



WELCOME TO

CIAO BABY CUCINA®



The popularity of italian cuisine the world over is no coincidence. where else will you find the incredible variety of food, pleasing not only to the palate but other senses too - but in a good traditional italian cucina. a place where deft skills combine fresh vegetables, well selected meats or seafood with aromatic herbs and the right choice of condiments into delectable dishes catering for everyone's taste. always tasty, always fresh, the menu of our cucina reflects our love of good, honest cooking and the pleasure of having your company.



 = Vegetarian

 = Banting

 = Contains Nuts

Time to impress or time to hang out... the white of the napkin, the feel of the glass...

V = Vegetarian

🍷 = Banting

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starters

FOCACCIA, PANE E BRUSCHETTA

- Italian breads** V R25
Home baked Italian bread served with virgin olive oil and balsamic vinegar
- Focaccia** V R35
- Garlic Focaccia** V R40
Flat bread baked in the pizza oven with garlic and oregano
- Garlic and Cheese Focaccia** R45
Flat bread baked in the pizza oven with garlic, cheese & oregano
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- Bruschetta Mista Board** R110
Sliced sourdough bread, chargrilled, rubbed with fresh garlic and drizzled with extra virgin olive oil
Variety of meat bruschetta:
Fennel, Parmaham and salami
Buffalo Mozzarella, tomato and fresh basil
Asparagus and Parmaham
- Bruschetta Verdura Board** V R100
Sliced sourdough bread, chargrilled, rubbed with fresh garlic and a drizzle of olive oil
Variety of Vegetarian bruschetta:
Asparagus and Parmesan Cheese
Mozzarella and Red Pepper
Parmesan and Ricotta Pesto 🥜

antipasti starters

- Melanzane Alla Parmagiana** V R90
Baked egg plant, mozzarella cheese and tomato
- Avocado Ritz** R90
Sunripe avocado filled with cooked prawns and topped with a tangy seafood dressing, served on a bed of crisp lettuce

ANTIPASTI WOODEN PLANKS

The best of authentic Italian cuisine all in one, platters include the finest quality produce and freshest ingredients to ensure your taste buds are taken on a real Italian journey. Ideal for sharing around the table with friends and family.

- Meat antipasti plank (for one)** 🍷 R110
Cured meats
Mortadella, salami Milano, prosciutto, salami piccante, bresaola
Italian cheeses
Mozzarella with chilli and mint, Pecorino with sweet marinated pears
Pickles
Kalamata olives, caper berries and sweet jalapeno
Caponata agrodolce 🥜
Aubergine done the Sicilian way – sweet and sour - with fried polenta
- Vegetable antipasti plank (for one)** V R100
Roast Vegetables
Zucchini, Aubergine, Fennel and peppers char grilled and marinated in fresh herbs and olive oil
Italian cheeses
Mozzarella with chilli and mint, Pecorino with sweet marinated pears
Pickles
Kalamata olives, caper berries and sweet jalapeno
Caponata agrodolce 🥜
Aubergine done the Sicilian way -sweet and sour- with fried polenta
Ricotta and Pesto
Cow's milk ricotta cheese with Parmesan and pesto

