

# CIARO ITALIAN PASTA & WINE BAR

## Opening Times

Monday-Tuesday: closed

Wednesday-Thursday-Friday: 17:00 - 22:00

Saturday-Sunday: 12:00-22:30

## STARTERS

**Antipasti Board** 28

Savor 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 Guanciale** 9

Crunchy fresh focaccia topped with melted guanciale, Finished with a touch of black pepper and a drizzle of extra virgin olive oil

**Spicy Polpette al Sugo** 11.5

Tender, hand-rolled meatballs cooked in a rich, slow-simmered spicy tomato sauce, bursting with Italian flavors. Served with fresh focaccia.

**Burrata e Prosciutto** 12.5

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

**Focaccia Basket** 4.5

Our freshly baked, served with a side of extra virgin olive oil. (V)  
Gorgonzola (+£1.50)  
 Taleggio (+£1.50)

## MAINS

**Carbonara** 17

Crispy guanciale, creamy egg sauce, and a touch of Pecorino Romano. Simple, rich, and satisfying.

**Delizie Cuttlefish & Squid ink** 19

Handcrafted pasta parcels filled with tender cuttlefish and a rich squid ink infusion. Tossed in a light sauce of cherry tomatoes and Taggiasca olives.

**Ravioli Verdi** 17

Delicate green ravioli filled with creamy burrata and fragrant basil, capturing the essence of fresh Italian flavors. Served with a light butter and sage sauce. (V)

**Peperone e Burrata** 17.5

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

**Arrabbiata** 15.5

Penne pasta in a spicy tomato sauce, featuring garlic and red chilli flakes for a fiery kick. (VE)

**Gamberi e Limoncello** 25

Linguine pasta tossed with succulent prawns in a delicate limoncello-infused sauce. Finished with a touch of parsley

**Lasagna** 16.5

Layers of pasta sheets with our rich meat Ragu sauce, creamy bechamel, and Parmigiano Reggiano cheese.

**Cipolla e Zafferano** 18.5

delicate yet flavorful dish featuring slow-cooked onions and aromatic saffron, creating a rich, velvety sauce. Finished with a touch of Parmigiano Reggiano. (V)

**Linguine Bolognese** 16.5

Linguine pasta tossed in our 9 hours cooked Ragu sauce, simmered with ground meat and vegetables.

**Linguine al Granchio** 26.5

Linguine enveloped in a rich, velvety crab bisque sauce, enhancing the natural sweetness of the delicate crab meat. Finished with a touch of lemon zest and fresh parsley