

ANTIPASTI & SNACKS

Oysters \$6ea

Shark Bay scallop in shell \$12ea
baked garlic & herb crust, guanciale

Fried zucchini flowers \$18 (2pce)
pecorino, local honey

Our bread \$12

whipped ricotta, volcanic salt, olive oil

Our marinated olives \$12

Hand cut Salumi \$32

capocollo, cullata, fennel sopressa, mortadella

Confit duck arancini \$18 (3pce)

w/ spiced orange aioli

Char grilled octopus \$28

borlotti beans, crispy nduja, salsa verde

Tuna tartare \$28

stracciatella, lemon, pistachio

Calamari fritto \$26

oregano, our garlic aioli

Burrata \$25

eggplant caponata, woodfired bread

Meatballs \$22 (4pce)

tomato sugo + scamorza bianca

Woodfired focaccia \$16

mozzarella, garlic, rosemary

Beef tartare \$28

truffled egg yolk, baby burrata, focaccia toast

MAINS & PASTA

Whole fish \$MP

white wine, butter, tomato, marjoram, capers, lemon

Roasted Silver Dory \$39

potato, cime di rapa, lemon & thyme butter sauce

Sardinian braised goat leg \$44

polenta dumplings + pangrattato

Eggplant parmigiana \$36

tomato sugo, mozzarella, basil

Grass Fed MB4 + beef tallow potatoes + secret pepe sauce

300gm Scotch fillet \$64

750g Bistecca alla Fiorentina \$110

Organic potato gnocchi \$36

oxtail ragu, salsa verde

Inked spaghetti \$44

Spanner crab, chili, garlic, lemon

Tagliatelle \$20 / \$30

Ciao beef Bolognese

Penne \$35

pork ragu bianca, crispy sage, prosciutto crumble

Rigatoni \$36

pistachio cream, burrata

CIAO CIELO

PIZZA

Woodfired Pizza 48 hours 12"

*Vegan options ***

Margherita \$26 **

tomato, mozzarella, basil, olive oil

Old Fave \$30

tomato, mozzarella, prosciutto, rocket

Mushroom \$30 **

mozzarella, mushrooms, truffle oil, pecorino

Pumpkin \$29 **

pumpkin cream, mozzarella, zucchini, goat cheese, pine nuts, sage

Burrata \$32

burrata, bianca base, cherry tomato, prosciutto, basil

Big Boy \$30

tomato, mozzarella, felino salami, calabrese salami

Capricciosa \$32

tomato, mozzarella, ham, artichoke, olives, mushroom

OG Prawn \$32

tomato, zucchini, mozzarella, prawns, chilli, garlic, ricotta salata

Shhhhhh \$32

tomato, smoked scamorza, mozzarella, prosciutto, pineapple, rosemary

Mortadella \$32

mortadella, honey, stracciatella, pistachio, chilli

SIDES

Woodfired cauliflower \$14

currants, pine nuts, pancetta

Broccolini \$15

chilli, garlic, ricotta salata

Sautéed Spinach \$14

garlic, pecorino, lemon

Baby cos \$14

tarragon emulsion, pistachio, ricotta salata

Rocket Salad \$12

Reggiano parmesan, balsamic dressing

Shoestring fries \$13

*We offer our own hand stretched pizza using Italian gluten free flour \$6
Vegan or gluten free tagliatelle can be substituted where possible \$4*

COCKTAILS

Gin Martini \$26

Dutch Rules New World Dry Gin, Lillet blanc, grapefruit bitters, gigante olive verde

