

# BEVANDE

Still Water 50cl.	2.50	Juices	2.50
Sparkling Water San Pellegrino	2.95	(Orange / Peach / Pineapple / Apple)	
Soft drinks	2.75	Mosto	2.50
Nestea 33 cl	3.00	Tónica	2.75
Aquarius 33cl	3.00		

## BEERS

	GLASS	PINT	BOTTLE
Amstel	2.75	3.95	3.50
Heineken	2.75	3.95	3.75
Paulaner			4.45
Guinness			4.45
Birra Moretti	2.75	3.95	3.45
Peroni Rossa			3.45
Ichnusa sin Filtrar			4.45
Clara con Casera	2.75		
Clara con Limón	2.75		
Radler			3.50

## WINES

	GLASS	BOTTLE
<b>WHITE</b>		
VINO DE LA CASA	3.25	13.85
BITÁCORA - Rueda 100% Verdejo	3.25	13.85
GALILEO - Toscana	3.25	14.55
ROCCAVENTOSA - Pinot Grigio	3.25	13.95
OROFIEL - Rueda Verdejo 100%		13.85
BELISARIO - L'Anfora Verdicchio di Matelica		16.95
FONTANA CANDIDA - Frascati Lazio		16.95
PIERA - Pinot grigio Terre Magre		21.95
TOLLO - Chardonnay Terre di Chieti		27.95
ST MICHAEL - Gewurztraminer Alto Adige		31.85
ST MICHAEL - Sauvignon Alto Adige		33.85

<b>ROSE</b>		
LA CAMPANAS - Navarra	3.25	13.85
VIAJA BLUSH - Pinot Grigio Rose		14.85
BOLLA - Rose Veneto		16.95
VILANO - Rosado Ribera del Duero		15.65
<b>LAMBRUSCOS / SPARKLING</b>		
SANTERO - Fragolino Dolce		12.95
LAMBRUSCO ROSE DI BACO - Dell'emilia		14.50
LAMBRUSCO TINTO DI BANCO - Dell'emilia		14.50

<b>RED</b>		
SANGRÍA	4.25	JAR 14.95
VINO TINTO DE LA CASA	3.25	13.95
HACIENDA LÓPEZ DE HARO - Rioja Crianza Tempranillo	3.25	13.95
CARRAMIMBRE - Ribera del Duero Roble	4.25	18.45
ROCCAVENTOSA - Montepulciano d'Abruzzo	3.25	13.90
PAOLOLEO - Negromaro Puglia	3.95	16.85
CONDADO DE ORIZA - Ribera del Duero Roble	3.50	13.95
VILANO BLACK - Ribera del Duero Roble		18.25
FINCA RESALSO - Ribera del Duero Roble		19.85
CORTE LENGUIN - Valpolicella Veneto		16.85
PAOLOLEO - Primitivo Puglia		16.85
TALÓ - Primitivo de Manduria		24.65
PASSITIVO ORGANIC - Primitivo Puglia		19.85
FRATTASI CAUDIUM - Campania Aglianico		27.45
VIZZO ROMAGNOLI - Emilia Romagna		20.85
ST MICHAEL - Pinot noir Alto Adige		31.65
TINTO DE VERANO - Solo o con Limón	3.25	

<b>CHAMPAGNE Y CAVAS</b>		
BENJAMIN CODORNIU CAVA		6.95
VAL D'OCA PROSECCO VENETO - Blu Millesimato		17.95
BOLLA VENETO PROSECCO ROSE		19.50
ANNA DE CODORNIU BRUT		21.95
MONOGRAM - Fanciaccorta Couveee Chardonay Pinot Nero		59.00
CHAMPAGNE - Möet & Chandon Brut Imperial		62.00
CHAMPAGNE - Möet & Chandon Rose Imperial		66.00



Genova  
 Sina Pompei Bergamo Bar  
 Verona Catania Paranto Mode  
 Livorno Calabria Crotone Lecce Brin  
 na



Reggio Parma Messina Pompei Bergamo  
 Siena Siracusa Verona Catania Paranto  
 Cagliari La spezia Livorno Calabria Crotone Lecce  
 Napoli Benevento Roma Padova Palermo Catanzaro



