



## GOURMET PIZZA 30 cm

### Gianni's **\$299**

White pizza with mozzarella, zucchini, pesto, shrimp, lettuce, parmigiano and balsamic reduction.

### Molese **\$299**

White pizza with thinly sliced tomato, arugula, parmigiano and prosciutto.

### Puglia **\$299**

White pizza with pesto, mozzarella, prosciutto, lettuce, parmigiano and balsamic reduction.

### Mare e Solé **\$299**

White pizza with blue cheese, pear, walnut, prosciutto and honey.

### Monopoli **\$299**

Tomato, mozzarella, cream cheese, blue cheese, parmigiano cheese, arugula and pepperoni.

### Extra ingredient 80 g **\$60**

### Extra burrata 110 g **\$150**

## PIZZA TRADIZIONALE 30 cm

*\*Created with imported Italian products\**

### Margherita Deluxe **\$329**

Tomato, mozzarella, fresh burrata cheese, basil and extra virgin olive oil.

### Preferita **\$329**

Tomato, mozzarella, cherry tomato, oregano, arugula, fresh mozzarella, parmigiano cheese, prosciutto.

### Boscaiola **\$329**

Tomato, mozzarella, italian sausage, bacon and button mushrooms.

### Campana **\$349**

Tomato, mozzarella, fresh burrata cheese, prosciutto and basil.

### Saporita **\$349**

Tomato, mozzarella, italian sausage, cream cheese, gorgonzola cheese, parmigiano cheese and pepperoni.

### Calzone **\$329**

Closed pizza, tomato, mozzarella, mushrooms, artichoke, olives, prosciutto and rest mozzarella.

### Bella Napoli **\$349**

Tomato, mozzarella, fresh burrata cheese, anchovies, olives, cherry tomato and basil.

### Extra ingredient 80 g **\$60**

### Extra burrata 110 g **\$150**

## DOLCI

### Pizza a la Nutella 280 g **\$189**

White pizza spread with nutella and fresh strawberries.

### Tiramisú 180 g **\$189**

A classic. Ladyfingers dipped in coffee, layered with a mascarpone-based cream.

### Tiramisú al Frutti di Bosco 180 g **\$189**

Ladyfingers dipped in coffee, layered with a mascarpone-based cream and berries.

### Blackberry Cheesecake 160 g **\$189**

Homemade blackberry cheesecake.

### Gelato al Cioccolato 200 g **\$169**

Creamy chocolate ice cream served with whipped cream, almonds, nuts and cookies.

### Gelato di Vaniglia 200 g **\$169**

Creamy vanilla ice cream served with whipped cream, almonds, nuts and cookies.



## MENÚ



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## ANTIPASTI

### Bruschetta 220 g \$229

Diced tomato marinated in extra virgin olive oil, basil and oregano, served on toasted homemade garlic bread accompanied by goat cheese croquettes.

### Bruschetta di Salmone 180 g \$249

Extra virgin olive oil and lime marinated smoked salmon served on a toasted homemade garlic bread, served with a goat cheese, honey and cream cheese spread.

### Meatballs 220 g \$229

Homemade meatballs in a pomodoro and basil sauce, served with gratinated mozzarella cheese and spaghetti with pesto.

### Frittura di Calamari e Gamberi 300 g \$329

Deep fried calamari, crudites and shrimp lightly tossed in semola served with our homemade fritelline.

### Tartare di Tonno 180 g \$299

Cubes of Banderas Bay fresh tuna marinated in olive oil, Dijon and old style mustard, shallots and diced basil served with our homemade fritelline. -

### Peppata di Mare 400 g \$299

Shrimp, clams and calamari sautéed in a sweet anise licor, cherry tomato, parsley and garlic with a touch of peperoncino chili pepper.

## INSALATE

### Fragola 180 g \$249

Mixed salad with strawberries, prosciutto and roasted almonds dressed in an old-style mustard vinaigrette.

### Caprese 220 g \$249

Sliced tomato with fresh mozzarella cheese drizzled with our homemade pesto.

### Ciao 180 g \$249

Thinly sliced beets, orange and fresh lettuce drizzled with an orange and tarragon vinaigrette topped with a goat cheese croquette.

### Baco 180 g \$249

Mixed salad with grapes and dried cranberries with blue cheese and roasted walnuts in a honey mustard and parsley dressing.

### Cesar 180 g \$229

Romaine lettuce, croutons and parmigiano cheese dressed with our classic caesar dressing.

### All'Italiana 180 g \$229

Delicious salad prepared with lettuce, cucumber, tomato, red onion, black olives, bell peppers, oregano, tossed in our famous italian dressing.

## PRIMI

### Gnocchi Pesto e Burrata 300 g \$299

Soft gnocchi in our homemade pesto, parmigiano and fresh burrata cheese.