Vodka Martini \$26

Baxter vodka, Cocchi americano, orange twist

Limoncello Martini \$22

Our Limoncello, Dutch Rules New World Dry Gin, lemon fresca

Marmalade Martini \$22

Boatrock Marmalade Gin, Cinzano Bianco, orange bitters, orange twist

Tiramisu Martini \$22

Kahlua, Neft Vodka, Mozart Dark Chocolate liqueur, Cointreau, espresso, sugar

Mulled Wine \$16

Calabrian cabernet merlot, Cointreau, winter spices, orange

Cheeky Monkey \$23

Roku Gin, St Germain, cherry, lemon

Cielo Cello \$22

Our limoncello, Starward Two Fold Whisky, Nocello, honey, lemon

Amaretto Sour \$22

Disaronno amaretto, lemon, bitters, cherry

Whisky Sour \$22

Starward Two-Fold whisky, Montenegro, lemon

The Earl of Grey \$22

Earl Grey Tea infused Gin, lemon, elderflower syrup

Smoke Over The Andes \$22

Kraken Rum, Hai Ten Moccochini, apple juice, lime, dark brown sugar

Wine Not? \$22

Montenegro, Chambord, Sangiovese, lemon

Our Negroni \$22

Dutch Rules New World Dry Gin, 1775 Rosso, Montanaro Aperitivo, orange

Margarita Classic/Spicy \$22

el Jimador blanco, lime, sea salt, rocks

WINES BY THE GLASS

NV **Billecart-Salmon Le Reserve Champagne** Mareuil-sur-Ay, France \$26

2021 **Canti Prosecco DOC** Treviso, Italy \$15

2023 **Montevecchio Moscato Frizzante** Heathcote, VIC \$15

2022 **Domaine de Triennes Rose** Provence, France \$17

2023 **Lawson's Dry Hill Sauvignon Blanc** Marlborough, NZ \$15

2022 **Tenuta Maccan Pinot Grigio DOC** Veneto, Italy \$15

2022 **Miss Zilm Riesling** Clare Valley, SA \$16

2020 **Rockcliffe Third Reef Chardonnay** Denmark, WA \$15

2023 **Laroche Petit Chablis** Chablis, France \$26

2023 **Quartier Pinot Noir** Mornington Peninsula, VIC \$18

2022 **Cantina Tollo Nativo Sangiovese** Abruzzo, Italy \$14

2021 **Tenute Rossetti Chianti DOCG** Tuscany, Italy \$15

2023 **Torzi Matthews 'DJ' Shiraz** Barossa Valley, SA \$14

2023 **Pindarie Tempranillo, Sangiovese, Shiraz** Barossa Valley, SA \$15

SPRITZ

Aperol Spritz \$20

Aperol, DOC Prosecco, orange, soda

Limoncello Spritz \$20

Our Limoncello, Dutch Rules World Dry Gin, lemon, soda

Rosemary Spritz \$20

Dutch Rules New World Dry Gin, Hai Ten Rosemary, creme de cassis, lemon, soda

Passionfruit Spritz \$20

Baxter vodka, Hai Ten Passionfruit, lime, passionfruit puree

Watermelon Spritz \$20

Bacardi, watermelon, lime, lemonade

BREWS

By The Bottle \$11

Peroni 0.0%, Peroni 3.5%, Peroni Red 4.7%

By The Bottle \$12

Peroni Nastro Azzurro 5.0%, Moretti Birra 4.6%,

Menabrea Bionda 4.8%, Carlton Draught 4.6%,

Corona 4.5%, Napoleone Apple Cider 4.7%

Blackman's Ginger Beer 4.0% \$16

On tap \$12s / \$16p / \$30j

Pivot City Lager Geelong, Victoria

Torquay Extra Pale Ale Torquay, Victoria

NON-ALCOHOLIC

Peach Float \$14

soda + peach + lemon sorbet

Pash n Dash \$14

soda + passionfruit + lime + mint

Schweppes \$7

Pepsi, Pepsi Max, Lemonade, Ginger Ale, Tonic, Soda, Raspberry, Lemon Lime & Bitters

San Pellegrino Sparkling 1L \$10

Chinotto, Aranciata Rosso, Limonata, Aranciata \$8

Please note 10% surcharge applies on Sunday and 15% surcharge on Public Holidays.

The Management and Staff at Ciao Cielo wish to thank you for your patronage.

Card surcharge applies: Debit 1.42%, Credit 1.5%, Amex & International 2.00%