# Ciao



Organic pizza



ciaopizza.es

COCINA  
 NONSTOP

forno a legna



## ANTIPASTI / STARTERS

<b>Provoletta:</b> soft grilled italian cheese with rocket salad and tomato sauce	10.55
<b>Tagliere di affettati:</b> table of assorted cold cuts 225gr.	11.95
<b>Tagliere di formaggi:</b> table of assorted cheese with honey 225gr.	11.95
<b>Tagliere misto:</b> mixed cold cuts and cheese 225 gr.	12.95
<b>Carpaccio Ciao:</b> beef, parmesan cheese, mushrooms and rocket salad	11.95
<b>Involtoni di bresaola:</b> bresaola rolls with rocket salad and parmesan cheese	10.95
<b>Verdure alla griglia:</b> grilled vegetables <sup>s/g</sup>	10.95
<b>Bruschetta all'italiana:</b> toasted bread seasoned with fresh tomato (3 units)	5.75
<b>Bruschettone cotto:</b> big toast with cream cheese, tomato, mozz. and boiled ham	8.55
<b>Bruschettone salmone:</b> big toast with cream cheese, tomato sauce, mozzarella, capers, onion and salmon	8.95
<b>Focaccia:</b> rosemary and olive oil	5.95
<b>Focaccia mozzarella:</b> rosemary, olive oil and mozzarella	7.25
<b>Garlic bread</b> and mozzarellla (2 units)	4.45

## INSALATE / SALADS

<b>Ciao:</b> lettuce, tomato, onion, asparagus, boiled egg, tuna, corn and olives <sup>s/g</sup>	9.95
<b>Burrata:</b> fresh cheese of Puglia with rocket salad and dried tomatoes	12.95
<b>César:</b> lettuce, roast chicken, croutons and Cesar sauce (with anchovies)	10.95
<b>Tropical:</b> lettuce, prawns, pineapple, corn and cocktail sauce <sup>s/g</sup>	10.95
<b>Caprese:</b> buffalo mozzarella, slices of tomato, rocket salad and black olives <sup>s/g</sup>	10.95
<b>Siciliana:</b> lettuce, goat cheese, dried apricots, crispy bacon and honey vinegar	10.95

## ZUPPE E MINISTRONE / HOT SOUPS

<b>Minestrone Soup</b> <sup>s/g</sup>	5.75
<b>Tomato Cream</b>	5.75

## PASTA CLASSICA



### TIPOS DE SALSA

<b>Aglio, olio e peperoncino:</b> olive oil, garlic and chillies <sup>s/g</sup>	9.95
<b>Pomodoro Fresco:</b> natural fresh tomato sauce with basil <sup>s/g</sup>	10.45
<b>Napoletana:</b> fresh tomato sauce, onion, carrot and oregan <sup>s/g</sup>	10.45
<b>Bolognese:</b> fresh tomato sauce, onion, carrot, basil and minced meat <sup>s/g</sup>	10.55
<b>Pesto:</b> basil, pinenut, olive oil, garlic and parmesan cheese	10.95
<b>Puttanesca:</b> fresh tomato sauce, basil, anchovies, capers, black olives, chillies <sup>s/g</sup>	11.45
<b>Amatriciana:</b> fresh tomato sauce, onion, basil and bacon	11.45
<b>Carbonara:</b> cream and bacon	11.45
<b>Carbonara all'italiana:</b> bacon, egg, black pepper and parmesan cheese	12.55
<b>Funghi porcini:</b> mushrooms and cream	11.45
<b>Marinara:</b> fresh tomato sauce, parsley, shrimps, mussels and clams <sup>s/g</sup>	12.95
<b>Marimonti:</b> fresh tomato sauce, onion, basil, cream, shrimps and mushrooms	11.95
<b>Rasputin:</b> cream, onion, salmon and caviar	12.95
<b>Quattro formaggi:</b> cream, gorgonzola, parmesan, mozzarella and pecorino	11.45
<b>Arrabbiata:</b> fresh tomato sauce, garlic and chilli <sup>s/g</sup>	10.45
<b>Siciliana:</b> fresh tomato sauce, eggplant, mozzarella and basil	11.45
<b>Campagnola:</b> sauteed seasonal vegetables	10.95

