

Entrée

Flash Fried Calamari	\$19.00
Lightly dusted with semolina	
Arancini ^V	\$19.00
Please refer to the specials menu for this week's selection	

Pasta & Risotto

Fusilli Arrabiata ^S	\$25.90
Nduja, Chilli, San Marzano tomato, Garlic, Olives & Basil	
Fusilli Beef Ragu	\$25.90
Slow cooked beef and San Marzano tomato	
Linguine Mare	\$27.90
Prawns, Mussels, Clams, Swordfish, Calamari with Garlic & San Marzano tomato	
Linguine Prawn & Scallops	\$26.00
Scallops and Prawns with Medley tomato & Rocket	
Mafaldine Carbonara	\$24.90
Pancetta & Parmesan in a Cream & Egg sauce	
Mafaldine Pollo Funghi	\$26.00
Mushroom & Chicken in a Cream sauce	
Risotto Mushroom ^{V GF}	\$24.90
Pan-fried Mushrooms, Porcini, Enoki Mushrooms & Truffle oil	
Risotto Vegetarian ^{V GF}	\$24.90
With seasonal Garden Vegetables	
Spaghetti Bolognese	\$24.90
Beef mince in a traditional San Marzano tomato sauce	

Ciccio's Gnocchi Bar

Gnocchi Salsa Rossa ^V	\$24.90
Cream and San Marzano tomato	
Pan Fried Gnocchi ^V	\$24.90
Roasted Pumpkin, Spinach, Cherry tomatoes & Spanish onions in a Butter & Sage sauce	
Gnocchi Gorgonzola ^V	\$24.90
Mushrooms & Gorgonzola in a Cream sauce	
Gnocchi Wild Mushroom ^V	\$25.90
Porcini mushrooms, Broccoli with Cream & Parmesan	
Gnocchi Three Cheese ^V	\$24.90
Gorgonzola, Parmesan & Mozzarella	
Gnocchi Nduja ^S	\$24.90
Spicy nduja, Medley tomato, Basil & San Marzano tomato	
Oven Baked Gnocchi ^V	\$25.00
Potato Gnocchi in San Marzano tomato with Bocconcini & Mozzarella	

Sides

Rosemary Garlic Potatoes	\$13.00
Steak-cut Fries	\$11.00
Broccoli Parmesan Chilli Salad ^{V GF}	\$16.00
Mixed Green Salad ^{V GF}	\$14.00
Caprese Salad	\$14.00
With fresh sliced Prosciutto crudo	Add \$4.00

Focaccia

Chilli ^V	\$13.90
Red & Green chilli & Shaved Parmesan	
Originale ^V	\$13.90
San Marzano Tomato, Garlic, Oregano & Extra virgin Olive oil	
Provolone ^V	\$14.90
Confit Garlic, Provolone cheese & Oregano	

Pizza Rossa

Calabrese	\$23.90
San Marzano Tomato, Mozzarella, Soppressa Salami, Mushrooms, Roasted Peppers, Olives & Spanish onions	
Capriccosa	\$23.90
San Marzano Tomato, Mozzarella, Shaved leg ham, Roasted Button Mushrooms, Olives & Oregano	
Ciccio	\$25.90
San Marzano Tomato, Mozzarella, Bocconcini, Shaved leg ham, Mushrooms, Roasted Peppers, Spanish onion & Soppressa Salami	
Gamberi	\$26.90
San Marzano Tomato, Mozzarella, Bocconcini, Marinated (Garlic, Pepper, Chilli) Prawns, Capers, Basil & Spanish Onion	
Hawaiian	\$23.90
San Marzano Tomato, Mozzarella, Shaved leg ham & Pineapple	
Margherita	\$21.90
San Marzano Tomato, Mozzarella, Bocconcini, Basil & Oregano	
Napoli	\$21.90
San Marzano Tomato, Mozzarella, Olives, Sardine fillets & Oregano	
Ortaggio ^V	\$24.90
San Marzano Tomato, Mozzarella, Roasted Peppers, Zucchini, Eggplant, Potato & Pumpkin	
Prosciutto	\$27.90
San Marzano Tomato, Mozzarella, Mascarpone Cheese, Freshly sliced Prosciutto, Fresh Rocket & Shaved Parmesan	
Quattro Formagi ^V	\$24.90
San Marzano Tomato, Mozzarella, Roma tomatoes, Parmesan, Provolone & Gorgonzola	
Salsiccia	\$24.90
San Marzano Tomato, Mozzarella, Bocconcini, Roasted Peppers, Italian pork & fennel sausage & Olives	
Zucca	\$23.90
San Marzano Tomato, Mozzarella, Roasted pumpkin, Potato & Pancetta	

ALL FOCACCIA'S & PIZZA'S ARE AVAILABLE GLUTEN FREE FOR AN ADDITIONAL \$4.50

Pizza Bianco

Gorgonzola ^V	\$23.90
Mozzarella, Roasted Potato, Gorgonzola, Mushrooms & Pesto	
Italia	\$25.90
Mozzarella, Bocconcini, Roma Tomato, Fresh sliced Prosciutto crudo, Fresh Rocket & Shaved Parmesan	
Pesto ^S	\$24.90
Mozzarella, Pesto, Goats Cheese, Zucchini Ribbons, Spanish Onions & Nduja	
Zingara ^V	\$25.90
Mozzarella, Mushroom, Sautéed Mushroom, Truffle oil & Candied Onions	

Dessert

House-Made Tiramisu	\$12.00
House-Made Cheesecake	\$12.00
Please ask your waiter for the flavor of the week	
Nutella Pizza ^V	\$15.00

Cold Drinks

Chinotto	\$4.00
Sparkling Mineral Water	\$5.00
Soft Drinks (1.25Lt Bottles)	\$6.00
Pepsi, Pepsi Max, Sunkist, Lemonade or Solo	
Pop Tops	\$3.90
Orange or Apple	
Iced Coffee / Mocha	\$5.00
Milkshake	\$5.00
Chocolate, Coffee, Vanilla, Lime, Caramel, Cookies & Cream, Strawberry & Blue Heaven	

Hot Drinks

Coffee	\$4.50
Latte, Cappuccino, Flat White, Espresso, Macchiato, Long Black & Mocha Latte/Chino	
Affogato	\$5.00
Decaf	\$0.50
Lactose, Almond or Oat Milk	\$0.70
Tea	\$4.50
English breakfast, Earl grey, Chamomile, Lemongrass & ginger, Green tea & Peppermint	

V = VEGETARIAN **S** = SPICY **GF** = GLUTEN FREE