

# Ciao

## FOOD DIETARY CODES

VG-VEGAN

NF-NUTFREE

V-VEGETERIAN

DF-DAIRYFREE

GF-GLUTENFREE

NFO-NUTFREEOPTIONAL

GFO-GLUTENFREEOPTION



# Antipasti

## STARTERS

|   |                   |
|---|-------------------|
| <b>OSTRICHE(GF,DF,NF)</b> - Fresh oyster swith fresh lemon, redwine vinegar and shallots  | <b>\$16.5EACH</b> |
| <b>FEGATINO(NF,GFO)</b> - Florentine-style chicken liver parfait with toasted brioche, cherry gel and pickles.                          | <b>\$21</b>       |
| <b>CAPESANTE MEZZA COTTURA(GF,DF,NF)</b> - Half-cooked scallops with almond cream, shallots,green chili, lime dressing,and yuzu pearls. | <b>\$22</b>       |
| <b>POMODORO E BURRATA(V,GFO,NF)</b> - Tarte Tatin with confit tomatoes, herbs, burrata, and basil                                       | <b>\$24</b>       |
| <b>BATTUTA DI MANZO(GF,NF)</b> - Beef tartare with low-temperature egg yolk, tarragon and crispy potato chips                           | <b>\$27</b>       |
| <b>FOCACCIA DELLA CASA(V,DF)</b> - Homemade focaccia with olives  | <b>\$16</b>       |
| <b>LAMPREDOTTO(DF,NF)</b> - Steamed bao with beef tripe, salsa verde, chili and aromatic herbs  | <b>\$19</b>       |
| <b>SELEZIONE DI FORMAGGI(V,GFO,NF)</b> - Selection of three cheeses served with quince and crackers                                     | <b>\$39</b>       |
| <b>SALUMI(GFO,DFO,NF)</b> - Cured meat and salami, giardiniera, for 2 people  | <b>\$28</b>       |
| <b>TONNO VITELLATO(GFO,DF,NF)</b> - Seared tuna with veal sauce and capers  | <b>\$26</b>       |
| <b>CROCCHETTE(NF,V)</b> - Four-cheese croquettes with beetroot ketchup  | <b>\$21</b>       |



# Piatti Principati

## PASTA | MAINS

|  |      |
|--|------|
| <b>Fettuccine al Ragù di Manzo su Fonduta al Parmigiano (nf, dfo, gfo)</b> - Fettuccine with beef ragout and Parmesan fondue             | \$34 |
| <b>Risotto agli Asparagi (gf, v, nfo, dfo)</b> - Asparagus risotto with taleggio cheese, puffed rice, and onion- marinated tapioca       | \$33 |
| <b>Tortelli Ripieni (v, nfo)</b> - Ricotta and lemon-filled tortelli with birubi mushrooms, hazelnuts, and basil                         | \$35 |
| <b>Il Calamaro (df, nf)</b> - Stuffed squid with pappa al pomodoro, pea cream, chili oil, cuttlefish ink, and salmon egg.                | \$46 |
| <b>Tagliata di Manzo (gf, df, nf)</b> - Sirloin steak with Jerusalem artichoke purée, broccoli rabe, pickled blackberries, and beef jus. | \$55 |



# Contorni

## Sides

- Asparagi Saltati (gf, v, nf, df)** - Sautéed asparagus with tarragon emulsion and dehydrated egg \$19
- Peperonata (gf, vg, df, nf)** - Peperonata with mint, garlic, and chili \$17
- Broccolini Grigliati (gf, vg, df, nfo)** - Charred broccolini with fried garlic, almonds, and agrodolce \$17



# Set Menu

## CHOOSE FROM MENU:

Begin with our choice of entrée, followed by either our handcrafted pasta or main course, and conclude with a decadent dessert.  
(per person) \$65

Liquid engagement - (per person) \$45



# Spirits

## AMARI

|                            |      |
|----------------------------|------|
| AMARI SICILIA BLOOD ORANGE | \$14 |
| MONTENEGRO                 | \$12 |
| MIRTO "SILVIO CARTA"       | \$15 |
| AMARO BOMBA CARTA          | \$16 |
| AVERNA                     | \$12 |
| LIMONCELLO                 | \$10 |

## BOURBON

|                                     |      |
|-------------------------------------|------|
| MAKER'S MARK (USA)                  | \$13 |
| WOODFORD RESERVE DOUBLE OAKED (USA) | \$19 |

