

Garlic Bread And Bruschette

AGLIO *With garlic and olive oil.*

TRICOLORE *Tomato, cheese and pesto*

NAPOLI *Garlic, tomato and origano*

FORMAGGIO *With Mozzarella cheese*

CIAO *Garlic, tomato and fresh chopped chilli.*

SPECIALE *Half with tomato and half with cheese.*

CIPOLLE E ROSMARINO *With chopped onion, rosemary and garlic olive oil.*

BRUSHETTA *Toasted bread with garlic and topped with olive oil oregano and chopped tomatoes.*

BRUSCHETTA CON ACCIUGHE *As above topped with anchovies*

Hot and cold Starters

FRESH MANGO AVOCADO AND PRAWN *In olive oil, lemon and basil vinaigrette.*

CALAMARI *Delicately fried calamari served with tartare sauce.*

GAMBERONI *King Prawns sautéed in garlic, wine and lemon juice.*

SALMONE E GAMBERETTI *Smoked salmon and prawn salad.*

ANTIPASTO *Salamis, Mortadella, Parma ham, melon, tuna, beans, Olives, Mozzarella.*

INSALATA MARE *A mixed sea food salad marinated in olive oil, herbs and lemon dressing.*

GOAT'S CHEESE *Warm goat cheese Coated in breadcrumbs. Served with a mild pesto.*

COSTOLETTE *Spare ribs with a delicious sweet and sour sauce.*

PATE *Our chef's special home-made chicken liver pâté.*

MINISTRONE *Traditional Italian soup.*

FUNGHI *Mushrooms sautéed in white wine and garlic.*

PARMA HAM WITH SEASONAL MELON

FRITTO MISTO *Calamari, King prawns and Whitebait lightly fried. Served with tartare sauce.*

BOWL OF MIZED OLIVES

CHEF'S SPECIAL SOUP OF THE DAY

Salads

INSALATA CESARE *Lettuce, tomato, cucumber, peppers, onions, olives, Parmesan shavings and topped with home-made croutons.*

MOZZARELLA CAPRESE *Sliced mozzarella with Fresh tomatoes and home-made special dressing*

AVOCADO TRICOLORE *Avocado, mozzarella and tomato salad.*

INSALATA DI TONNO E FAGIOLI *Tuna, bean and onion salad.*

Le Paste e Risotti

Spaghetti Bolognese *Italy's most famous sauce.*

Spaghetti Carbonara *Tossed with bacon cream and egg.*

Spaghetti Amatriciana *Tossed with tomato sauce, bacon and garlic*

Cannelloni *Fresh pancake filled with minced beef and spinach topped with tomato sauce, béchamel and baked in the oven.*

Penne Terra e Mare *Garlic, mushrooms, prawns, cream and tomato sauce*

Penne Piccanti *With tomato sauce, garlic, chilli and spice salami*

Penne Vodka *Salmon, tomato and cream sauce and flambéed with vodka*

Penne Michele *Garlic, tomato sauce, spinach and mushrooms*

Lasagne *Traditional lasagne topped with cheese sauce and baked in the oven.*

Tagliatelle Adriatico *With scallops, prawns, spinach, a touch of cream and fresh chopped tomatoes*

Tagliatelle funghi *with cream, mushrooms, tomato sauce, onion, and garlic*

Crespelle *Fresh pancake filled with ricotta cheese and spinach, topped with cheese, Tomato and baked in oven*

Risotto Marinara *With tomato, garlic and home prepared mixed seafood*

Risotto Pollo *With strips of chicken, onion, peppers and a hint of tomato*

Melanzane Parmigiana *Layers of aubergines with mozzarella cheese, Tomato sauce and baked in oven*

Tortellini Genovese *Parcel Pasta filled with ricotta and spinach with pesto sauce, beans and potatoes*

Tortellini Fantasia *Filled with ricotta and spinach, with cream, ham and peas*

Pasta as starter

Le Pizze

Ghiotto

Tomato, mozzarella, and slices of the finest Italian Parma ham.

Campagnola

Mozzarella, tomato, bacon and mushrooms.

Calzone Ciao

Folded pizza with mozzarella, tomato, ham and mushrooms

Contadina

Spicy salami, onion, tomato and mozzarella cheese.

