pasta in a rich sauce of Scottish smoked salmon, cherry tomato, cream with a hint of tomato	10.95
TAGLIATELLE PAPALINA Cream, bacon, onion, peas, mushroom and gorgonzola	9.85
LASAGNA AL FORNO 'OVEN BAKED'	9.85

Pasta Per 1 Buon Gustai 'PASTA FOR THE GOURMET'

A RANGE OF PASTA DISHES FROM CONTEMPORARY ITALIAN RECIPES

MEZZI PACCHERI PESTO E POMODORINI Short tube-shape pasta with fresh pesto and cherry tomato, with a touch of white wine	8.50
MEZZI PACCHERI GAMBERI, ASPARAGI, POMODORINO Short tube-shape pasta with fresh cherry tomato, asparagus and prawns, with a touch of white wine	11.50
MEZZI PACCHERI ALL' ARRABIATA Short tube-shape pasta with tomato sauce with a touch of garlic and chilli	8.65
MEZZI PACCHERI AL RAGU NAPOLETANO Short tube-shape pasta with steak, red wine and tomato sauce	10.50

Pasta Ripiena 'FRESH FILLED PASTA'

WE HAVE SOURCED OUR FRESH PASTA DIRECTLY FROM ITALY FROM ARTISAN PRODUCERS IN THE NAPOLI REGION, AND WE ARE PLEASED TO OFFER THIS GREAT QUALITY FILLED PASTA TO YOU TO ENJOY.

AGNOLOTTI CON SPIGOLA E LIMONE A resh pasta shaped in half moon and filled with sea bass and lemon, in a sauce of white wine, cherry tomato and capers	12.50
TORTELLI GAMBERI E CAPESANTE A round shape of fresh pasta filled with prawns and scallops, in a sauce of white wine, butter and sage	12.50
AGNOLOTTI CON NORCINA E FUNGHI A resh pasta shaped in half moon and filled with norcina sausage and wild mushroom in a sauce of red wine, and tomato sauce	11.50
FAZZOLETTI CON NOCI E GORGONZOLA A square shape fresh pasta filled with walnuts and gorgonzola cheese in a walnut and cream sauce	11.50
TORTELLI CON CAPRINO E CIPOLA A round shape of fresh pasta stuffed with goats cheese and red onion, in a sauce of butter and extra virgin olive oil and balsamic glaze	11.50

Risotti

GAMBERONI PERA risotto rice cooked with prawns, finely diced pear, saffron, and parmigiano	10.95
MILANESE risotto rice cooked with finely sliced steak, saffron and parmesan cheese	10.95
FUNGHI E GORGONZOLA risotto rice cooked with wild mushrooms, gorgonzola and parmesan cheese	8.95
RISOTTO VERDE risotto rice cooked with asparagus, peas, broccoli and fresh spinach	8.95

Pizze

OUR PIZZA DOUGH IS MADE FRESH EVERY DAY AND ALLOWED TO REST AND PROVE FOR A FEW HOURS TO ENHANCE THE FLAVOUR, THEN WE HAND-STRETCH EVERY PIZZA TO ORDER, AND TOP IT WITH THE FINEST INGREDIENTS, THEN STONE-BAKE IT TO BRING YOU A PIZZA MADE WITH ITALIAN SKILL AND PASSION.

Pizza Rossa

MARGHERITTA Classic tomato and mozzarella cheese, or choose goats cheese instead	7.50
MARE A selection of seafood, tomato and mozzarella cheese	9.85
PIZZA NDUJA E CIPOLLA ROSSA A touch of tomato sauce, with nduia (spicy pork sausage pate) with mozzarella and red onions	9.50
RUCOLA, PARMIGIANO E PROSCUITTO Parma ham, parmesan cheese shavings, rocket, tomato and mozzarella cheese	10.50
DIAVOLO Spicy sausage, hot chilli, tomato, peppers and mozzarella cheese	9.85
CARDINALE Ham, mushrooms, tomato, mozzarella cheese	10.50
BROCCOLETTI E PANCETTA Stem broccolis and pancetta with mozzarella on a margherita base	10.50
CAMPAGNOLA Chicken, mushrooms, tomato, mozzarella cheese	10.50

Pizza Bianche 'WHITE PIZZA -NO TOMATO'

