

PANI			ANTI	PASTI
GARLIC BREAD (V)	£4.80	PRAWNS IN FILO Deep fried served with garlic mayo	£7.95	PATE DELLA CASA £7.95 Homemade chicken liver pate served with
GARLIC BREAD WITH		MINESTRONE (V)	£5.95	toast & plum compote
ROSEMARY & SEA SALT (V)	£5.20	Fresh vegetable soup with pesto	L3.75	FEGATINI DI POLLO £7.95
GARLIC BREAD WITH TOMATO (V)	£5.80	CALAMARI FRITTI Calamari rings deep fried served with garlic mayo	£7.95	Pan fried chicken livers in garlic, chilli & marsala wine
GARLIC BREAD WITH CHEESE (V)	£5.20	CIAO BABY CAPRESE (V)	£7.95	GAMBERONI ALLA AGLIO £8.95
GARLIC BREAD WITH		Fresh assorted tomato and mozzarella drizzled with basil, olive oil and balsamic vinegar and rocket		King prawns pan fried in garlic, chilli, wine & hint of lemon
CHEESE & TOMATO (V)	£5.95	AVOCADO MONTE CARLO	£8.95	BARBECUE RIBS £8.95
GARLIC BREAD WITH CHILLI &		Avocado with mozzarella, smoked salmon, prawns, olive oil & lemon dressing		Slow cooked ribs in barbecue sauce.
TOMATO & RED ONION (V)	£6.50	FUNGHI FRITTA (V)	£7.95	
BRUSCHETTA CASALINGA (V)	£6.00	Golden breaded mushrooms served with garlic mayo		STARTERS TO SHARE
Toasted bread topped with tomato, garlic, peppers &	goat cheese	POLLO TOSCANA Chicken pieces wrapped in crispy filo pastry	£8.95	
BRUSCHETTA POMODORO (V)	£6.00	with sweet chilli dip		CIAO BABY SEAFOOD PLATTER (FOR 2) £12.95
Toasted bread topped with chopped tomato, garlic, basil & parmesan		POLPETTE NAPOLI Home made meatball in a tomato sauce	£7.95	Whitebait, green lip mussels, prawns in filo & calamari & lemon mayo
OLIVES IN GARLIC OIL (V)	£3.95	FUNGHI CON FORMAGGIO DI CAPARA (V)	£7.95	ANITPASTO MISTO (FOR 2) £11.95 A selection of Italian meats with cheese & olives
(GLUTEN FREE £1.50 EXTRA)		Oven baked flat mushroom with caramelised red onion topped with goats cheese		

#### PASTA

LASAGNE Layers of pasta sheets cooked with beef bolognese sauce	£12.50
LASAGNE PEPERONCINO Beef lasagne topped with spicy salami, red onions and chilli	£12.95
CANELLONI Pancake filled with beef & spinach	£11.50
SPAGHETTI BOLOGNESE Spaghetti topped with Italy's most famous sauce	£11.50
SPAGHETTI CARBONARA Spaghetti with pancetta, pepper, touch of cream & parmesan	£10.50
SPAGHETTI ARRIBIATA Spaghetti cooked with olives, onions, chilli, salami, and tomato	£11.95
PENNE POLLO Penne tubes cooked with chicken in a creamy wild mushroom sauce	£11.50
SPAGHETTI MEATBALLS Homemade meatballs, cooked in tomato sauce, with a hint of chill with spaghetti	£11.50
POLLO PANCAKE Tender chunks of chicken & mushroom wrapped in a pancake oven baked with cheese & tomato sauce	£11.50
FARFALLE SALMONE Butterfly pasta cooked with smoked salmon, red onion & fresh dill in creamy tomato sauce	£12.95
PENNE PORTOFINO Pasta cooked with king prawns, red pepper in a creamy tomato sauce with a hint of chilli	£12.95
FUSSILI POLLO Pasta cooked with chicken, pesto, pine nuts, sun dried tomatoes tossed with rocket	£11.95
TORTELLINI DOLCELATTE Tortelli cooked with mushroom and ham spinach in creamy dolcelatte sauce	£11.95

