

# CIAO

## To Start

### Crispy Thin Pizza (13')

All' Aglio - Olive Oil, Fior Di Latte, Garlic, Rosemary	18
Margherita - Tomato Base, Fior Di Latte, Basil	26
Prosciutto - Tomato Base, Fior Di Latte, Prosciutto, Rocket, Parmesan	28
Granchio - White Base, Fior Di Latte, Spanner Crab, Garlic, Chilli, Parsley	30

### Antipasti

Focaccia, Olive Oil	4ea
Oysters Natural / Vinaigrette	7ea
Liver Parfait, Cherry Mostarda, Grilled Sourdough	12ea
Olives, Almonds, Grissini	14
Salumi Plate, Giardiniera, Grissini	32
Zucchini Flowers (X3), Mozzarella, Basil, Sugo	26
Casa Motta Stracciatella, Heirloom Tomatoes, Basil, Olive Oil	28
Grilled & Marinated Seasonal Vegetables, Whipped Ricotta	22
Green Beans, Peaches, Basil Vinaigrette, Ricotta Salata	22
Tuna Tartare, Cucumber, Lemon, Olive Oil, Pane Carasau	32
Calamari Fritti, Zucchini, Chilli Mayonnaise	24
Beef Carpaccio, Artichoke, Parsley, Parmigiano Reggiano	32

## Mains

### Pasta

Tagliatelle, Tomato Sugo, Basil, Burratina	36
Mushroom Agnolotti, Sage & Butter Sauce	36
Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper	34
Rigatoni alla Bolognese, Beef Ragù, Tomato, Oregano, Parmesan	34
Mafalde, Chicken Ragù, Soffritto, Marsala	38
Gemelli, Mooloolaba King Prawns, Tomato Butter, Chives	40

### Sides

Green Leaves, Snap Peas, Thyme Vinaigrette	16
Roast Potatoes, Parmigiano Reggiano, Thyme	16
Fries, Oregano & Rosemary Seasoning	14
Slow Cooked Peas With Anchovy	16
Sautéed Greens, Garlic, Lemon	15

### From The Grill

Coral Trout (200g), Olive Oil, Lemon	50
Chicken 'Al Mattone', Salsa Verde, White Bean Purée, Jus	40
King Prawns (3), Garlic, Parsley, Lemon, Chilli	42
White Pyrenees Lamb Cutlets (4), Rosemary, Anchovy, Jus	65

### Steaks Served With Jus

280g Pure Prime Sirloin MB3+	48
250g O'Connor Eye-Fillet MB3+	60
800g O'Connor Black Angus Rib-Eye MB5+	150
1kg Little Joe T-Bone MB4+	160

### Feasting

Focaccia, Olive Oil	78pp
Selection Of Cured Meats	
Heirloom Tomatoes, Stracciatella, Basil, Balsamic	
Rigatoni, Vodka, Tomato, Chilli	
Mb3+ Sirloin Steak, Salsa Verde	
Green Leaves, Snap Peas, Thyme Vinaigrette	
Fries, Oregano & Rosemary Seasoning	
White Chocolate Semifreddo, Raspberry, Pistachio Praline	

### Upgrades For The Whole Table

Oysters (1 Piece Pp)	6pp
Arancini (1 Piece Pp)	6.5pp
Crispy Calamari, Aioli	9pp
Slow Cooked Peas With Anchovy	5pp

# CIAO

Our menu contains many food allergens and intolerances. All food items are prepared in the same kitchen handling ingredients made from the main food allergens and intolerances. Purchased ingredients also contain food allergens and intolerances. Whilst all reasonable efforts are taken to accommodate individual guest's dietary needs, we cannot guarantee our food will be 100% allergen or intolerance free. Selected dishes can be prepared without the addition of selected ingredients; however, we cannot guarantee that traces will not remain. Please do not hesitate to alert one of our wait staff with your specific dietary requirements.