

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	
DOLCE VITA 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
CALZONE 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	£16.95 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
BISTECCA DIAVOLA 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	£24.95 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	
PROSECCO ORIGINE BLANCO 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