#### PIZZE

MARGHERITA (V) Named after the Queen, thin base topped with	£10.95
tomato & mozzarella cheese	
<b>DOLCE VITA</b> Tomato and mozzarella toppped with parma ham, rocket & parmesan shavings	£11.95
RUSTICA Spicy southern salami, rocket, chilli, tomato & mozzarella	£11.95
MAMA MIA Meat lovers' pizza, with chorizo, chicken, salami & mama's meatball, mozarella & tomato	£12.95
VENEZIA Prawns, tuna, red onions, garlic, chilli, cheese & tomate	£11.95
<b>CALZONE</b> Folded pizza with mushroom, onion, garlic, salami, chilli, tomato & cheese	£11.95
TROPICANA Ham, pineapple, salami, tomato & cheese	£11.95
AMERICANA Chicken, chorizo, dolce latte cheese & tomato drizzled with barbecue sauce	£12.95
CASARELLA Chunks of chicken, mushroom, garlic, chilli, tomato & cheese	£11.95
FRANCESCA Ham, bacon & mushroom, mozzarella & tomato	£11.95
PRIMA VERA (V) Sliced roasted seasonal vegetables with chilli	£10.95
EXTRA TOPPINGS £	2.50 EACH
CICCHETTI	
CHOOSE 3 EOP £1200	1

#### CHOOSE 3 FOR *£*12.00

VITELLO MILANENSA Escalopes of veal with breadcrumbs served with spaghetti n	<b>£16.95</b> apoli
SALTIMBOCCA VITELLO A classic roman dish of veal topped with parma ham and sage in marsala sauce	£16.95
POLLO PIRI PRI Chicken breast marinated in lemon juice, chilli, garlic, paprika, herb, olive oil & oven baked	£15.95
AGNELLO ALLA MENTA Slow cooked lamb shank in mint, honey, white wine vinegar served on a bed of mash	£19.95
POLLO CREMA Chicken breast, mushrooms and onions in a cream sauce with a splash of white wine	£15.95
POLLO VOLCANO Chicken breast cooked with shallots, cherry tomato, chilli, basil, wine & tomato sauce	£15.95
<b>BISTECCA DIAVOLA</b> Sirloin steak with onions, peppers, chilli, red wine, balsamic & tomato sauce	£24.95
BISTECCA DIANE Sirloin steak with traditional diane sauce with mushrooms	£24.95
BISTECCA TRIO PEPE Sirloin steak with creamy peppercorn sauce	£24.95
BISTECCA CACCIATORE Strips of sirloin steak cooked with shallots, mushroom, peppers & red wine sauce	£24.95
BISTECCA ALLA GRIGLIA / FILETTO £24.95, Grilled steak served with cherry tomato drizzled with olive oil	/£29.95
FILETTO ALLA RUCCOLA Fillet steak topped with mushroom, cherry tomato & rocket drizzled with balsamic reduction	£29.95
FILETTO CASANOVA Fillet steak with wine, cream & dolce latte cheese	£29.95
FILETTO DELLA CASA Medallions of fillet wrapped with parma ham in spinach, mustroom & red wine sauce	£29.95

CARNE

In creating doicelatte sauce

PENNE GRATINATE (VEGETARIAN OPTION AVAILABLE) £11.95 Penne, pesto and bolognese ovenbaked with mozzarella and parmesan

PEPPER NAPOLI (V) Pepper filled with seasonal diced vegetables in risotto layered in a creamy tomato sauce

RISOTTO CON FRUTTI DI MARE Arborio rice slow cooked with mixed seafood in a creamy tomato sauce

