



# ciao chow

December 2017

## Antipasti

Serving sizes are suggested per person.

### - PROTEINS -

**Prosciutto Cotto \$40**  
Cooked Prosciutto from Emilia Romagna

**Salame Napoli \$40**  
Soft, sweet Neapolitan salami

**Spianata Calabra \$40**  
Calabrian spicy salami

**Pancetta Coppata \$40**  
Pancetta-rolled pork belly

**NEW Crostini di Fegatini \$46**  
Chicken liver pâté, red onion jam on grilled Ciabatta

**Salame al Tartufo \$48**  
Black truffle salami from Toscana

**Lingua Salmistrata \$51**  
Thinly-sliced Ox tongue, garlic-parsley sauce

**Bresaola \$52**  
Air-cured beef rump

**Salmone Affumicato \$53**  
House-smoked salmon

**Fritto di Calamari \$76**  
Battered and fried baby squid

**Prosciutto di Parma \$82**  
Parma ham, aged 24 months

**Carpaccio di Manzo \$85**  
Beef Carpaccio, lemon mustard, truffle, Parmigiano Reggiano

**Polpettine al Pomodoro \$98**  
Classic Italian meatballs in fresh tomato sauce

**Piatto di Salumi \$110**  
Selection of goose, pork and wild boar salami

**★ Prosciutto Nero \$120**  
Special black pig Prosciutto, aged 36 months

### - CHEESE -

✓ **Caprino \$45**  
Soft goat cheese

✓ **Taleggio \$45**  
Mild and fruity cheese from Lombardia

✓ **Ricotta di Bufala \$48**  
Buffalo Ricotta from Campania

✓ **Parmigiano Reggiano \$52**  
Parmesan cheese, aged 24 months

✓ **Gorgonzola Piemontese \$57**  
Piemontese blue cheese layered with Mascarpone

✓ **Pecorino Romano \$79**  
Hard, hearty sheep's milk cheese

★ ✓ **Burrata Pugliese \$105**  
Burrata from Puglia

✓ **Mozzarella di Bufala \$105**  
Buffalo Mozzarella from Campania

### - VEGETABLES -

✓ **Selezione di Olive Intere \$43**  
Selection of marinated olives

✓ **Bruschetta alle Olive Nere \$49**  
Black olive Bruschetta on grilled Ciabatta

✓ **Bruschetta al Pomodoro \$49**  
Tomato Bruschetta on grilled Ciabatta

✓ **Caprese \$53**  
Mozzarella, fresh tomato, oregano, extra-virgin olive oil

✓ **Patate Arrosto \$60**  
Roasted crispy potatoes

**NEW** ✓ **Arancini ai Funghi e Tartufo \$72**  
Crispy rice balls with wild mushroom, black truffle, truffle mayonnaise

## Zuppa e Insalate

Soup & Salad

**Zuppa del Giorno \$79**  
Soup of the Day

**Caesar \$100**  
Romaine, croutons, Caesar dressing (chicken breast add \$28)

**Chop Chop \$102**  
Chopped Iceberg and Romaine lettuce, salami, Mozzarella, marinated chickpeas, thyme oregano dressing

✓ **Kale \$102**  
Kale, pine nuts, croutons, honey garlic dressing

**NEW** ✓ **Pomodoro e Mozzarella \$102**  
Heirloom tomato, buffalo Mozzarella, creamy balsamic dressing, extra-virgin olive oil

★ ✓ **Panzanella \$105**  
Cherry tomato, cucumber, red onion, capers, olives, basil, extra-virgin olive oil, grilled garlic bread

**NEW** ✓ **Cavoli Misti \$109**  
Red cabbage, charred brussel sprout, roasted tomato, pear, smoked paprika vinaigrette

**NEW** ✓ **Spinaci e Farro \$118**  
Baby spinach, radicchio, Farro, yellow beets, parsley, roasted shallot vinaigrette

**Gamberi \$124**  
Shrimp, radicchio, avocado, cucumber, Pancetta, bisque dressing

**Polpo e Patate \$124**  
Crispy seared octopus, baby potatoes, green beans, arugula, red onion, lemon dressing



## Pizza

Authentic Neapolitan Pizza

### Pizza Tradizionale

#### ✓ **Marinara \$119**

San Marzano tomato, garlic, oregano, extra-virgin olive oil

#### ★ ✓ **Margherita \$129**

San Marzano tomato, Mozzarella, Parmigiano Reggiano, basil, extra-virgin olive oil

#### ✓ **Margherita Extra \$159**

San Marzano tomato, Mozzarella, roasted tomato, garlic, Parmigiano Reggiano, basil, extra-virgin olive oil

### Pizza Speciale (Tomato base)

#### **Ananas \$140**

San Marzano tomato, Mozzarella, Prosciutto Cotto, fresh grilled pineapple

#### **Calabrese \$142**

San Marzano tomato, Mozzarella, Parmigiano Reggiano, Calabrese salami, chili flakes

#### **Pizza Stella \$150**

San Marzano tomato, Mozzarella, cherry tomato, bell pepper, olive, with a star shaped Ricotta filled crust

#### **BBQ Chicken \$172**

Grilled barbecue chicken, Mozzarella, red onion, cilantro, tangy bbq sauce

#### **Due Salami \$162**

San Marzano tomato, Mozzarella, Neapolitan salami, Salsiccia salami

#### **Prosciutto e Rucola \$213**

San Marzano tomato, Mozzarella, Parmigiano Reggiano, Prosciutto di Parma, arugula