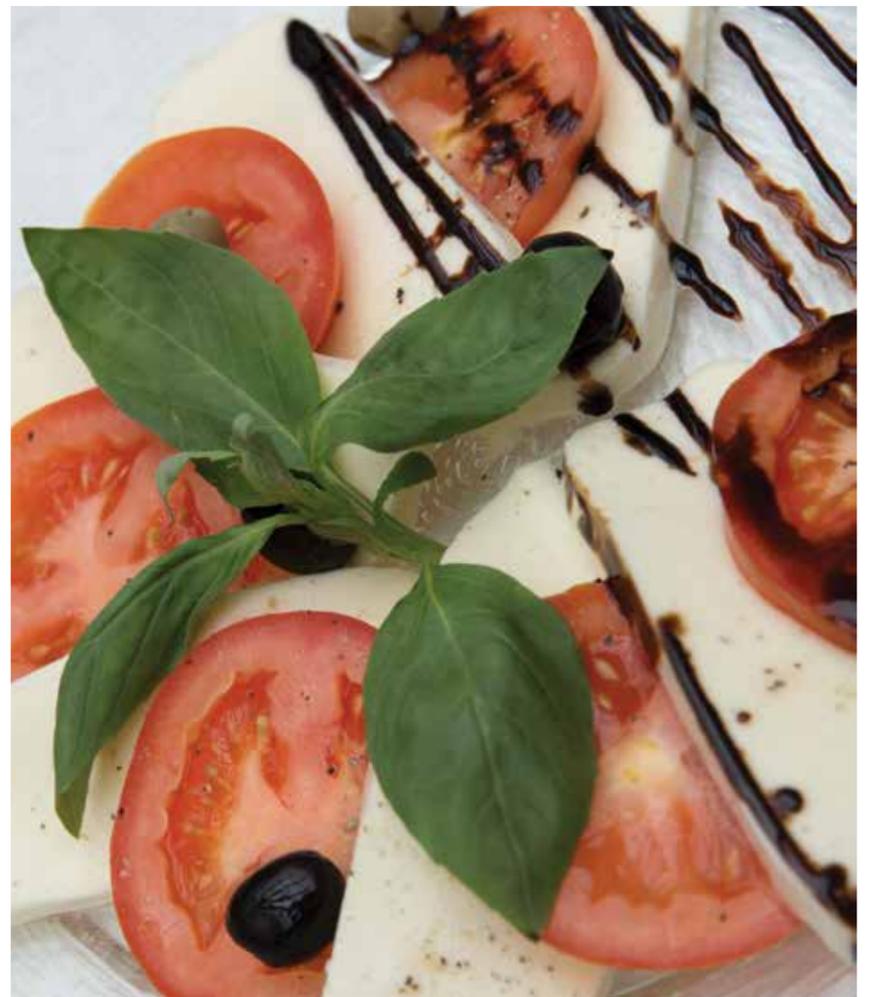
zuppa

- Summer Minestrone** V 🥜 R60
Ministrone Estivo – A refreshing way to begin a summer meal, made with young peas, potatoes, fresh mint, broad beans. Served with a dollop of fresh pesto
- Italian Bean Soup Zuppa di fagioli** R80
Traditional Italian bean and pasta soup with pancetta

CICCHETTO AND ANTIPASTI PLATES

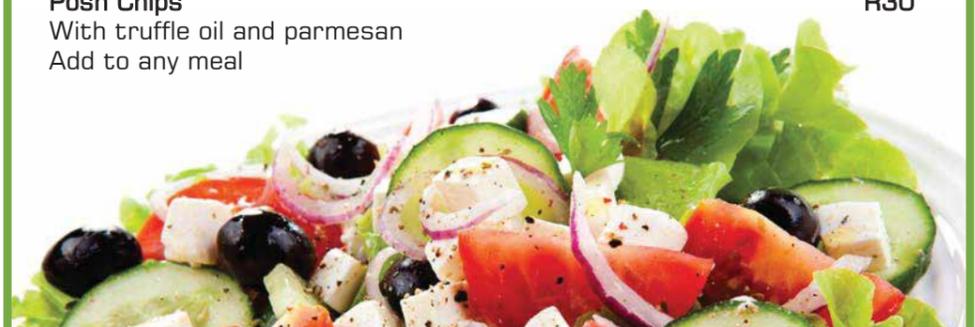
Chicchetti are small snacks, which are typically eaten accompanied by a small glass of wine, called an ombra. The pleasure of a nice ombra accompanied by a cicchetto or two, still lives on today!!

- Arancini Balls** V R55
Crispy Italian Rice Balls with herbs and mozzarella stuffing, served with a tomato salsa
- Caprese Plate** V 🍷 R75
Buffalo mozzarella, fresh basil and sweetplum tomatoes
- Chicken Livers Peri Peri** R55
Chicken liver peri-peri prepared the South African way, served with bruschetta
- Crispy Calamari** 🍷 R85
Fried Calamari served in a Limoncello butter
- Beef Carpaccio** 🍷 R79
Carpaccio di Manzo alla Rucola
Seared fillet with wild rocket, Parmesan cheese, roasted pine nuts and sweet mustard
- Mixed Mushroom Fritti** V R89
Crispy fried mushrooms with sweet gorgonzola sauce



sides

- Patatini - Chips, Italian style Mashed Potato or Rice** R30
seasonal spring vegetables, rocket and parmesan
- Mixed Salad** R30
- Italian Style Spinach** R30
- Stylish Chips** R30
With garlic and parsley
Add to any meal
- Posh Chips** R30
With truffle oil and parmesan
Add to any meal



insalata

Every salad is made with freshest and finest quality rocket, watercress and baby lettuce