PIZZA CIAO ITALIA Thinly sliced pear, walnuts and gorgonzola cheese	10.50
BIANCA CON VERDURE Roasted peppers, aubergine, courgette, cherry tomato, scamorza smoked cheese	11.00
RUCCOLA E POMODORINI Rocket, cherry tomatoes, mozzarella and parmesan cheese	10.50
PESTO Pesto, pine nuts, mozzarella or goats cheese and fresh basil	11.00
NORCINA E PORCINI Norcina sausage, porcini mushrooms and mozzarella	11.00
PIZZA CON IL FRITTO mozzarella, topped with crispy battered prawns and courgettes, finished with cherry tomatoes	12.50

Create Your Own Pizza

Start with a 'white' or margherita pizza base and choose from the following toppings

MEAT chicken, ham, salami, spicy sausage, smoked sausage, pancetta, Parma ham, norcina sausage	2.00
VEGETABLES mushrooms, olives, green peppers, artichokes, aubergine, pineapple, sun-blush tomato, potato, broccoli, walnuts	1.00
SEAFOOD prawns, anchovy, tuna, smoked salmon	2.00
CHEESE extra mozzarella, gorgonzola, parmesan, ricotta, scamorza, goats cheese	1.75

Carne & Contorni 'MEAT & SIDE DISHES'

Carne 'STEAK'

WE ONLY USE PRIME SCOTCH FILLET STEAK

FILLETTO ALLA GRIGLIA Fillet steak, served simply grilled or add one of our delicious sauces	22.95
FILETTO AL PEPE fillet Steak with a classic pepper sauce with your choice of green or black pepper corns	24.95
FILETTO ROSSINI Fillet steak in a red wine demi-glace sauce, served on toasted bread, pate and fresh spinach	25.95
FILETTO RUSTICO Sliced fillet steak in a rich tomato, red wine sauce, with fresh onions and peppers	22.95
FILETTO CIAO ITALIA Sliced fillet steak in a creamy sauce with brandy, fresh mushrooms, and paprika, served with rice	22.95
TAGLIATA DI MANZO Sliced fillet steak grilled to your liking, served with rocket, balsamic galze, parmesan shavings	23.50

Vitello 'VEAL'

TENDER CUTS OF PRIME VEAL SERVED WITH THE FOLLOWING CHOICE OF SAUCES

MILANESE Tender cuts of veal breaded and pan-fried in extra virgin olive oil and butter served with vegetables	17.50
SALTIMBOCCA ROMANA Classic veal dish with Parma ham, sage and white wine and butter sauce	16.45
BOSCAIOLA Creamy mushroom and white wine sauce	17.50
MURILLO pan fried breaded veal topped with scamorza cheese, mushrooms and napoli sauce	17.50

Pollo 'CHICKEN'

PEPE ROSA Breast of chicken in a cream, white wine and pink peppercorn sauce	13.75
POLLO RIPIENO Chicken breast filled with Italian roast ham, asparagus and mozzarella cheese	14.25
POLLO MILANO Chicken breast breaded and pan-fried in extra virgin olive oil and butter served with vegetables medley	14.25
POLLO LIMONE Chicken breast with pan-fried in extra virgin olive oil and butter, rosemary and lemon	13.75
POLLO CACCIATORA Chicken breast filled with sun dried tomato, black olives, peppers, served in red wine tomato sauce, and oregano	14.95

Contorni 'SIDE ORDERS'

FRESH LEAF SALAD A selection of mixed lettuce leaves	3.20
MIXED SALAD A selection of mixed lettuce leaves, tomato, cucumber and celery	3.20
INSALATA DI RUCOLA E PARMIGIANO Salad of rocket and parmesan shavings	3.20
BROCCOLETTO Stem Broccoli tossed with garlic, olive oil, and fresh lemon juice	3.20
ZUCCHINI MANDOLINO Thinly sliced courgettes tossed with fresh garlic and olive oil	3.20
SEASONAL VEGETABLE MEDLEY Our selection of roasted peppers, onions, courgette and baby new potatoes	3.50
PATATE FRITTI Our home-made chunky chips with a pinch of salt	3.20

ALL MAIN COURSES SERVED WITH A VEGETABLE MEDLEY