Frutti di Mare

Mussels, prawns, calamari, anchovies, mozzarella and tomato.

Margherita

Tomato and mozzarella cheese.

Vegetariana

Mixed grilled vegetables, mozzarella and tomato.

Capricciosa

Goat's cheese, mushrooms, olives, tomato and mozzarella.

Tropicale

Tomato, mozzarella cheese, ham and pineapple.

Piccante

Grilled peppers, fresh tomato, garlic, mozzarella, bacon and chili.

Pollo

Mozzarella, tomato, pieces of chicken, onions and mushrooms

Michele

Tomato, peppers, mozzarella cheese, bacon and egg.

Calabrese

Tomato, mozzarella and spicy salami.

Saracena

Mozzarella, tomato, rosemary roasted potatoes, chilli and Italian sausages.

Pesci

Salmone al Pernod *Salmon fillet with prawns, Pernod and cream sauce*

Salmone Al vino bianco *Grilled Salmon fillet in a wine and lemon sauce*

Pegaso livornese *Pegasus Fillet sautéed with white wine, garlic, tomatoes and olives*

Scampi Provinciale *Scampi sautéed in garlic, white wine, tomato sauce and herbs*

Branzino Al Cartoccio *Sea-Bass fillet baked in foil with chopped tomatoes
Garlic, white wine and mixed Italian aromatic herbs*

Branzino Al limone *Sea-bass grilled in a light lemon and white wine sauce*

Gamberoni Diavola *King Prawns cooked with chilli, tomato and white wine sauce*

Gamberoni allo spiedo *King Prawns Skewered*

Main courses are served with vegetables and potatoes of the day

SEE BLACKBOARD FOR DAILY SPECIALS

EXTRA SIDE ORDERS

Pomodori e cipolla *Tomato and onion salad served with fresh home-made dressing*

Zucchini fritti *Fried courgettes*

Patatine fritte *Chips*

Insalata mista *Crispy mixed salad*

Onion Rings

Spinaci saltati *Spinach sautéed with garlic and olive oil*

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Join Ciao Restaurant "Birthday club"

(Must be at least 12 year's old to qualify)

RULES: Very simple.....

On your birthday show a proof of identity to establish how much discount you can get.....

"Birthday discount"

For every year old you are, you will receive a 1% discount off your meal

For example: If you are 12 year old you will receive 12% discount

50 Year old- 50% discount

100 year old=FREE

The older you get the more you are worth

LE CARNI

Pollo Cacciatore *Chicken Breast, tomatoes, peppers, onions, mushroom and wine*

Scaloppine di pollo al limone *Chicken Piccata in White wine and lemon juice*

Pollo Romana *Chicken breast in white wine with Parma ham and sage*

Pollo ai funghi *Chicken breast cooked with mushrooms, cream and white wine*

Vitello al Marsala *Escalope of veal cooked in a Marsala red wine sauce*

Vitello ai funghi *Escalope of veal sautéed with mushrooms and cream sauce*

Vitello Milanese *Slice of veal in breadcrumbs lightly fried. Served with spaghetti*

Petto D'Anatra *Breast of duck glazed in a light orange and Grand Marnier sauce*

Cosciotto D'Agnello *Lamb shank in rosemary, mushrooms and mint sauce*

Fegato Veneziana *Grilled slices of calf's liver with onions and a white wine sauce*

Fracosta al Pepe *Sirloin steak cooked with black pepper corns, Brandy and cream*

Fracosta Diana *Cooked with mushrooms, onions, mustard, wine and brandy*

Filetto al gorgonzola *Fillet steak with Gorgonzola cheese and brandy sauce*

Filetto Rossini *Fillet steak, Madeira wine, topped with pate'. Served on a crouton*

Filetto Casanova *Fillet steak with mushrooms, Marsala red wine and cream sauce*

Filetto Piccante *Fillet steak in a spicy pepper, wine and cream sauce*

All main courses are served with vegetables and potatoes of the day

Just for the children (for under 10 years of age)

Spaghetti or penne – "Napoli or Bolognese"

Or Pizza

Fish goujons or Chicken goujons served with chips

Mixed Ice Cream

One soft drink (included)