**RISOTTO POLLO E FUNGHI** Arborio rice slow cooked with chicken, garlic, wild mushroom in a cream sauce

RISOTTO FUNGHI SELVATICI (V) Arborio rice slow cooked with garlic, wild mushroom, tomato, zuccini & petite pois with a hint of chilli

#### VEGAN OPTIONS AVAILABLE PLEASE ASK YOUR SERVER

· SALT & PEPPER · MEATBALLS CALAMARI · CHICKEN GYOSA · TOMATO & · FUNGHI FRITTA (V) MOZZARELLA £9.95 · PRAWN COCKTAIL SALAD (V) · BRUSCHETTA · PRAWNS IN FILO POMODORO (V) £11.95 · BRUSCHETTA · OLIVES IN GARLIC CASALINGA (V) OIL £11.95 **SIDE ORDERS** MIXED SALAD IN BASIL & OLIVE £10.95 OIL DRESSING (V) £4.95 TOMATO ONION SALAD IN BASIL AND OLIVE OIL DRESSING (V) £4.95 CHIPS (V) £4.00 SALT & PEPPER CHIPS (V) £5.95 SWEET POTATO FRIES (V) £4.95

£29.95 FILETTO MARE E MONTI Medallions of fillets and king prawns served with garlic butter sauce £29.95 FILETTO ROSSINI Grilled fillet steak, layered on a crouton with marsala red wine sauce and topped with pate £18.95 ANATRA ALLA CUMBERLAND Half duck deboned served in brandy, orange, lemon juice & redcurrant sauce ANATRA ORANGE £18.95 Half duck deboned served with orange sauce KING AND QUEEN £21.95 Scallops & king prawns pan fried with shallots, flamed with brandy in a cream and tomato sauce served with rice FRESH SEABASS £19.95 Fillets of seabass pan fried, served with garlic, chilli and white wine sauce Includes pan fried veg and new jersey potatoes.

spinach, mushroom & red wine sauce

We can cater for all dietary requirements | Please ask for details | (V) denotes vegetarian dishes



BOLTON

01204 602628

# HOUSE WINES

CIAO BABY HOUSE RED 1.0 L £20.95 0.5 L £10.95 A soft, fruity wine with an intense bouquet, reminiscent of cherry.

CIAO BABY HOUSE WHITE	1.0 I	£20.95
	0.5 L	£10.95
A wonderfully soft, not too dry wine with rea	al charac	ter.

## **RED WINES**

NERO D'AVOLA MARCHESE DELLE TORRE This high quality Sicilian exudes soft tannins and fla of plum and pepper.	£24.95
MONTEPULCIANO D'ABRUZZO EPICURO A red with light violet accents. Low key, pleasant are compliment a wine that is soft and lightly tannic on	
MERLOT MARCHESE DELLE TORRE An intense ruby red, full of violet hues; when young lively, and extremely drinkable.	£24.95 ; it is
CHIANTI CLASSICO IL BRUNONE Full-bodied, smooth and velvety with a good persiste	£25.95 ence.
SALENTO ROSSO PASSITO (Collezione Constantino) Garnet red colour. Hints of cocoa and liquorice. Good body, robust.	£31.95 f plum,
RIOJA Aged for 18 months with toasted cinnamon with blac and cherry fruit flavours.	
VALPOLICELLA RIPASSO DOC	£37.95

'Baby Amarone' award winning smooth/medium full bodied wine wtih concentrated black cherry, plum and soft spice