### TIPOS OF PASTA



MACCHERONI SPAGHETTI LINGUINE FETTUCCINE FARFALLE

## PIZZA AL FORNO A LA LEGNA / WOOD OVEN PIZZAS

<b>Margherita:</b> tomato sauce, mozzarella and oregan	8.55
<b>Marinara:</b> tomato sauce, garlic and oregan	7.95
<b>Proscuitto:</b> tomato sauce, mozzarella, boiled ham and oregan	9.95
<b>Funghi:</b> tomato sauce, mozzarella, mushrooms and oregan	9.95
<b>Prosciutto funghi:</b> tomato sauce, mozz., boiled ham, mushrooms and oregan	10.95
<b>Diavola:</b> tomato sauce, mozzarella, hot salami, chillies and oregan	11.95
<b>Siciliana:</b> tomato sauce, mozz., anchovies, black olives, capers and oregan	11.55
<b>Quattro stagioni:</b> tomato sauce, mozzarella, anchovies, black olives, boiled ham, mushrooms and oregan	11.55
<b>Quattro formaggi:</b> tomato sauce, mozzarella, roquefort, parmesan, gorgonzola and oregan	11.45
<b>Tonno:</b> tomato sauce, mozzarella, tuna, onion and oregan	9.95
<b>Ciao:</b> tomato sauce, mozz., onion, boiled ham, mushrooms, egg and oregan	12.55
<b>Carbonara:</b> mozzarella, cream, bacon and oregan	10.55
<b>Gorbi:</b> tomato sauce, mozzarella, salmon and caviar	12.95
<b>Hawaii:</b> tomato sauce, mozzarella, boiled ham, pineapple and oregan	10.95
<b>Barbacoa:</b> tomato sauce, mozzarella, bacon, barbecue sauce and oregan	10.95
<b>Frutti di mare:</b> tomato sauce, mozz., mussels, shrimps, clams, tuna and oregan	12.55
<b>Primavera:</b> tomato sauce, mozz., hot salami, peppers, onion and oregan	11.95
<b>Parmigiana:</b> tomato sauce, mozzarella, Parma Ham, rocket salad, cherry tomatoes, parmesan cheese and oregan	12.95
<b>Carciofina:</b> mozzarella, artichoke, ricotta, parmesan and semidry tomato	12.95
<b>Vesuvio:</b> tomato sauce, mozzarella, eggplant, ricotta and basil	11.55
<b>Picasso:</b> tomato sauce, mozzarella, oregan and seasonal vegetables	11.95
<b>Calzone Ciao:</b> closed pizza with tomato sauce, mozzarella, boiled ham, mushrooms, onion and egg	12.95
<b>Calzone vegetariano:</b> closed pizza with tomato sauce, mozzarella and seasonal vegetables	12.95
<b>Calzone napoletano:</b> closed pizza with tomato sauce, mozzarella, hot salami, ricotta, black pepper and basil	13.45
<b>Bufalina:</b> tomato sauce, buffalo mozzarella, cherry tomatoes and basil	12.95
<b>Capri:</b> tomato sauce, buffalo mozz., Parma Ham, cherry tomatoes and basil	13.45
<b>Sorrento:</b> tomato sauce, buffalo mozz., bresaola, cherry tomatoes and basil	13.95
<b>Pollo:</b> tomato sauce, mozzarella, peppers, onion, chicken and oregan	12.95
<b>Strudel:</b> boiled ham, mushrooms, mozzarella, bacon, rocket salad and Parm Ham	13.95
<b>Tricolore:</b> buffalo mozzarella, semidry tomato, pesto sauce and basil	12.95
<b>Toscana:</b> mozzarella, ricotta, pesto sauce, pinenut, parmesan flakes and basil	12.95

