



# ciao chow

June 2018

## 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

**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

**NEW Crostini con Carne Fresca Battuta \$84**  
Piedmont Fassona beef tartare on grilled Ciabatta

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

**Polpette 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

✓ **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, bell pepper, 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



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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

#### **NEW** Paccheri alla Genovese Napoletana \$155

Paccheri with Neapolitan style beef ragu, Parmigiano Reggiano

#### ★ 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

#### **NEW** Cavatelli con N'duja e Ricotta Salata \$125

Cavatelli with Calabrian spicy pork sausage, tomato sauce, eggplant, sheep Ricotta

#### **NEW** ✓ Trofie al Pesto \$126

Trofie with basil pesto, green beans, baby potato, sun-dried tomato, roasted pine nuts

#### **NEW** Gnocchetti con Fave e Salsiccia \$130

Gnocchetti with Italian sausage and fava beans

#### Fettuccine alla Bolognese \$145

Fettuccine in a slow-cooked pork and beef ragu

#### ✓ Ravioli Ricotta e Funghi \$163

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

#### **NEW** ✓ Pappardelle con Piselli, Fave e Tartufo Nero \$178

Pappardelle with peas, fava beans, black truffle in a Parmigiano Reggiano cream sauce

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## Secondi

#### Cotoletta alla Milanese \$195

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

#### **NEW** ✓ Risotto ai Piselli, Asparagi, Stracciatella e Tartufo Nero \$198

Risotto with peas, asparagus, Stracciatella, Parmigiano Reggiano and black truffle

#### ★ 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

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## Dolci

House-made desserts

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

Caffè/Caramello al Sale/Gianduja/Limone sorbet/Yogurt

#### **NEW** Sorbetto di Yogurt, Saba e Fragole \$69

Strawberry purée with yogurt sorbet and grape syrup

#### ★ Raviolo Nutella e Banana \$72

Nutella and banana-filled pizza dough Ravioli

#### **NEW** Zabaglione e Cantucci \$74

Fluffy custard cream with Hazelnut Gelato and Tuscan-style biscuits

#### **NEW** Torta al Limone e Mascarpone \$75

Lemon tart with crunchy caramel top, Mascarpone cream and raspberry sauce

#### Torta al Cioccolato \$80

Rich dark chocolate tart with whipped cream

#### Tiramisu \$80

Classic Italian coffeecake



## 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

**NEW** ✓ **Salsiccia e Melanzane \$160**

San Marzano tomato, Mozzarella, Italian sausage, bell pepper, fried eggplant, basil, chili flakes

**Due Salami \$162**

San Marzano tomato, Mozzarella, Neapolitan salami, Salsiccia salami

**BBQ Chicken \$172**

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

**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)

**NEW** ✓ **Ricotta e Spinaci \$155**

Mozzarella, Ricotta, sautéed spinach, roasted garlic

**NEW** ✓ **Ricotta e Funghi \$158**

Mozzarella, Ricotta, wild mushrooms, rosemary

**Carbonara \$162**

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

**NEW** **Radicchio e Gorgonzola \$170**

Mozzarella, Gorgonzola, radicchio, salame Napoli, red onion

✓ **Quattro Formaggi \$179**

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

### 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