










TERRAZZA







DA STUZZICARE







SMALL BITES TO START WITH

-   **POLPO 'NCINI** **720**
Giant octopus croquette with Taggiasche olives and shallot confit fritters, burnt pepper and sweet garlic dip
-    **PANZOTTI IN CARROZZA** **500**
Mozzarella pockets filled with sun-dried tomatoes and fresh basil, served with Piennolo tomato coulis
-   **PAN FOCACCIA CAPOCOLLO DI MARTINA FRANCA E MIELE AL PEPERONCINO** **590**
Home-baked pan focaccia with Mediterranean condiments and Apulian Martina Franca shaved smoked pork collar, served with spicy honey and pickled shallots

BRUSCHETTE

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

-  **BATTUTA DI TAJIMA** **740**
Hand-carved Tajima tartare, tonnato mayo and Cantabrian anchovy, served on smoked butter crostini
-  **PÂTÉ DI FOIE GRAS E MOSTARDA DI PERE AL VIN SANTO** **680**
Old Tuscan countryside duck liver pâté recipe with Vin Santo-poached pear
-     **AL POMODORO** **520**
Classic bruschetta with aged balsamic-marinated Mon Jaem tomatoes and fresh basil

 Vegetarian  Vegan  Contains Gluten  Nuts  Pork  Shellfish  Dairy Product  Spicy

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

-    **TAGLIERE DI SALUMI DELLA CASA (TO SHARE)** **1150**
Chef's selection of artisanal salumi, Ciao's pickled olives, tuna and ricotta stuffed chilli peppers and Parmigiano fritters
-    **PROSCIUTTO JOSELITO GRAN RISERVA (60g)** **1690**
Hand-shaved Jamón Joselito Gran Reserva, aged 70 months, served with pan tomato, homemade pickles and parmesan "Pizzicotti"
-   **FORMAGGI AL TAGLIERE (TO SHARE)** **1150**
Assorted Italian cheeses with condiments

ZUPPE

SOUPS

-    **VELLUTATA DI ZUCCA CAPASANTA E RIDUZIONE MOLLUSCHI** **820**
Velvety pumpkin soup with Hokkaido scallop, fregula and crustacean reduction
-  **MINISTRONE DELL'ORTO** **520**
Classic garden vegetable minestrone soup and basil pesto

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ANTIPASTI ED INSALATE

APPETIZERS & SALADS

CRUDO DI TONNO AKAMI AVOCADO E ZUPPETTA FREDDA DI POMODORO 1490

Carved Japanese Akami tuna, avocado timbale, yuzu pearls and smoked caviar

CARPACCIO DI WAGYU RUCOLA E POMODORI PACHINO CON SALSA TARTUFATA 1300

Wagyu beef carpaccio with honey truffle dressing, wild rocket, Pachino tomatoes, and Parmigiano Reggiano tuile

FRITTO MISTO 980

Fried calamari, prawns with Amalfi lemon and anchovies sweet garlic mayonnaise

VITELLO TONNATO 880

Ciao's signature veal tonnato with pickled giardiniera and tuna-caper cream sauce

PROSCIUTTO SAN DANIELE E MELONE 880

Aged San Daniele ham served with honeydew melon

BURRATA (150g) 690

Apulian burrata cheese salad with confit berry tomatoes, crispy sourdough, aged balsamic dressing and basil oil

Add-on aged San Daniele ham 860

CIAO CAESAR 920









Ciao's signature Caesar salad with garlic butter tiger prawns, crispy bacon, baby Romaine lettuce and Parmigiano croutons

ORTOLANA CON SALSICCIA 720

Farmer's sausage with garden "Ortolana" mesclun salad of pickled artichoke, grilled pumpkin, Italian dressing and garlic croutons

MISTICANZA 460

Seasonal organic leaves with cherry tomatoes, caramelised walnuts and balsamic dressing











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MINESTRE E RISOTTI








PASTA AND RISOTTO

CIAO SIGNATURES

-    **TAGLIOLINI ALL'ASTICE** **2800**
40-yolk hand-pulled tagliolini with Boston lobster in a lightly spicy bisque sauce
-   **CIAO RISOTTO AI FUNGHI** **790**
Ciao's classic mushroom risotto
-    **TONNARELLI UBRIACHI AL PEPE DI KAMPOT GAMBERO ROSSO DI MAZARA** **1500**
"Drunken" tonnarelli with Kampot black pepper, raw Sicilian prawns, fresh green pepper, kaffir lime leaf and oyster emulsion
-   **BOTTONI AL GRANCHIO E CAPA SANTA** **1600**
Hokkaido scallop and spider crab ravioli with a trio of caviar, Champagne sauce and crustacean reduction

