








TERRAZZA








DA STUZZICARE

SMALL BITES TO START WITH

-   **PINZINI DI GRANCEOLA CON SALSA AL 'NDUJA** 730
Crab meat croquette with spicy 'Nduja dip
-   **MOZZARELLA IN CARROZZA** 490
Crackling mozzarella pockets filled with sun dried tomato and fresh basil, served with Piennolo tomatoes coulis
-  **PINZIMONIO** 460
Handpicked seasonal garden vegetables with Amalfi lemon and Stracciatella

BRUSCHETTE

SMALL BITES OF FINE HERBS CROSTINI WITH CIAO'S RECOMMENDED TOPPINGS


-  **PATÉ DI VOLATILI CON PERE AL BAROLO** 650
Free range duck liver pâté and Barolo poached Williams pear
-    **BRUSCHETTA CON BURRATA FICHI E CULATELLO** 560
All time Ciao's signature bruschetta with creamy Stracciatella cheese, honey glazed figs and Culatello
-    **CLASSICA AL POMODORO** 480
Classic "Bruschetta" with fresh tomatoes marinated in Italian dressing, fresh basil and sprinkled with oregano

 Vegetarian  Vegan  Contains Gluten  Nuts  Pork  Shellfish  Dairy Product





Please advise of any dietary requirements and we will be delighted to assist.
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TAGLIERE DI SALUMI E FORMAGGI

CHEF'S SELECTION OF COLD CUTS AND ARTISANAL CHEESES

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|---|------------------|
|  DEGUSTAZIONE DI SALUMI DELLA CASA S/L | 900/1,250 |
| Chef's selection of artisanal salumi, home pickled "Giardiniera" and "Bella Cerignola" olives, crispy Pan Focaccia | |
|  SAN DANIELE E MELONE | 820 |
| Aged San Daniele ham served with honey melon | |
|   FORMAGGI AL TAGLIERE S/L | 780/950 |
| Assorted Italian cheeses with condiments | |

ZUPPE SOUP




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|--|------------|
|    CAPUCCINO DI MAIS CON CAPA SANTA | 680 |
| Velvety corn soup with seared Hokkaido scallop | |
|  MINISTRONE DELL'ORTO | 490 |
| Classic garden vegetables minestrone with basil pesto | |

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ANTIPASTI ED INSALATE

APPETIZERS & SALADS

-  **CRUDO DI GAMBERO ROSSO DI MAZARA E CAPA SANTA** 1,420
Red Sicilian prawns and Hokkaido divers scallops served with pickled Granny Smith, fennel salad, passion fruit and Moscato
-  **Add on 5 g of Kristal Kaviari caviar** 900
-  **CARPACCIO DI WAGYU RUCOLA E PACHINO CON SALSA TARTUFATA** 1,390
Wagyu beef carpaccio with honey truffle dressing, wild rocket, "Pachino" tomato and Parmigiano Reggiano chip
-   **FRITTO MISTO** 920
Fried calamari, prawns and anchovies with Amalfi lemon and sweet garlic mayonnaise
- VITELLO TONNATO** 880
Ciao's signature veal "Tonnato" with pickled Giardiniera and tuna-caper cream sauce
-   **BURRATA (150 GR.)** 680
Apulian fresh burrata cheese, low hills' berry tomatoes, crispy Fregula aged balsamic dressing
-  **Add on aged San Daniele** 790
-   **ORTOLANA CON SALSICCIA** 720
Farmer's sausage with garden "Ortolana" mesclun salad of pickled artichoke, grilled pumpkin, dressing a' la Italiana and garlic croutons
-    **MISTICANZA** 460
Seasonal organic leaves with cherry tomatoes, caramelised walnuts, balsamic dressing

