

CIARO ITALIAN
PASTA & WINE BAR

STARTERS

Antipasti Board	30	Alici con Burro	10.5
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.		Toasted focaccia, butter & anchovies.	
Bruschetta	9.5	Burrata e Prosciutto	13.5
Crisp, toasted focaccia topped with a medley of ripe tomatoes, fresh basil, and a drizzle of balsamic glaze. (VE)		Creamy burrata paired with thinly sliced, prosciutto. Served with cherry tomatoes, fresh rocket, and a drizzle of extra virgin olive oil and balsamic vinegar.	
Toast di Polipo	15	Focaccia Basket	5.5
Toasted focaccia with melted cheese, slow-cooked octopus and smoked paprika for a warm, savoury kick.		Our freshly baked focaccia, served with a side of extra virgin olive oil. (VE) Gorgonzola/Taleggio (+£1.50) Olives (+2.50)	

MAINS

Carbonara	18	Spicy Crab in Brown Butter	28.5
Crispy guanciale, creamy egg sauce, and a touch of Pecorino Romano. Simple, rich, and satisfying. Served with cheese.		Linguine enveloped in a rich, velvety crab bisque sauce. Finished with a touch of lemon zest, brown butter and fresh parsley.	
Zozzona	19.5	Agnello e Timo	24.5
A rich Roman-style pasta with sausage, guanciale, tomato and creamy egg yolk, finished with pecorino.		Fillet pasta with tender lamb, thyme and a deep red wine & beef stock reduction. Served with cheese.	
Porro e Pancetta	18.5	Gorgonzola e 'Nduja	18.5
Linguine with a slow-cooked leek and confit garlic sauce, pancetta, finished with a dollop of crème fraîche.		Creamy gorgonzola linguine with a kick of vegan 'Nduja. Finished with a touch of Parmigiano Reggiano. (V)	
Peperone e Burrata	18.5	Lasagna	17.5
Sweet and smoky roasted peppers intertwine with the rich, buttery goodness of burrata. (V) Served with cheese.		Traditional oven-baked lasagna with slow-cooked beef and pork ragù, creamy béchamel, and Parmigiano Reggiano, layered and baked.	
Pesto e Ricotta	19.5	Vegan N'duja	19
Linguine tossed in basil pesto with confit tomatoes, finished with ricotta and crispy breadcrumbs. (V)		Linguine with spicy vegan 'nduja, cherry tomatoes, garlic, and herbs, creating a plant-based take on a southern Italian classic. (VE)	
Tortelloni al Brasato	19	If it looks good then it tastes good	21.5
Tortelloni filled with braised beef and pork, served with slow cooked cherry tomatoes. Served with cheese.		Soft gnocchi with gorgonzola, oven-baked courgette, garlic and a touch of lime. (V)	
Cacio, Salsiccia e Friarielli	21		
Linguine with sausage and friarielli in a Parmigiano and pecorino sauce, finished with nutty brown butter.			