FOOD MENU

ENTREE

CALAMARI FRITTI m — 22.0
calamari lightly dusted in semolina served with aioli and lemon.

ARANCINI v — 20.0
housemade arancini balls, made up of arborio rice and seasonal veg.

PROVOLONE v — 18.9
provolone, confit garlic & oregano.

ORIGINALE v — 17.9
san marzano tomato, confit garlic, oregano and extra virgin olive oil.

KIDS MENU 12 years of age and under

SPAGHETTI BOLOGNESE — 17.0
slow cooked minced beef in san marzano tomato.

PIZZA MARGHERITA v — 17.0
san marzano tomato and mozzarella.

PIZZA HAWAIIAN — 17.0
san marzano tomato, mozzarella, ham and pineapple.

CALAMARI & CHIPS m — 17.0
calamari lightly dusted in semolina with chips.

CHICKEN STRIPS & CHIPS (2) — 17.0
chicken tenders with chips.

SIDES

CHIPS v — 12.0
steak cut chips and tomato sauce.

BROCCOLINI AND PARMESAN SALAD v — 17.0
broccolini, fresh chilli and shaved parmesan.

CAPRESE SALAD v — 16.0 (add prosciutto +5)
roma tomatoes, bocconcini, basil and extra virgin olive oil.

PASTA & RISOTTO

PENNE RAGU — 28.9
slow cooked beef in san marzano tomato and sage.

SPAGHETTI POLLO FUNGHI — 28.9 (add pesto + 3)
roasted chicken breast, mushroom, cream and parmesan.

SPAGHETTI PRAWN & SCALLOPS m — 33.9
australian prawns, scallops and medley tomatoes.

SPAGHETTI CARBONARA — 27.9
peppered pancetta, cream and parmesan.

PENNE BOLOGNESE — 28.9
slow cooked minced beef in san marzano tomato.

RISOTTO MUSHROOM v — 27.9 (add chicken + 5)
arborio rice, mushrooms, enoki, porcini mushrooms and truffle oil.

GNOCCHI

GNOCCHI SALSA ROSSA v — 28.9
homemade potato gnocchi, cream and san marzano tomato.

PAN FRIED GNOCCHI v — 29.9
homemade potato gnocchi with roasted pumpkin, spinach, medley tomatoes, spanish onion and sage.

GNOCCHI THREE CHEESE v — 28.9 (add mushroom + 4)
homemade potato gnocchi, gorgonzola, mozzarella and parmesan.

OVEN BAKED GNOCCHI v — 28.9
homemade potato gnocchi, san mazrzano tomato, mozzarella and bocconcini.

PLEASE ADVISE YOUR WAITER OF DIETARY REQUIREMENTS

PIZZA

CALABRESE s — 27.9
san marzano tomato, mozzarella, salami, mushrooms, roasted peppers, olives and spanish onions.

CAPRICIOSSA — 27.9
san marzano tomato, mozzarella, ham, roasted mushrooms and olives.

CARNE — 28.9
san marzano tomato, mozzarella, ham, salami, pork & fennel sausage and candied onions. BBQ sauce optional.

CICCIO — 28.9
san marzano tomato, mozzarella, ham, salami, mushrooms, roasted peppers, spanish onions and bocconcini.

DIAVOLA s — 27.9
san marzano tomato, mozzarella, salami and fresh chilli.

GAMBERI m — 30.9
san marzano tomato, mozzarella, marinated prawns (garlic, salt, pepper & parsley), spanish onions, capers and bocconcini.

HAWAIIAN — 27.9
san marzano tomato, mozzarella, ham and pineapple.

MARGHERITA v — 25.9
san marzano tomato, mozzarella, bocconcini, basil and oregano.

ORTAGGIO v — 27.9
san marzano tomato, mozzarella, roasted potato, roasted zucchini, roasted eggplant, roasted pumpkin and roasted peppers.

vegan cheese +5
gluten friendly +6
extra toppings charged accordingly

PROSCUITTO — 29.9
san marzano tomato, mascarpone, fresh rocket, fresh prosciutto and shaved parmesan.

QUATTRO FORMAGGI v — 27.9
san marzano tomato, mozzarella, roma tomatoes, provolone, gorgonzola and shaved parmesan.

SALSICCIA — 28.9
san marzano tomato, mozzarella, pork & fennel sausage, roasted peppers and olives.

ITALIA — 29.9
mozzarella, roma tomatoes, bocconcini, proscuitto, fresh rocket and shaved parmesan.

ZINGARA v — 27.9
mozzarella, mushrooms, roasted mushrooms, candied onions and truffle oil.

DESSERT

TIRAMISU — 14
savioardi biscuits, mascarpone.
contains alcohol

NUTELLA PIZZA — 16
nutella and strawberries.

GELATO CUPS — 5
ask your waiter for our flavours.

AFFOGATO — 6
espresso, vanilla gelato.

add liquer + 12 — frangelico, baileys, kahlua.

WE DO OUR BEST TO ACCOMMODATE ALLERGIES, HOWEVER WE ARE UNABLE TO GUARANTEE CROSS CONTAMINATION WILL NOT OCCUR.

GLUTEN FRIENDLY & VEGAN DISHES ARE ALSO AVAILABLE

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CICCIO'S WOODFIRE PIZZERIA IS A FULLY LICENSED RESTAURANT.
CORKAGE 10

V - Vegetarian
S - Spicy

A - Australian Seafood
I - Imported Seafood
M - Mixed Seafood

When Melbourne local George Xylourgidis became a qualified chef, he didn't realise pizza would become his signature—and his edge.

After years in his family's shop, George sharpened his craft at the iconic Fazio's in Hampton under Sam Fazio, one of Melbourne's true woodfire pioneers. That's where the obsession was forged—authentic Italian flavour, fire, and the magic of bringing people together over food.

In 2020, George backed himself and opened Ciccio's Woodfire Pizzeria in Murrumbeena—right as the world shut down. While others folded, Ciccio's took off.

That same year, George was voted Best Pizza across 5 local Melbourne councils—by the people who matter most: the locals.

Fast forward to 2025, and Ciccio's was crowned Best Italian Restaurant by the Australian Good Food Guide.

From local favourite to award-winning destination, Ciccio's is built on passion, community, and seriously good pizza.

The fire's only getting started.

Functions at Ciccio's
Planning something special? From intimate gatherings to larger celebrations, Ciccio's offers tailored function experiences designed to impress. Explore our curated packages online or speak with one of our team members to create something unforgettable.
www.ciccioswoodfirepizzeria.com.au

Gift vouchers are also available – perfect for any occasion.

Loved Your Experience?
If you enjoyed your food and service, we'd truly appreciate your support with a Google review. Your feedback helps us continue delivering exceptional experiences—thank you for being part of Ciccio Woodfire Pizzeria.

Ciccio's

FOOD MENU

SINCE 2020

@ciccioswoodfirepizzeria.com

@ciccioswoodfirepizzeria

PUBLIC HOLIDAYS WILL INCURE A 15% SURCHARGE
DURING PEAK TIMES WE'RE UNABLE TO SPLIT BILLS

CICCIOSWOODFIREPIZZERIA.COM.AU