TRADITION

-   **LASAGNA** **880**
Home-baked lasagna with Wagyu short rib Bolognese "à la Vecchia"
-    **SPAGHETTI ALLA CHITARRA CON VONGOLE** **950**
Hand-pulled "spaghetti alla chitarra" with imported carpet clams sautéed in white wine and fresh Mediterranean herbs
-   **SPAGHETTI POMODORO OR AGLIO OLIO E PEPERONCINO** **720**
"Spaghettoro" with crushed Pachino berry tomatoes and fresh basil
 or classic aglio olio e peperoncino
-    **CARBONARA** **780**
Artisanal "Rustichella" spaghetti with a creamy yolk and Pecorino carbonara emulsion, Roman cured guanciale and crushed Sarawak black pepper
-   **TAGLIATELLE AL RAGU** **880**
Hand-folded egg 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

-   **DUO DI AGNELLO CON CARRÉ D'ARROSTO E LOMBO IN CROSTA ALLE ERBE FINI** **2390**
Duo of Lamb with roasted rack and herbs crusted loin with thyme jus, eggplant fondant, burnt bell pepper and potato rosette
-  **SUPREMA DI POLLO ARROSTO** **1560**
Roasted corn-fed chicken supreme with Alps herb butter, sweet corn ravioli, wild mushroom casserole and sweet shallot sauce
-   **ORECCHIA D'ELEFANTE ALLA MILANESE (300g)** **2400**
"Elephant's ear" veal Milanese, coated with herb bread crumble, served with pickled shallots, arugula, marinated berry tomatoes and anchovy-caper butter
-  **TAGLIATA DI WAGYU (300g)** **2760**
Grilled Wagyu rib-eye with thyme-roasted marble potatoes, butter-glazed green beans, arugula, shaved Parmigiano and crushed pepper sauce

PESCE

FISH

-  **COZZE** **1100**
Imported mussels sautéed in white wine, crushed black pepper, lobster broth and garlic butter focaccia
-   **RAVIOLO APERTO ALLE ERBE CASSERUOLA DI MARE** **1790**
Garden herbs open raviolo with a frutti di mare casserole, sweet peas and coral sauce
-  **BRANZINO ALL'ACQUA PAZZA (TO SHARE)** **2690**
Whole grilled Mediterranean seabass with roasted plum tomatoes, Taggiasche olives, caper flowers, saffron potatoes and acqua pazza broth

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LE PIZZE

GOURMET PIZZA

-     **SALSICCIA E BROCCOLINI AOP** **860**
Artisanal Italian sausage with fennel seeds, broccolini, smoked scamorza cheese, chilli flakes and crispy garlic
-    **MARINARA CON I FRUTTI DI MARE** **960**
Seafood pizza with clams, mussels, squid, tiger prawns, marinated plum tomatoes, Taggiasche olives and marinara sauce
-    **MARGHERITA** **790**
Classic pizza with mozzarella cheese, fresh basil, Parmigiano Reggiano and tomato sauce
-    **SCHIACCIATINA TARTUFATA** **900**
Hand-pulled focaccia filled with molten truffle scamorza cheese
-    **CIAO** **920**
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** **490**
Ciao's signature tiramisu
-     **TORTA DI MELA DI NONNA ROSA** **490**
Nonna Rosa's ricotta and apple cake with crème anglaise and bourbon vanilla gelato
-    **COPPA AMARENA E MERINGA** **490**
Mascarpone gelato with Amarena cherries, meringue and sugar cane Arlette
-    **DELIZIA D'AMALFI** **490**
Classic limoncello baba with wild berries, vanilla whipped cream and lemon sorbet
- GELATO E SORBETTO** **450**
Assortment of Homemade gelato and sorbets
-   **GELATO**
Fior di latte, Stracciatella, Pistachio, Rum and Raisins, Vanilla, Chocolate, Coffee
-  **SORBETTO**
Lemon, Strawberry

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