### Spagetti con le Cozze 300 g \$299

Spaghetti with mussels and cherry tomato sautéed in white wine, our homemade pomodoro sauce and a spicy touch of peperoncino chili pepper.

### Rigatoni allá Vodka 260 g \$299

Pancetta and onion with aromas of vodka in a rosé sauce.

### Rigatoni allá Boscaiola 280 g \$349

Aglio e olio with spicy sausage, pancetta, mushrooms, spinach and fresh burrata cheese, finished in a rosé sauce.

### Fettuccine Gamberoni Rosé 240 g \$499

Fettuccine with U8 jumbo shrimp sautéed with white wine and garlic in a rose sauce.

### Gnocchi al Salmone Rosa 180 g \$299

Gnocchi with fresh salmon in our glamorous rose sauce.

### Lasagna 300 g \$299

Homemade meat sauce lasagna baked in our wood burning oven topped with mozzarella cheese.

### Cannelloni 300 g \$299

Woodburning oven baked cannelloni stuffed with ricotta cheese and spinach topped with a rose sauce and gratinated with mozzarella cheese.

### Pasta al Forno con Polpettine 280 g \$299

Rigatoni with meatballs in a tomato basil sauce baked in our wood burning oven.

### Fettuccine Frutti di Mare 350 g \$329

Fettuccine with shrimp, calamari, mussels and clams in our homemade pomodoro sauce.

### Fettuccine Alfredo with Chicken 300 g \$269

Fettuccine with chicken in our creamy Alfredo sauce.

### Fettuccine Alfredo with Shrimp 300 g \$289

Fettuccine with shrimp in our creamy Alfredo sauce.

### Fettuccine Alfredo with Salmon 300 g \$289

Fettuccine with salmon in our creamy Alfredo sauce.

### Extra burrata 110 g \$150

## PIATTO FORTE

### Rib Eye Steak 400 g \$749

Grilled rib eye steak marinated in olive oil and fine herbs accompanied by mashed potatoes and baby vegetables.

### Filet Mignon 220 g \$489

Grilled beef tenderloin accompanied by mashed potatoes and baby vegetables.

### Pollo alla Parmigiana 220 g \$369

Breaded chicken breast topped with pomodoro sauce and gratinated mozzarella cheese. Served with rigatoni in a pomodoro sauce.

### Pork Shank 400 g \$429

Slow roasted pork shank cooked in its own jus accompanied by mashed potatoes and baby vegetables.

### BBQ Ribs 400 g \$389

Slow roasted pork ribs finished in our wood burning oven slathered in our delicious homemade BBQ sauce accompanied by crispy French fries.

### Lamb Ossobuco 500 g \$499

Slow roasted lamb shank cooked in a demi-glace and red wine reduction, accompanied by gnocchi and baby vegetables.

### Salmone al Limone 220 g \$489

Grilled salmon bathed in a white wine and lemon sauce with dill and capers, accompanied by baby vegetables and parmigiano rustic mashed potatoes.

### Gamberoni Jumbo 240 g \$549

Grilled U8 jumbo shrimp sautéed with brandy accompanied by mashed potatoes and baby vegetables.

## PIZZA 30 cm

### Margherita \$249

Mozzarella, basil and extra virgin olive oil.

### Marinara \$249

Tomato, mozzarella, basil and finely chopped garlic.

### Pepperoni \$249

Tomato, mozzarella and pepperoni.

### Romana \$269

Tomato, mozzarella, basil, anchovies, capers and black olives.

### Crudaiola \$269

Tomato, mozzarella, arugula, goat cheese and olive oil.

### Napoletana \$269

Tomato, mozzarella, basil and anchovies.

### Hawaiana \$249

Tomato, mozzarella, basil, pineapple and ham.

### Messicana \$269

Tomato, mozzarella, pepperoni, jalapeño peppers and black olives.

### Ciao \$299

Tomato, mozzarella, sausage and mushrooms.

### San Daniele \$289

Tomato, mozzarella and prosciutto.

### Mama Carmela \$289

Tomato, mozzarella, salami and blue cheese.

### Capricciosa \$299

Tomato, mozzarella, prosciutto, mushrooms, artichoke and olive oil.

### Meat Lovers \$299

Tomato, mozzarella, salami, pepperoni, bacon and ham.

### Vegetariana \$269

Tomato, mozzarella and seasonal vegetables.

### Frutti di Mare \$329

Tomato, mozzarella and fresh seafood.

### Surf and Turf \$329

Tomato, mozzarella, sausage, bacon and shrimp.

### Cinque Formaggi \$329

Tomato, mozzarella, cream cheese, blue cheese, goat cheese and parmigiano cheese.

### Extra ingredient 80 g \$60

### Extra burrata 110 g \$150