- Insalata Caprese**  **R110**
Salad from Capri - Torn Buffalo mozzarella, mixed ripe tomatoes, fresh basil and extra virgin olive oil
- Warm roasted butternut salad**  **R80**
Warm roasted butternut, feta, pine nuts, pancetta, rocket and parmesan croutons
- Bresoala, Potato and Horseradish Salad** **R85**
Thinly sliced bresoala, baby potatoes and celery leaves dressed with horseradish, crème fraiche and lots of lemon
- Greek Salad**  **R80**
Classic Greek salad with creamy feta and marinated olives
- Salmon salad** **R125**
Smoked salmon, horseradish and new potato, spring onion, chives and a squeeze of lemon
- Chicken Liver, Broccoli and Egg Salad**  **R90**
Char grilled chicken livers, broccoli, crunchy cauliflower, fennel, cherry tomatoes, boiled egg, marinated olives and fresh lemon
- Caesar Style Salad** **R90**
Baby greens, anchovies, soft boiled egg, Parmesan shavings and croutons
Add: char-grilled chicken breast for R45
Add: smoked salmon for R55
- Insalata de la Casa**   **R82**
Mixed leave, torn mozzarella, roasted peppers and beetroot, pine nuts, carrots, onion and fresh basil
- Chicken Salad** **R80**
Tender, grilled chicken breast pieces on a bed of crunchy lettuce, red cabbage, grated carrots, sliced cucumber, tomatoes and shredded cheese blend
- Insalata Mista Italian Salad**  **R75**
Roasted red and yellow peppers, artichoke quarters, marinated green and black olives, sun ripe Rosa tomatoes, red onion and mozzarella cheese

risotto

- Risotto ai Frutti di Mare** **R180**
Seafood risotto - A classic Seafood risotto
- Primavera Risotto** **R105**
Grilled peppers, zucchini, brinjal with ricotta cheese and white wine
- Chicken Risotto** **R140**
Marinated roast chicken risotto with mushrooms, caramelised onion, garden peas, spinach and parmesan.

pollo

- Chicken Milanese - Milanese di Pollo** **R90**
Breast of chicken, crumbed and fried served with insalata rossa
- Roasted Spatchcock Chicken**  **R135**
Marinated whole chicken available in a choice of tangy lemon and herb basting or Peri-Peri, grilled and oven baked to lock in all the flavours, served with chips
- Chicken Involtni - Involtni di Pollo** **R145**
Rolls of chicken breast stuffed with Parma ham, sage and mozzarella served on a bed of pasta

ciao baby's classic pizza

Original Italian pizzas just as they have always been made for decades

- Margherita**  **R65**
Mozzarella, tomato and herbs
- Capricciosa** **R95**
Olives, anchovies, capers and chilli
- Four Seasons Quattro Stagioni**  **R125**
Olives, artichokes, mushrooms and ham
- Roast Vegetable Pizza**   **R105**
Roasted aubergine, peppers, sweet onion, black mushrooms spinach, ricotta cheese, pine nuts and pesto
- Four Cheeses - Quattro formaggi** **R128**
Parmesan, mozzarella, provolone and gorgonzola
- Seafood Pescatora** **R150**
Clams, mussels, calamari, shrimps, tomato, mozzarella and herbs

our speciality pizza

What we do best...

- Pizza Della Casa**  **R120**
Pesto, chicken, ham, salami, bacon, and gorgonzola cheese
- Truffle Pizza** **R120**
Porcini mushrooms, Italian sausage & truffle oil
- Meat Supreme** **R125**
Beef rump steak slithers, roasted garlic, caramelised red onion and mozzarella cheese
- Spicy Chicken** **R110**
Chicken strips, buffalo mozzarella, wasabi yoghurt
- Pancetta Grandé** **R110**
Peppered Pancetta, caramelised red onion, cherry tomato and buffalo mozzarella
- Tangy Bacon** **R120**
Crispy bacon bits, red onion, Camembert cheese and sweet chilli syrup
- Oxtail Porcini** **R130**
Deboned oxtail meat, porcini & buffalo mozzarella
- Roasted lamb** **R125**
Oven roasted lamb shavings, roasted garlic and sweet caramelised onion
- BBQ Chicken** **R110**
Oven roasted lamb shavings, roasted garlic and sweet caramelised onion
- American Hot** **R110**
Mozzarella, tomato, salami, chopped camembert cheese and chopped chillies

All our pizzas can be served with a Gluten Free Base - We regret no substitutions to the above pizzas

oven baked pastas

- Penne, Rigatoni, Spaghetti, Tagliatelle, fuzziy, linguini - Hand made Gnocchi, Butternut and Ricotta Panzarotti, Spinich and Ricotta Panzarotti - Gluten Free pasta available, please ask your server**
- Baked Rigatoni** **R120**
Slow cooked pork and beef mince with celery, carrots, onions, tomato, cannelloni beans and a touch of cream with parmesan cheese and baked
- Chicken Lasagna - Lasagna al Pollo** **R110**
Layers of lasagna, chicken, mixed peppers, gorgonzola, mozzarella cheese and tomato, oven baked
- Beef Lasagna - Lasagna al Forno** **R110**
Layers of pasta with traditional ragu, white sauce, tomato, mozzarella and Parmesan cheese
- Spinach and Ricotta Cannelloni**  **R110**
Crepes filled with spinach and ricotta cheese topped with a creamy Napoli sauce and mozzarella, oven baked

pasta

Penne, Rigatoni, Spaghetti, Tagliatelle, fuzzily, linguini - Hand made Gnocchi, Butternut and Ricotta Panzarotti, Spinich and Ricotta Panzarotti - Gluten Free pasta available, please ask your server

