

CIARO ITALIAN PASTA & WINE BAR

STARTERS

Antipasti Board 32

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 9.5

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

Spicy Polpette 12

Beef meatballs simmered in a spicy tomato sauce. Served with warm focaccia.

Burrata e Prosciutto 14

Creamy burrata paired with thinly sliced prosciutto. Served with cherry tomatoes, fresh rocket, a drizzle of extra virgin olive oil and balsamic vinegar.

Carpaccio 13.5

Thinly sliced cured beef from Valtellina (Bresaola) served with rocket and aged Parmigiano Reggiano. Finished with extra virgin olive oil.

Spicy Prawns 14

King prawns sautéed and simmered in a spicy tomato sauce, finished with chilli and fresh herbs. Served with warm focaccia for dipping.

Focaccia Basket 6

Our freshly baked focaccia, served with a side of extra virgin olive oil. (VE)
Olives (+£3.50)
Gorgonzola (+£2)
Taleggio (+£2)

MAINS

Carbonara 19

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

Bucatini all'Amatriciana 19.5

Bucatini in a rich tomato sauce with crispy guanciale, finished with Pecorino Romano. (Served with cheese)

Pistacchio, Gamberi e Stracciatella 28.5

Pistachio pesto with prawns, finished with creamy stracciatella and breadcrumbs. (Served with cheese)

Peperone e Burrata 19.5

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

Cappelletti in Brodo 23.5

Cappelletti filled with pork and beef, served in a rich, slow cooked broth. A true taste of Emilia. (Served with cheese)

Tortelloni Porcini e Tartufo 24

Tortelloni filled with funghi porcini, served in a creamy mushroom sauce with sautéed grapes, finished with truffle. (V) (Served with cheese)

Lobster e Limoncello 32

Linguine coated in a rich, house made langoustine bisque with a delicate touch of limoncello, topped with half a lobster tail.

Linguine alla Milanese 19.5

The flavours of risotto alla milanese, reimagined as pasta. Linguine finished with butter and saffron, served with a rich veal and red wine reduction.

Ragù di Polipo 27

Rigatoni wrapped in a velvety ragù of tender octopus, slow cooked for hours with sweet tomatoes until it melts in the mouth.

Lasagna 18

Layers of fresh pasta, slow cooked ragù and béchamel, baked until golden. (Served with cheese)

Nduja Vegana 19.5

Linguine with spicy vegan nduja, creating a plant based take on a Southern Italian classic. (VE)

Gnocchi Gorgonzola e Noci 21.5

Potato gnocchi in a creamy Gorgonzola sauce, finished with toasted walnuts for added crunch and depth. (V)

Please let us know about any allergies or dietary requirements before ordering.