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MINESTRE E RISOTTI

PASTA AND RISOTTO

CIAO'S SIGNATURE

-   **SPAGHETTONE AL CAVOLO NERO** 680
Artisanal "Spaghettone" with wild kale pesto
-   **PACCHERI AL NERO DI SEPIA CON POLPO** 940
Black ink "Rustichella" Paccheroni with mediterranean herbs infused giant octopus and spicy 'Nduja crustacean reduction
-   **AGNOLINI DI ZUCCA CON RAGOUT D'ANATRA E SPUMA DI STRACCIATELLA** 780
Pumpkin Agnolini with Barberie duck confit, Marsala reduction and Stracciatella
-   **FREGOLA RISOTTATA AI FRUTTI DI MARE** 1,540
Sardinian Fregola risottata with frutti di mare
-   **CIAO RISOTTO AI FUNGHI** 790
"Ciao's" classic mushroom Rissotto
-   **TAGLIOLINI CON L'ASTICE** 2,600
40-yolk-hand-pulled Tagliolini with Boston lobster and a lightly spicy Bisque sauce
- TRADITION*
-  **LASAGNA** 860
Home baked lasagna with Wagyu short rib Bolognese "a la Vecchia"
-   **SPAGHETTI ALLA CHITARRA CON VONGOLE** 890
Hand-pulled "spaghetti alla Chitarra" with imported carpet clams, sauteed in white wine sauce and fresh fine mediterranean herbs
-   **POMODORO OR AGLIO OLIO E PEPERONCINO** 720
A"Spaghetto" with crushed Pachino berry tomatoes and fresh basil or classic aglio olio e peperoncino
-   **LA CARBONARA** 780
Artisanal "Rustichella" spaghetti with creamy yolk and Pecorino "Carbonara" emulsion, Roman cured "Guanciale" and crushed Sarawak black pepper
-  **TAGLIATELLE AL RAGU** 860
Hand-folded egg dough Tagliatelle with slow braised Wagyu short rib Bolognese
-   **PARMIGIANA DI MELANZANE** 790
Gratinated eggplant timbale with Pomodoro sauce and smoked Scamorza cheese

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SECONDI

MAIN COURSES



CARNE

MEAT

- FILETTO DI WAGYU ROSSINI** **2,360**
Charred wagyu tenderloin “Rossini”, foie gras, turnip leaves carpaccio and Marsala jus
- COSTOLETTE D’AGNELLO** **2,100**
Roasted coastal lamb rack with thyme jus and eggplant fondant
- POLLETTO** **1,320**
Farm brick oven roast chicken breast with sweet shallot sauce, glazed baby roots and marble potatoes

PESCE

FISH

- ORATA ALLA CACCIATORA** **1,960**
 Seared Madai red seabream “cacciatora” style with barley “orzotto” , black garlic, Taggiasche olives and sweet shallot pearl sauce
- COZZE** **1,060**
 Imported mussels sauteed in white wine, crushed peppers “impepata” lobster broth and garlic focaccia

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PIATTI CONVIVALI

MAIN COURSES TO SHARE


TAGLIATA DI WAGYU (300 GR.)

2,760

Grilled wagyu rib-eye with thyme roasted potatoes and butter glazed needle beans, arugula and shaved Parmigiano with crushed pepper sauce

BRANZINO ALL'ACQUA PAZZA

2,540

 Whole grilled Mediterranean seabass, roasted plum tomatoes, taggiasca olives, caper flowers and saffron potatoes with fish "Acqua Pazza" broth

LE PIZZE

GOURMET PIZZA

SALSICCIA E BROCCOLINI AOP

830

Artisanal Italian sausage with fennel seed, broccolini, smoked scamorza cheese, chilli flakes and crispy garlic

MARINARA CON I FRUTTI DI MARE

940

Seafood pizza with clams, mussels, squid, tiger prawns, marinated plum tomatoes, Taggiasche olives and marinara sauce

MARGHERITA

760

Classic with mozzarella cheese, fresh basil, Parmigiano Reggiano and tomato sauce

SCHIACCIATINA TARTUFATA

880

Hand-pulled focaccia filled with molten truffled scamorza cheese

CIAO

890

24-month-aged San Daniele ham, truffle mascarpone, mozzarella cheese, wild arugula, poached figs, tomato confit and Parmigiano Reggiano




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I DOLCI



DESSERTS



  **TIRAMISU** **450**
Ciao's signature Tiramisu



   **RICORDO DELLA COSTIERA AMALFITANA** **450**
Ricotta cheesecake with almond crumble, citrus sorbet and limoncello

   **TARTELLETTA AI LAMPONI E OLIO DI OLIVA EXTRAVERGINE** **450**
Raspberry tartlet with olives cake and Bourbon vanilla ice cream

   **D'AMORFOGATO** **450**
Coffee sponge cake, I.G.P. Piemonte Hazelnut Praline Bonbons, espresso light cream, Grappa ice cream and 'Grand cru' dark chocolate sauce

  **Gelato e Sorbetto** **390**
Assortment of homemade gelato and sorbet

  **Gelato**
Fior di latte, Stracciatella, Pistachio, Rum and Raisins, Vanilla, Chocolate, Coffee

  **Sorbet**
Lemon, Strawberry

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