

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 17.0
SALAD **v**
broccolini, fresh chilli and shaved
parmesan.

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

PASTA & RISOTTO



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

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

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
arborio rice, mushrooms, enoki,
porcini mushrooms and truffle oil. add chicken + 5

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
homemade potato gnocchi, add mushroom + 4
gorgonzola, mozzarella
and parmesan.

OVEN BAKED GNOCCHI **v** 28.9
homemade potato gnocchi, san
marzano tomato, mozzarella and
bocconcini.

PIZZA



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

CAPRICIOSA 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,
prosciutto, 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 5
ask your waiter for our flavours. PER SCOOP

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

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

V - Vegetarian
S - Spicy

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

PLEASE ADVISE YOUR WAITER OF DIETARY REQUIREMENTS

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](https://www.facebook.com/ciccioswoodfirepizzeria)

 [@ciccioswoodfirepizzeria](https://www.instagram.com/ciccioswoodfirepizzeria)

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

CICCIOSWOODFIREPIZZERIA.COM.AU