## SPECIALITÀ / SPECIALITIES

<b>Lasagna antica:</b> bolognesa sauce, mozzarella, bechamel and parmesan cheese	12.95
<b>Lasagna vegetariana:</b> fresh tomato sauce, bechamel and seasonal vegetables	12.95
<b>Maccherini al forno:</b> mushrooms, onion, boiled ham, tomato sauce and basil	12.45
<b>Risotto marinara:</b> clams, shrimps and mussels	13.45
<b>Risotto 4 formaggi:</b> four cheese sauce	12.95
<b>Risotto ai funghi:</b> two types of mushrooms, porcini, cream and parmesan flakes	12.95
<b>Berenjenas Parmigiana:</b> bolognese sauce, eggplant, parmesan cheese, mozzarella and bechamel	11.95
<b>Fettuccine Capri:</b> dried tomatoes, rocket salad and parmesan flakes	12.55
<b>Spaghetti allo scoglio:</b> clams, shrimps, mussels, garlic and parsley	13.95
<b>Spaghetti al nero di sepia:</b> gulas, shrimps, garlic and parsley	12.95
<b>Cannelloni:</b> filled rolls of pasted with meat inside	12.45

*Dimmi ciò che mangi e ti dirò chi sei...*

VAT INCLUDED - GRISSINI: 0.90 (UNIT)

## PASTA FRESCA / FRESH PASTA

<b>Gnocchi della mamma:</b> fresh tomato sauce, basil and mozzarella	10.95
<b>Gnocchi 4 formaggi:</b> four cheese sauce	12.55
<b>Gnocchi sorrentino:</b> buffalo mozzarella, cherry tomatoes and rocket salad	12.55
<b>Ravioli antica:</b> filled pasta of meat with fresh tomato sauce, cream and gorgonzola	11.55
<b>Ravioli porcini:</b> filled pasta of meat with cream, mushrooms and porcini	12.45
<b>Ravioli dello chef:</b> filled pasta of meat with sirloin tip, onion, mushrooms, fresh tomato sauce, basil and cream	13.95
<b>Tortellini 4 formaggi:</b> filled pasta of spinach and ricotta inside with four cheese sauce	12.95
<b>Tortellini della nonna:</b> filled pasta of ricotta and spinach, leek sauce, mushrooms	12.95
<b>Tortellini gamberi e zucchini:</b> cream, zucchini, shrimps, nut meg, black pepper	13.95
<b>Tortellini boscaiola:</b> filled pasta of meat with Parma ham, onion, mushrooms and cream	12.95
<b>Fagottini:</b> filled pasta of sweet pear with gorgonzola and truffle	13.95
<b>Rigatoni fume:</b> cream, tomato sauce, onion bacon and basil	12.45
<b>Pappardelle del monte:</b> mushrooms, cherry tomatoes and truffle	14.95
<b>Papperdelle tonnate:</b> red tuna of Almadra, leek, cherry tomatoes and onion	14.95
<b>Papperdelle ai carciofi:</b> artichoke, crispy bacon and parmesan	14.95

### TIPOS OF PASTA



TORTELLINI FAGOTTINI PAPPARDELLE GNOCCHI RAVIOLI RIGATONI

## CARNE / MEAT

<b>Petto di pollo:</b> grilled chicken breast	10.65
<b>Pollo rosa:</b> chicken breast with fresh tomato sauce and cream	10.95
<b>Stretti di pollo:</b> breaded chicken strips with french fries (5 units)	8.95
<b>Milanese:</b> breaded chicken with french fries	10.95
<b>Hamburguer:</b> burger, lettuce, tomatoes and cheese	10.45
<b>Scaloppine 4 formaggi:</b> pork with four cheese sauce	13.25
<b>Scaloppine marsala:</b> pork with italian wine marsala reduction and cream	13.25
<b>Scaloppine pizzaiola:</b> pork with tomato sauce, Parma ham and mozzarella	13.25
<b>Scaloppine al limón:</b> pork with olive oil, flour and lemon	12.95
<b>Ossobuco:</b> beef meat at Silician style with rice	18.55
<b>Entrecotte:</b> of native breed (300 grs aprox)*	21.45

\* Served with salad or french fries

## PESCE / FISH

<b>Baked salmon with rice or vegetables</b> <sup>s/g</sup>	17.95
<b>Tuna of Almadra with vegetables</b> <sup>s/g</sup>	19.95

## DESSERTS

<b>Tiramisú</b>	5.75	<b>Chocolate Cake</b>	5.75
<b>Pannacotta</b>	5.75	<b>Pizza Nutella</b>	6.25
<b>Cheesecake</b>	5.75		

<sup>s/g</sup> gluten free