

CIAO BABY CUCINA

Menu Price : R590 p/p

Bookings : montecasino@ciaobabycucina.co.za / 011 511-0213

**On Arrival
Welcome Drink**

Focaccia(v)

Flat bread baked in the pizza oven with garlic and oregano

Starter Platters

To Share Choice of Mix Starter Platter

Chicken livers peri peri , crispy calamari with limoncello, mussels in a creamy white wine sauce,
arancini ball creaspy Italian rice balls with mozzarella stuffing and arabiatta dipping

OR

Vegetable Antipasti Plate

Roast Vegetables: Zucchini, Aubergine and peppers char grilled and marinated in fresh herbs

Italian cheeses: Parmesan

Pickles: Calamata olives, caper berries and sweet marinated peppers and artichoke pesto aioli mayo

Caponata agrodolce: Aubergine done the Sicilian way -sweet and sour- with fried polenta

OR

Meat antipasti board

Cured meats

Mortedella, salami Milano, Salami Napoli, prosciutto, mortadella,

Italian cheeses

Whipped herby ricotta, parmisan

Pickles

Kalamata olives, caper berries and pears

Caponata agrodolce

Aubergine done the Sicilian way – sweet and sour - with fried polenta

2ND Course

Butternut and Ricotta Panzerotti

Delicately done with butter and sage

Accompanied by lemon sorbet pallet cleanser

Main Course

Choice of

Seafood Pasta

Allo Scoglio(penne)

Prawns, mussels, clams and calamari cooked with white wine, chilli and garlic

OR

Polpette (Spaghetti)

Meat balls in a creamy tomato sauce

OR

CIAO BABY CUCINA

Norwegian Salmon

Served with chips or rice

OR

Grilled lamb chops

Loin lamb chops, char grilled, with garlic, olive oil and rosemary

Served with chips

OR

Stinco di Agnello - Lamb shank

Slow cooked lamb shank served with mashed potatoes

OR

Involtini Di Pollo

Rolls of chicken breast stuffed with parma ham, mozzarella and fresh basil, pan fried in chopped olives, napolitana and wine, served on a bed of tagliatelle

OR

Roasted Spatchcock Chicken

Marinated whole chicken available in a choice of tangy lemon and herb served with chips

OR

Bistecca alla Griglia

300gr Sirloin steak 28 days aged

Served with chips and a sauce

OR

Coda alla Vaccinara-Oxtail

Traditional Italian recipe with cannellini beans served with mash

OR

Beetroot Risotto

Wood-fired beetroot, beetroot chips, ricotta and walnuts

OR

Seafood Risotto

Prawns, mussels, clams and calamari cooked with white wine, chilli and Garlic

OR

Beef Lasagna - Lasagna al Forno

Layers of pasta with traditional ragu, white sauce, tomato, mozzarella and Parmesan cheese

Dessert

Tiramisu

The perfect balance of the finest Italian biscuit, Superb Italian Espresso and finished off with Amaretto Liqueur. Perfecto

OR

Crème Caramel

Classic dessert with a Ciao Baby Cucina twist

OR

Gelato

1 Scoop of our Homemade Italian ice cream

OR

1 Scoop of Homemade Italian Sorbet

Midnight Toast

Glass of sparkling wine/ virgin cocktail