

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
Tomato & Smoked Mozzarella Arancini	7ea
Olives, Almonds, Grissini	14
Zucchini Flowers, Mozzarella, Basil, Sugo (x3)	26
Grilled & Marinated Seasonal Vegetables, Whipped Ricotta	22
Casa Motta Burrata, Zucchini, Honey & Lemon Dressing	26
Salumi Plate, Giardiniera, Grissini	32
Beef Tartare, Artichoke, Rosemary, Pecorino, Pane Carasau	32
Baked Scallops, Garlic, Parsley, Lemon, Pangrattato (x3)	27
Kingfish Crudo, Cucumber, Chilli, Lemon, Olive Oil	30

Mains

Pasta

Mushroom Risotto, Garlic, Thyme, Parmigiano Reggiano (add Truffle \$10/Pancetta \$4)	34
Pumpkin & Ricotta Ravioli, Brown Butter, Radicchio, Balsamic (add Pancetta \$4)	36
Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper (add Truffle \$10/Pancetta \$4)	34
Rigatoni alla Bolognese, Beef & Pork Ragù, Tomato, Oregano, Parmesan	34
Spaghetti, Mooloolaba King Prawns, Tomato Butter, Chives	40

From The Grill

Coral Trout, Olive Oil, Lemon	50
Chicken 'Al Mattone', Salsa Verde, White Bean Purée, Jus	40
King Prawns, Garlic, Parsley, Lemon, Chilli	42
300g Lamb Shoulder, Fig Agrodolce, Fregola, Broad Leaf	58

Steaks Served With Jus

280g Pure Prime Sirloin MB3+	48
200g O'Connor Eye-Fillet MB3+	55
800g O'Connor Black Angus Rib-Eye MB5+ On The Bone	150

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
Grilled Baby Cauliflower, Garlic, Lemon	15
Roasted Baby Carrots, Whipped Ricotta, Honey, Pistachio	20

Dessert

Vanilla Bean Panna Cotta, Amarena Cherries, Ricciarelli Biscuit	16
Seasonal Gelato/Sorbetto – Two Scoops	12
Tiramisu - Coffee, Lady Fingers Biscuit, Mascarpone, Marsala	16
Affogato with choice of Liqueur – Noisetto, Frangelico, Amaretto, Baileys	17

Amici Feast

75pp

Focaccia, Olive Oil
Mortadella, Pickled Chillis, Marinated Olives
Stracciatella, Heirloom Tomato, Balsamic, Basil

Rigatoni alla Vodka
Chicken al Mattone, White Bean Puree, Salsa Verde
Fries, Oregano & Rosemary Seasoning
Green Leaves, Snap Peas, Thyme Vinaigrette

Sicilian Cannoli, Ricotta, Pistachio, Chocolate

Famiglia Feast

88pp

Focaccia, Olive Oil
Prosciutto, Marinated Olives
Stracciatella, Heirloom Tomato, Balsamic, Basil

Rigatoni alla Vodka
MB3+ Sirloin, Salsa Verde
Fries, Oregano & Rosemary Seasoning
Green Leaves, Snap Peas, Thyme Vinaigrette

Sicilian Cannoli, Ricotta, Pistachio, Chocolate

CIAO Feast

108pp

Focaccia, Olive Oil
Prosciutto, Marinated Olives
Baked Scallops, Garlic, Parsley, Lemon, Pangrattato
Burrata, Zucchini, Honey and Lemon Dressing

Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper
MB3+ Sirloin, Salsa Verde
Coral Trout, Olive Oil, Lemon
Grilled Baby Cauliflower, Garlic, Lemon
Mixed Leaves, Snap Peas, Thyme Vinaigrette

Sicilian Cannoli, Ricotta, Pistachio, Chocolate

Feast Upgrades For The Whole Table

Oysters (1 ea)
Arancini (1 ea)

6pp
6.5pp

0% EFTPOS, 0.75% Mastercard Debit, 0.50% Visa Debit, 1.25% Credit Card, Amex & JCB, 1.6% Diners, 1.8% UnionPay Credit & 0.8% UnionPay Debit Surcharge Applies. 10% Sunday Surcharge | 15% Public Holiday Surcharge.

All fish and seafood served at CIAO is sourced from Australia and Australian producers.

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.