#### ★ **Italian Butcher \$219**

San Marzano tomato, Mozzarella, Prosciutto di Parma, 'Nduja Calabrese, Calabrese salami, chili oil

### (White base)

#### **Tonno \$149**

Tuna, Mozzarella, red onion, olives, arugula

#### **Carbonara \$162**

Mozzarella, bacon, egg, red onion, basil, garlic, black pepper

#### ✓ **Quattro Formaggi \$179**

Mozzarella, smoked Scamorza, Gorgonzola, Parmigiano, basil, garlic, oregano

#### ✓ **Tartufo \$183**

Wild mushrooms, goat cheese, truffle, roasted garlic

### (Pesto base)

#### ✓ **Grilled Vegetable \$145**

Pesto, grilled eggplant, zucchini, pumpkin, Parmigiano Reggiano

#### ✓ **Verde \$199**

Pesto, Mozzarella, asparagus, spinach, artichoke, roasted garlic

### — Create your own pizza —

Step 1. Choose a base of Tomato, White, or Pesto \$89

Step 2. Choose one or more cheeses + \$34 each

Gorgonzola / Mozzarella / Ricotta / Smoked Scamorza

Step 3. Choose additional toppings

#### Protein + \$39 each

24 month Prosciutto di Parma / Anchovies / Egg / House Smoked Salmon  
Italian Sausage / Bacon / Ham / Italian Clams / Meatball / BBQ Grilled Chicken  
Calabrese Salami / Neapolitan Salami / Salsiccia Salami / Truffle Salami / Shrimp / Tuna

#### Vegetables + \$29 each

Artichoke Hearts / Arugula / Black Olives / Black Truffle / Button Mushrooms  
Fresh Cherry Tomato / Fresh Chili / Garlic / Fresh Grilled Pineapple  
Jalapenos / Red Onion / Roasted Garlic / Fresh Bell Peppers / Wild Mushrooms / Roasted Tomato

#### Complimentary Toppings

Basil / Chili Flakes / Chili Oil / Oregano / Parmigiano Reggiano

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## Pasta

We offer both selections of dry Gragnano pasta and daily made in-house fresh pasta

### Di Gragnano

#### Rigatoni alla Carbonara \$139

Rigatoni with smoked pork cheeks, Pecorino, egg, black pepper

#### ✓ Spaghetti al Pomodoro Fresco \$149

Spaghetti made with only freshly imported San Marzano tomatoes and basil

#### ★ Fregola con Frutti di Mare \$192

Sardinian petite pasta with black mussels, clams, prawns, cherry tomatoes

#### Linguine alle Vongole \$193

Linguine with Italian clams, chili and garlic in white wine

### Pasta Fresca

#### Orecchiette \$105

Ear shaped pasta with broccoli and sun-dried tomato, broccoli purée, chili flakes

#### **NEW** Gnocchi di Zucca \$113

Pumpkin Gnocchi with Tuscan pork sausage, cherry tomatoes, kale, in a Parmigiano Reggiano cream sauce

#### Casarecce con Salsiccia Toscana \$132

Loosely twisted short pasta with Tuscan pork sausage and sautéed kale

#### Fettuccine alla Bolognese \$145

Fettuccine in a slow-cooked pork and beef ragu

#### **NEW** Pappardelle con Brasato di Guancia di Manzo \$150

Pappardelle with braised beef cheeks in a red wine sauce

#### ✓ Ravioli Ricotta e Funghi \$163

Ravioli filled with Ricotta, wild mushrooms, Parmigiano Reggiano, black truffle in a sage butter sauce

#### ✓ Tagliolini al Tartufo \$199

Tagliolini with black truffle, Parmigiano Reggiano butter sauce

## Secondi

#### **NEW** ✓ Risotto alla Zucca, Stracciatella e Tartufo Nero \$190

Pumpkin Risotto with Stracciatella, Parmigiano Reggiano and black truffle

#### Cotoletta alla Milanese \$195

Breaded, fried veal loin with a cherry tomato, arugula salad and grilled half lemon

#### ★ Costolette d'Agnello alla Griglia \$260

Grilled Australian lamb chops topped with citrus anchovy butter, sautéed spring beans

#### Filetto di Branzino Grigliato \$298

Grilled Italian sea bass filet with sautéed broccoli raabs and Salsa Verde

#### Zuppa di Pesce (To Share) \$460

Assorted seafood in a white wine, garlic, cherry tomato broth, with a baked pizza dough top

#### Grilled Bone in Rib-Eye (To Share) \$990

42 ounces AAA grade Canadian Angus beef, served with an assortment of roasted vegetables

## Dolci

House-made desserts

#### **NEW** GROM Gelato \$45

Extra-dark chocolate (dairy free) / Strawberry sorbet / Vanilla

#### **NEW** Affogato \$55

Espresso served with GROM gelato

#### Crema Catalana \$69

Custard pudding with a crunchy caramelized sugar top

#### ★ Raviolo Nutella e Banana \$72

Nutella and banana-filled pizza dough Ravioli

#### Torta al Cioccolato \$80

Rich dark chocolate tart with whipped cream

#### Tiramisu \$80

Classic Italian coffeecake