CIAO

To Start

Crispy Thin Pizza (13')

All' Aglio - Olive Oil, Fior Di Latte, Garlic, Rosemary	18
Margherita - Tomato Base, Fior Di Latte, Basil	27
Prosciutto - Tomato Base, Fior Di Latte, Prosciutto, Rocket, Parmesan	29
Granchio - White Base, Fior Di Latte, Spanner Crab, Garlic, Chilli, Parsley	31

Antipasti

Focaccia, Olive Oil	6ea
Oysters Natural / Vinaigrette	7ea
Tomato & Smoked Mozzarella Arancini	7ea
Olives, Almonds, Grissini	14
Zucchini Flowers, Whipped Ricotta, Honey, Truffle Pecorino (x3)	30
Burrata, Heirloom Tomatoes, Balsamic, Olive Oil, Basil	30
Prosciutto, Parmigiano Reggiano, Grissini (add Burrata $10)	25
Beef Tartare, Artichoke, Rosemary, Pecorino, Pane Carasau	32
Baked Scallops, Garlic, Parsley, Lemon, Pangrattato (x3)	27

Mains

Pasta

Mafalde alla Vodka, Tomato, Stracciatella, Chilli, Parmesan (add Pancetta $4)	36
Spinach & Ricotta Ravioli, Sage, Brown Butter, Parmigiano Reggiano	38
Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper	34
Rigatoni alla Bolognese, Beef & Pork Ragù, Tomato, Oregano, Parmesan	36
Gemelli, Mooloolaba King Prawns, Tomato Butter, Chives, Chilli	42

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 (x3)	42
Lamb Cutlets, Salsa Verde, Lemon (x3)	50

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	14
Roast Potatoes, Garlic, Rosemary	14
Fries, Oregano & Rosemary Seasoning	14
Grilled Broccolini, Tuscan Cabbage, Garlic, Lemon	16
Rocket, Apple, Honey & Lemon Vinaigrette, Parmigiano Reggiano	18

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, Marinated Olives
Whipped Ricotta, Zucchini, Honey & Lemon Vinaigrette, Mint, Chilli

Rigatoni alla Vodka
Chicken 'al Mattone', 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
Burrata, Heirloom Tomatoes, Balsamic, Olive Oil, 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
Burrata, Heirloom Tomatoes, Balsamic, Olive Oil, Basil
Zucchini Flowers, Whipped Ricotta, Honey, Truffle Pecorino (1ea)

Gnocchi 'Cacio e Pepe', Pecorino, Black Pepper
Gemelli, Mooloolaba King Prawns, Tomato Butter, Chives, Chilli

MB3+ Sirloin, Salsa Verde
Roast Potatoes, Garlic, Rosemary
Rocket, Apple, Honey & Lemon Vinaigrette, Parmigiano Reggiano

Tiramisu

Feast Upgrades For The Whole Table

Oysters (1 ea)	6pp
Arancini (1 ea)	6.5pp

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.