## **ROSÉ WINES**

HUMBOLDT COAST ZINFANDEL ROSÉ (CALIFORNIA) A light, fresh rosé full of red fruits and a touch of swe for balance.	£25.95 etness
BARDOLINO CHIARETTO CAMPAGNOLA A light, dry rosé with a fruity, fresh bouquet. Harmoni vivacious.	£25.95
WHITE WINES	
GAVI DI GAVI Italy's famous wine with fresh zesty lemon notes and a peach flavours. Made with a Cortese grape, excellent w white meat.	-
PINOT GRIGIO Smooth and well-structured with a lovely, long finish.	£24.95
VERDICCHIO DEL CASTELLO Light-bodied, dry and elegant with a crisp finish.	£24.95
CHARDONNAY DRY Medium to full body. Tropical flavours aged in oak. H vanilla and spice	<b>£24.95</b> ints of
GIDDY GOOSE SAUVIGNON BLANC Delicious flavours of tropical fruit, gooseberry and her notes with lovely intensity.	£27.95 rbal
CHABLIS LE FINAGE LA CHABLISIENNE (BURGUNDY, FRANCE) Pale yellow with green tints. Typical steely, mineral ar (perfect with fish and prawns).	£31.95 romas
SPARKLING WINES	
<b>PROSECCO ORIGINE BLANCO</b> Pleasurably fruity, crisp and aromatic with a fine, pers perlage.	£25.95 istent
PROSECCHINO CASABIANCA (20CL BOTTLE) This off-dry sparkling wine has a good acidity and a si creamy flavour, which is accompanied by a fruity and bouquet.	

PROSECCO ROSE		£25.95
A bright nink wine Fragrant	with aromas of honey	Persistent

## COCKTAILS

HOUSE COCKTAILS (VARIOUS)	£7.95
Signature Cocktails (Various)	£8.20

### **SPIRITS**

WE HAVE MANY MORE CHOICES OF SPIRITS. PLEASE ASK.

CIROC	£4.50
Crystal Skull	£4.50
GREY GOOSE	£4.50
Belvedere	£4.50
U'luvka	£4.50
Russian Standard Vodka	£3.00
GIN (BOMBAY SAPPHIRE)	£4.00
Gordons (Various)	£3.00
Hendricks	£4.50
MANCHESTER GIN (VARIOUS)	£4.50
JACK DANIELS	£3.00
Jack Daniels Honey	£3.00
HAIG CLUB	£3.00
Jameson	£4.20
BELLS	£3.00
Glenfiddich	£4.00
Glenmorangie	£4.20
Southern Comfort	£3.00
Martini (Various)	£3.00
MIDORI (MELON)	£3.00
DISARONNO	£3.50
Chambord	£3.00
BENEDICTINE	£3.50
MALIBU	£3.00

whice with concentrated black enerry, pluin and sort	spice.	A bright pink wine. Fragrant, with aromas of honey.	Persistent		
Complex and beautiful. Gold Medal Mundus 2014.		and elegant on the palate.		Sambucca (Various)	£3.00
CORVO ROSSO A lovely ruby red colour with a fruity flavour.	£20.95	CHAMPAGNE		BAILEYS Sherry (Various)	£3.50 £3.50
Amarone Montresor	£60.95	MOËT ET CHANDON BRUT IMPERIAL Delicate with lime blossom aromas. Well balanced o palate, showing finesse. IWSC Bronze 2011.	£60.95 on the	Pimms	£3.00
This wine is full-bodied and very smooth, with som	ne	VEUVE CLIQUOT YELLOW LABEL	£70.50	J20 (VARIOUS)	£3.00
sweetness of fruit.		Full-bodied, rich and fruity with great elegance and		Coke (Bottle)	£3.00
		delightfully long finish. IWSC Bronze 2011.		Fevertree/Mixer	£3.00
IF A PARTICULAR WINE OR SHIPPEF Unavailable, a suitable alternat Will be offered.		BRANDY		Moretti	£6.00/£3.00
WILL BE OTTERED.		Vecchia Romagna Remy Martin	£4.50 £5.00	John Smiths	£4.30/£2.40
ALL QUALITY WINES ON THIS LIST HA Alcohol content of between 10%		REMY XO	£11.50	BOTTLED BEERS	£4.95
15% BY VOLUME.		King Louis XIII	£105.00	BOTTLED CIDERS	£5.20