TUESDAY TO FRIDAY 5 PM / 10.30 PM Closed Monday
SATURDAY 5 PM / 6.45PM SUNDAY 12 PM / 10 PM

Starters

Zuppa del giorno *Chef's special soup of the day*

Antipasto Ciao *Salame, Parma ham, melon, tuna, beans, Olives, Mozzarella*

Funghi all'aglio *Mushrooms sautéed in garlic and white wine*

Pane all'aglio/Garlic bread *Choose from the selection on the main menu*

Caprino/Goat's cheese *Coated in breadcrumbs and lightly fried Served with a mild pesto sauce*

Mozzarella Caprese *Mozzarella cheese with tomato, olive oil and basil dressing*

Pâté della casa *Chef's home-made chicken liver pâté*

Costolette *Spare ribs in a sweet and sour sauce*

Main course

Pollo alla Crema *Chicken breast cooked with mushrooms, cream and white wine*

Salmone *In a light lemon and white wine sauce*

Pollo Cacciatore *Breast of chicken, tomatoes, fresh peppers, onions, mushroom and red wine*

Pegasus *Fillet of Pegasus fish lightly sautéed with white wine, onions, capers and olives*

Bistecca di maiale *Grilled pork steak in cream and mushroom sauce*

Sogliola *Strips of sole coated in breadcrumbs*

Pollo al pepe *Chicken breast, crushed pepper corn, French mustard, cream and brandy*

Polpette *Home-made meat balls served on spaghetti*

OR

Choose any pizza or any pasta (From the main menu)

Choice of sweet (included)

Add £3.95

Agnello Al Forno *Lamb shank in rosemary, mushrooms and mint sauce*

Fracosta Diana *Sirloin steak, mushrooms, onions, mustard, wine, brandy and cream sauce*

Branzino/Sea-bass *Pan fried Sea bass with wine and lemon sauce*

Petto D'Anatra *Grilled breast of duck glazed in a light orange and Grand Marnier sauce*

Choose Any Pasta Or Pizza From The Main Menu £ 5.95

Tuesday to Friday 5.00pm/7.00pm

Saturday 5.00pm/6.45pm / Sunday 12.00pm/7.00pm

Not available on Valentine's Day Mothering Sunday Christmas Eve and New Year's Eve



SPECIALITIES of the week

STARTERS

Crayfish and avocado salad

Gamberoni Picante

Giant King Prawns in a spicy tomato and garlic sauce.

Fresh Scallops Ciao

Grilled with garlic, wine, mushroom touch cream and gratined.

Insalata Ciao

Salami, Parma ham, grilled aubergines, sundried tomatoes, mozzarella, olives, And rocket salad, drizzled with olive oil and balsamic vinegar.

Mussels-Naturale (white wine)

Bianco, (Cream and onion)

Rosso (Tomato base)

Melon and Prawns salad

Trio di Bruschetta

Three slices of home-made bruschetta. One with Dolcelatte cheese. One with chopped tomatoes. One with home-made pate'.

Avocado and sweet Herrings

Bianchetti Fritti

Fried Whitebait served with tartare sauce

Tortella di Pesce

Cod and salmon spicy fish cake served with home-made chutney

Prosciutto Rucola e Mozzarella

Parma Ham, Mozzarella cheese and fresh rocket salad.

MAIN

Fegato di Vitello Burro e salvia

Calves Liver butter and sage

Filetti di Branzino

Sea Bass fillet, garlic, white wine, fresh chopped tomatoes and Italian herbs

Filetto Ciao

Grilled fillet steak, rocket salad, parmesan shavings and balsamic vinegar dressing

Misto di pesce alla griglia

Mixed fresh grilled fish

Risotto ai Gamberoni

King prawns risotto

Filetto di Pegaso

Fillet of Pegasus fish lightly sautéed with onions, wine, capers and olives

Tris di pasta Sorpresa

Three different kind of pasta. Chef's Surprise. Minimum two People

Pesce Spada Mugnaia

Swordfish meuniere, wine and lemon glaze

Duo di pesce

Fresh Monk fish and scallops in garlic, wine, touch of cream, and pesto sauce.

Ravioli Luigi Spinach and Ricotta 8.95

Chopped tomatoes, rocket salad, pesto and a touch of cream

Veal Holstein

Slice of veal in breadcrumbs topped with fried egg, anchovies and capers

BUON APPETITO