

CIAO

Lunch Banquet

48pp

Available Monday - Thursday | 12pm - 5.30pm

Share-Style For The Whole Table

Starters - Select Two Served With Focaccia, Olive Oil

Olives, Almonds, Grissini

Salumi Plate, Giardiniera, Grissini

Zucchini Flowers, Mozzarella, Basil, Sugo (1ea)

Casa Motta Straciatella, Heirloom Tomatoes, Basil, Balsamic

Tomato & Smoked Mozzarella Arancini (1ea)

Baked Scallops, Garlic, Parsley, Lemon, Pangrattato (1ea)

Pasta - Select One

Rigatoni, Vodka, Tomato, Chilli

Mushroom Risotto, Garlic, Thyme, Parmigiano Reggiano

Pumpkin & Ricotta Ravioli, Brown Butter, Radicchio, Balsamic

Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper

Rigatoni alla Bolognese, Beef Ragù, Tomato, Oregano, Parmesan

Sides - Select One

Green Leaves, Snap Peas, Thyme Vinaigrette

Roast Potatoes, Parmigiano Reggiano, Thyme

Fries, Oregano & Rosemary Seasoning

Slow cooked Peas With Anchovy

Grilled Baby Cauliflower, Garlic, Lemon

Complimentary Tea or Coffee (1pp)

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.