## VODKA

|                     |      |
|---------------------|------|
| GREY GOOSE (France) | \$15 |
| SMIRNOFF (Russia)   | \$12 |

## RUM

|                                       |      |
|---------------------------------------|------|
| ZACAPA CENT XO (Guatemala)            | \$20 |
| CAPTAIN MORGAN BLACK SPICED (Jamaica) | \$12 |
| THE KRAKEN (Caribbean)                | \$15 |



## COGNAC

REMI MARTIN XO (France) \$22

## GRAPPA

BAROLO \$15

MOSCATO \$15

## TEQUILA

DON FULANO ANEJO (Mexico) \$18

EL JIMADOR (Mexico) \$12

## GIN

PIGSKIN (Italy) \$18

TANQUERAY (England) \$13

GINIVERSITY BARREL AGED (Australia) \$12

MARCONI 46 (Italy) \$18

HENDRICKS (Scotland) \$13

MONKEY 47 (Germany) \$19



## WHISKEY

|   |      |
|---|------|
| JOHNNIE WALKER BLACK LABEL (Scotland)   | \$13 |
| LAPHROAIG 10yo (Scotland)               | \$19 |
| NIKKA "FROM THE BARREL" (Japan)         | \$21 |
| THE BALVENIE "DOUBLEWOOD 12" (Scotland) | \$19 |





# Red

## LIGHT BODIED & JUICY

|      |   |         |
|------|---|---------|
| 2023 | PINOT NOIR - CRAGGY RANGE - PINOT NOIR - Martinborough (NZ)   | \$17/80 |
| 2022 | GSM "LA BELLE MERE" - CHARLES MELTON -<br>GRENACHE / SHIRAZ / MATARO - Barossa Valley (SA)                            | \$85    |
| 2020 | PINOT NOIR "MIMUET" DOC - ALOIS LAGEDER - PINOT NERO - Alto<br>Adige (ITA)  | \$130   |
| 2023 | GAMAY DOC - GROSJEAN - GAMAY - Valle d'Aosta (ITA)  | \$110   |
| 2022 | CANNONAU DI SARDEGNA "INKIBI" DOC - SA RAJA -<br>CANNONAU (GRENACHE) - Sardegna (ITA)                                 | \$18/85 |
| 2022 | VALPOLICELLA CLASSICO SUPERIORE "LA ROVINIA" DOC - SPERI<br>- CORVINA - VERONESE / RONDINELLA / MOLINARA Veneto (ITA) | \$19/90 |

## MEDIUM BODIED & AROMATIC

|      |   |         |
|------|---|---------|
| 2020 | BAROLO SERRALUNGA D'ALBA DOCG - GIOVANNI ROSSO -<br>NEBBIOLO - Piemonte(ITA)            | \$250   |
| 2019 | BAROLO MONTEFORTE D'ALBA "BUSSIA" DOCG - ATTILIO GHISOLFI -<br>NEBBIOLO - Piemonte(ITA) | \$190   |
| 2021 | LANGHE NEBBIOLO "PERBACCO" DOC - VIETTI - NEBBIOLO -<br>Piemonte(ITA)                   | \$125   |
| 2020 | NEBBIOLO SUPERIORE " SFACCIATO" DOC - ROMANO DOGLIOTTI -<br>NEBBIOLO - Piemonte(ITA)    | \$19/90 |
| 2020 | GIÀ LANGHE ROSSO DOC - FONTANAFREDDA - BARBERA,<br>DOLCETTO, NEBBIOLO - Piemonte(ITA)   | \$90    |



|      |   |         |
|------|---|---------|
| 2021 | CARIGNANO "GROTTA ROSSA" DOC - SANTADI - CARIGNANO -<br>Sardegna(ITA)   | \$85    |
| 2019 | AGLIANICO "ROCCA LEONI" IGT - VILLA MATILDA - AGLIANICO -<br>Campania(ITA)                                      | \$85    |
| 2021 | MONTEFALCO ROSSO DOC - SCACCIADIAVOLI - SANGIOVESE /<br>MERLOT - SAGRANTINO Umbria(ITA)                         | \$17/80 |
| 2019 | VALPOLICELLA RIPASSO SUPERIORE "CAPITEL SAN ROCCO" DOC -<br>TEDESCHI - CORVINA/CORVINONE/RONDINELLA Veneto(ITA) | \$145   |
| 2020 | MORELLINO DI SCANSANO DOCG - POGGIO BRIGANTE -<br>SANGIOVESE - Toscana(ITA)                                     | \$17/80 |
| 2021 | CHIANTI CLASSICO "LE CORTI" DOCG - VILLA LE CORTI -<br>SANGIOVESE - Toscana(ITA)                                | \$95    |



