CIARO ITALIAN PASTA&WINE BAR

STARTERS

Antipasti Board **28**
Savour a selection of our freshly sliced cured meats and cheeses from the deli, accompanied by warm focaccia bread and marinated olives. Perfect for sharing.

Bruschetta **8.5**
Crisp, toasted focaccia topped with a medley of ripe tomatoes, fresh basil, and a drizzle of balsamic glaze. (VE)

Crostini con Gorgonzola **8.5**
Crunchy fresh focaccia topped with gorgonzola and honey. Finished with a drizzle of extra virgin olive oil. (V)

Spicy Polpette **11**
Homemade beef meatballs in a rich, spicy tomato sauce. Served with warm focaccia for dipping.

Polenta Fritta **9.5**
Crispy golden bites of fried polenta topped with rich, melted Taleggio cheese. The crunch of the polenta meets the creamy, aromatic flavour of the cheese. (V)

Burrata e Prosciutto e fichi **13**
Creamy burrata paired with thinly sliced, prosciutto. Served with figs, fresh rocket and a drizzle of extra virgin olive oil.

Focaccia Basket **5**
Our freshly baked focaccia, served with a side of extra virgin olive oil. (VE)
Gorgonzola/Taleggio (+£1.50)
Olives (+2.50)

Mozzarella in Carrozza **8.5**
Lightly fried until golden mozzarella, served with spicy tomato sauce. (V)

MAINS

Carbonara **17.5**
Crispy guanciale, creamy egg sauce, and a touch of Pecorino Romano. Simple, rich, and satisfying. (Served with cheese)

Cappelletti in Brodo **22.5**
Handmade cappelletti filled with beef and pork, served in a light chicken and beef broth. (Served with cheese)

Funghi Porcini e Tartufo **23.5**
Soft potato gnocchi in a creamy sauce of porcini mushrooms, truffle, and Parmigiano Reggiano. (V) (Served with cheese)

Peperone e Burrata **18**
Sweet and smoky roasted peppers intertwine with the rich, buttery goodness of burrata. (V) (Served with cheese)

Amatriciana **18.5**
Bucatini with crispy guanciale, tomato, chilli, and Pecorino Romano, cooked the Roman way for a perfect balance of flavour. (Served with cheese)

Tortelloni al Brasato **18**
Large handmade tortelloni filled with braised beef, served with tomato sauce prepared two ways — slow-cooked sauce and confit cherry tomatoes. (Served with cheese)

Spicy Crab Linguine **27**
Linguine with crab meat cooked in a rich bisque, tossed with tomato, chilli, and a touch of lemon zest.

Orchidea Zucca e Pecorino **21**
Filled pasta with roasted pumpkin and Pecorino, served with a cacio e pepe sauce. (V) (Served with cheese)

Gamberi e Spinaci **24**
Succulent prawns sautéed in garlic and olive oil, tossed with fresh spinach and in a rich, velvety cream sauce. Finished with a touch of fresh parsley and a hint of lemon zest.

Lasagna **16.5**
Traditional oven-baked lasagna made with pasta sheets, slow-cooked beef ragù, creamy béchamel, and Parmigiano Reggiano, layered and baked.

Vegan Nduja **19**
Linguine with spicy vegan 'nduja, cherry tomatoes, garlic, and herbs, creating a plant-based take on a southern Italian classic. (VE)

DESSERTS

Tiramisu **8.5**

The classic Italian dessert made with layers of delicate mascarpone cream, espresso-soaked savoiardi biscuits, and a dusting of cocoa powder.

Bavarese Cacao e Nocciola **9.5**

Cocoa sponge cake , hazelnut and chocolate Bavarian cream with a cocoa biscuit crumble inside, covered with chocolate mirror.

Crema Catalana **8.5**

A smooth custard infused with lemon and orange zest, vanilla, and cinnamon, gently baked and topped with a thin layer of caramelised sugar that cracks with each spoonful.

Rotolo alla Nutella **9**

A light and fluffy sponge roll filled with luscious Nutella and mascarpone cream for the perfect chocolate-hazelnut bite.

Salame al Cioccolato **8.5**

Classic Italian chocolate salami made with crushed biscuits, cocoa, and a touch of Nutella for extra creaminess, sliced and served chilled.

Cheese Board **15**

A curated selection of Italian cheeses from our deli, served with warm focaccia, fruit preserves and olives.

Our pasta is cooked to order and always prepared al dente, the traditional Italian way, for optimal texture and flavour. If you prefer it cooked more, please let us know, and we will be happy to accommodate your preference.