Napoletana ✓	R80
The most popular light tomato sauce for pasta, excellent for vegans	
Amatriciana	R115
Pancetta, onion, tomato, red wine and a touch of chili	
Pesto	R95
Fresh basil, garlic, pine nuts, olive oil and grated Parmesan cheese	
Alfredo	R99
Parmesan and cream with ham and mushroom	
Vongole	R110
Clams, garlic, lemon and white wine	
Zucchini e Ricotta ✓	R90
Zucchini and creamy Ricotta sauce	
Salsiccia	R115
Italian pork sausage, tomato and a touch of cream	
Pollo con Broccoli	R110
Chicken, pesto, garlic and broccoli tossed in extra virgin olive oil	
Bolognese	R90
Cooked the traditional way	
Italian Meatballs Polpette	R99
Meat balls in a creamy tomato sauce	
Seafood Alla Scoglio	R160
Prawns, mussels, clams and calamari cooked with white wine, chili and garlic	



pesce

Fish and chips - Merluzzo alla milanese	R110
Italian style Fish and Chips	
Calamari	R140
Pan grilled calamari with Limoncello butter, served with chips or rice	
Grilled fillet of Kingklip - Kingklip alla griglia 🍷	R180
Served with chips or rice	
Grilled Fillet of Salmon - Salmone alla griglia	SQ
Norwegian salmon pan grilled with pesto crust served with lemon tagliatelle	
Gamberetti alla Spiedini	R210
6 x Grilled prawns served with chips or rice	
Seafood Platter	R370
Grigliata di pesce alla ligure - Grilled ligurian style fish platter, mussels, Kingklip, prawns and calamari served with chips or rice	

ciao baby's specialities

Liver and Onions Fegato alla Veneziana	R110
Calf liver, onions, white wine and balsamic vinegar served with mashed potatoes	
Lamb shank - Stinco di Agnello	R210
Slow cooked lamb shank served with mashed potatoes	
Oxtail - Coda alla Vaccinara	R195
Traditional Italian recipe with cannellini beans served with mashed potatoes	

from our grill

Hamburger	R95
200g pure beef patty, cheese, caramelized onion, served with chips	
Sirloin Steak 200g 28 day aged	R120
Served with chips and herb butter	
Fillet Steak 250g	R180
Served with chips and herb butter	
Rump Steak 300g	R145
Served with chips and herb butter	
T-Bone Fiorentina 1.2kg 28 day aged	R450
The most famous prime cut of Italian meats is a thick cut Florentine steak which must be at least two finger-widths thick and weigh at least 1.2Kg. This steak is char grilled and can only be cooked rare to medium rare. Served with homemade chips. For two to share!!	
Grilled Lamb Chops 🍷 🍷	R190
Loin chops, char grilled, with garlic, olive oil and rosemary. Served with coppanata and lentils	

SAUCES	R40
Pepper, Mushroom or Gorgonzola sauce	

vitello

Veal Marsala - Vitello al Marsala	R170
Veal scallops, mushrooms pan-fried with sweet marsala wine served with mashed potatoes and oven roasted butternut	
Veal Milanese - Vitello alla Milanese	R140
Tender veal, crumbed and deep fried, served with spaghetti Napoletana	
Veal Campagnola - Vitello alla Campagnola	R165
Crumbed veal layered with chopped spinach and tomato topped with mozzarella and baked in the stone oven	
Veal Involtini - Involtini al Pomodoro	R180
Rolls of veal stuffed with parma ham, mozzarella and fresh basil, pan fried in chopped olives, tomato sauce and wine, served on a bed of tagliatelle	
Veal Limone	R150
Veal scallops pan-fried in lemon and white wine, served with mashed potato and butternut	

desserts

Crème Caramel - Classic dessert with a Ciao Baby Cucina twist	R60
Tiramisu - The perfect balance of the finest Italian biscuit, Superb Italian Espresso and finished off with Amaretto Liqueur. Perfecto	R60
Speciality cakes of the day - Freshly baked everyday to perfection, Enquire from your waiter	R60
Sumptuous cake of the day	R60
Italian cheesecake - Smooth zesty lemon flavour, a real classic	R60
Fresh Homemade Gelato	SQ

Variety of homemade Italian ice-creams, enquire from your waiter for availability