# COCKTAILS

## FROM THE BARTENDER

|  |      |
|--|------|
| <b>CHERRY CHERY LADY</b> - El Jimador tequila, Aperol, Maraschino, cherry syrup, orange bitter, lemon juice ,egg white | \$24 |
| <b>OUR NEGRONI SUOR</b> - grape fruit sherbet, lemon juice, marconigin, Martini Rosso , cacao bitter                   | \$24 |
| <b>A PASSION FOR SOUR</b> - passion fruit syrup, lemon, grappa, Yellow Chartreuse, Grey Goose vodka                    | \$23 |
| <b>LYCHEE MARTINI</b> - Lychee , Grey Goose, vodka , Cointreau ,lemon juice  | \$20 |
| <b>MARMALADE 25</b> - Grey Goose vodka, lemon juice, orange bitter , orange marmalade                                  | \$21 |
| <b>BLACKBERRY SPLASH</b> - Tanqueray gin , lemon juice, sugar syrup ,Creme de Mure , soda                              | \$19 |

## Classics Cocktails

|  |      |
|--|------|
| <b>NEGRONI</b> - Pigsking Gin, Silvio Cartaredver mouth, bitterRoma                                  | \$23 |
| <b>ESPRESSO MARTINI</b> - Vodka Grey Goose, Kalhua, coffeeshot, GallianoVanilla                      | \$21 |
| <b>DIRTY MARTINI</b> - Four Pillar solive leaf Gin,extradry martini, olive brine, garnish with olive | \$22 |
| <b>OLD FASHIONED</b> - Maker's Mark, Angstura Bitter, sugar  | \$21 |
| <b>SPICY MARGARITA</b> - El Jimador tequila, lime juice, Cointreau, chilli, Crème de Mure            | \$21 |
| <b>CORPSE REVIVAL N2</b> - Tanqueray Gin, Lillet Blanc, Cointreau, lime juice, absinthe              | \$22 |
| <b>BASIL DAIQUIRI</b> - Thai basil syrup, Carta Blancarum, limejuice                                 | \$19 |
| <b>ROSEMARY LAST WORD</b> - Chartreuse Green, lime juice, Maraschino liqueur, homemade rosemary gin  | \$23 |



## Rose

|      |   |         |
|------|---|---------|
| 2023 | AGLIANICO ROSATO - LA PROVA - AGLIANICO - AdelaideHills(SA)           | \$15/70 |
| 2022 | RAMEAU D'OR AOP - COTES DU PROVENCE - GRENACHE / SYRAH - Provence(FR) | \$70    |

## Orange

|      |   |      |
|------|---|------|
| 2022 | GEWRZTRAMINER - GEWURLITZER - GEWRZTRAMINER - GreatSouthern(WA) | \$70 |
|------|---|------|

## Chilled Red

|      |   |         |
|------|---|---------|
| 2023 | GRENACHE "WELKIN" - APHELION - GRENACHE - McLarenVale(SA) | \$17/80 |
|------|---|---------|



# White

## TEXTURED

|      |   |         |
|------|---|---------|
| 2022 | PINOT BIANCO " BERG" DOC - NALS MARGEID - PINOT BIANCO - Sudtirol Alto Adige(ITA)               | \$85    |
| 2022 | VERNACCIA DI SAN GIMIGNANO DOCG - VAGNONI - VERNACCIA - Toscana(ITA)                            | \$90    |
| 2022 | PECORINO IGP - CIAVOLICH - PECORINO - Ciavolich. Abruzzo(ITA)                                   | \$75    |
| 2023 | CHARDONNAY " WILD FERMENTED" - MARQ - CHARDONNAY - Margaret River(WA)                           | \$16/75 |
| 2022 | CHARDONNAY DEL VENETO IGT - INAMA - CHARDONNAY - Veneto(ITA)                                    | \$85    |
| 2023 | FIANO - LA PROVA - FIANO - Adelaide Hills(SA)   | \$16/75 |
| 2022 | VERDI CCHIO DEI CASTELLI DI JESI "IL BACCO" DOC - FATTORIA CORONCINO - VERDICCHIO - Marche(ITA) | \$105   |

## AROMATIC

|      |   |         |
|------|---|---------|
| 2023 | PINOT GRIGIO IGT - PUIATTINO - PINOT GRIGIO - Friuli(ITA)                               | \$15/70 |
| 2024 | RIESLINGPEGGY'SHILL-HENSCHKE-RIESLING - Eden Valley(SA)                                 | \$17/80 |
| 2023 | SAUVIGNON BLANC - DOG POINT VINEYARD - SAUVIGNON BLANC - Marlborough(NZ)                | \$16/75 |
| 2023 | SOAVE CLASSICO DOC - MONTE TONDO - GARGANEGA - Veneto(ITA)                              | \$18/85 |
| 2021 | GRAZIA - VINEA MARSON - PINOT BIANCO / FRIULANO / MALVASIA / PICOLIT - Mount Camel(VIC) | \$85    |



|      |  |      |
|------|--|------|
| 2024 | VERMENTINO "SOLE BAMBINO" - VINO VOLTA - VERMENTINO -<br>Swan Valley(WA)         | \$80 |
| 2023 | CHENIN BLANC "ABSOLUTION" - TRIPE ISCARIOT - CHENIN BLANC -<br>Margaretriver(WA) | \$65 |

## Spritzs

|                    |   |      |
|--------------------|---|------|
| APEROL SPRITZ      | - Aperol/prosecco/soda  | \$17 |
| LIMONCELLO SPRITZ  | - limoncello, house gin, lemon juice, rosemary syrup,soda                     | \$17 |
| PASSION FOR SPRITZ | - Passion fruit syrup, Grey Goose Vodka, passion fruit pulp,<br>prosecco,soda | \$17 |

## Sparkling

|      |   |         |
|------|---|---------|
| N.V. | PROSECCO EXTRA DRY DOC - SAN MARTINO - GLERA - Veneto(ITA)                            | \$15/70 |
| N.V. | FRANCIACORTA EXTRA BRUT DOCG - LANTIERI - CHARDONNAY /<br>PINOT NERO - Lombardia(ITA) | \$120   |
| 2023 | MOSCATO D'ASTI DOCG - VIETTI - MOSCATO BIANCO (75/375ML) -<br>Piemonte(ITA)           | \$16/75 |

## Soft Drinks

|                              |      |
|------------------------------|------|
| LEMON LIME BITTERS           | \$10 |
| BLOO DORANGE "SANPELLIGRINO" | \$9  |
| CHINOTTO 'SAN PELLIGRINO"    | \$9  |
| PUREZZA SPARKLING WATER      | \$7  |
| COKE/COKE ZERO               | \$7  |



## Mocktails

|   |      |
|---|------|
| <b>FRESH MINT SODA</b> - mint syrup lemon , top soda                                  | \$11 |
| <b>GRAPEFRUIT SHERBET TEMPLE</b> - grapefruit sherbet , lemonj, gingerale , grenadine | \$13 |

## Beer

|  |      |
|--|------|
| <b>BALADIN</b> - 'NazionALE'(ITA) - 6.5%abv          | \$14 |
| <b>CBCO</b> - KOLSCH(WA) - 4.8%abv                   | \$10 |
| <b>BALADIN IPPA</b> - INDIAN PALE ALE(ITA) - 5.5%abv | \$14 |
| <b>MATSO'S</b> - GINGER BEER (WA) - 3.9%abv          | \$13 |
| <b>HEAPS NORMAL QUITE</b> - XPA (SA) - 0%abv         | \$11 |



# DESSERT

## DOLCI

- Finto Limone (gf, v, nf)** - Yuzu ganache, lemon, lime, and mint liquid core \$21
- Paris-Brest (v, nfo)** - Hazelnut praline, Piedmont hazelnut pastry cream and English custard \$21
- Magnum Romulus (v, nf)** - Tiramisù with mascarpone cream, coffee-soaked savoiardi, coffee gel, and 70% dark chocolate. \$18
- Pick me up (Frangelico/black spice rum/coffee/cacao) savoiardi biscuit** \$19  
"A dessert in liquid form: nutty Frangelico and black spiced rum meet rich coffee and cacao, garnished with a classic savoiardi biscuit. An indulgent Italian-inspired treat that lives up to its name."

