

**CIARO ITALIAN**  
**PASTA & WINE BAR**

**STARTERS**

<b>Antipasti Board</b>	<b>25</b>	<b>Spicy Polpette al Sugo</b>	<b>10.5</b>
<p>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.</p>		<p>Tender, hand-rolled meatballs cooked in a rich, slow-simmered spicy tomato sauce, bursting with Italian flavors. Served with fresh focaccia.</p>	
<b>Bruschetta</b>	<b>8</b>	<b>Burrata e Prosciutto</b>	<b>11.5</b>
<p>Crisp, toasted focaccia topped with a medley of ripe tomatoes, fresh basil, and a drizzle of balsamic glaze. (VE)</p>		<p>Creamy burrata paired with thinly sliced, prosciutto. Served with cherry tomatoes, fresh basil, and a drizzle of extra virgin olive oil.</p>	
<b>Crostini con Guanciale</b>	<b>8.5</b>	<b>Focaccia Basket</b>	<b>4</b>
<p>Crunchy fresh focaccia topped with melted guanciale, Finished with a touch of black pepper and a drizzle of extra virgin olive oil.</p>		<p>Our freshly baked focaccia, served with a side of extra virgin olive oil. (V) Gorgonzola (+£1.50) Taleggio (+£1.50)</p>	

**MAINS**

<b>Carbonara</b>	<b>15</b>	<b>Gamberi e Limoncello</b>	<b>23.5</b>
<p>Crispy guanciale, creamy egg sauce, and a touch of Pecorino Romano. Simple, rich, and satisfying.</p>		<p>Linguine tossed with succulent prawns in a delicate limoncello-infused sauce, finished with a touch of parsley.</p>	
<b>Delizie Cod &amp; Cuttlefish ink</b>	<b>18.5</b>	<b>Lasagna</b>	<b>15</b>
<p>Handcrafted pasta parcels filled with tender cuttlefish and a rich squid ink infusion. Tossed in a light sauce of cherry tomatoes and Taggiasca olives.</p>		<p>Layers of pasta sheets with our rich meat Ragu sauce, creamy bechamel, and Parmigiano Reggiano cheese.</p>	
<b>Ravioli Verdi</b>	<b>16</b>	<b>Cipolla e Zafferano</b>	<b>17.5</b>
<p>Delicate green ravioli filled with creamy burrata and fragrant basil, capturing the essence of fresh Italian flavors. Served with a light butter sauce. (V)</p>		<p>Delicate yet flavorful dish featuring slow-cooked onions and aromatic saffron, creating a rich, velvety sauce. Finished with a touch of Parmigiano Reggiano. (V)</p>	
<b>Peperone e Burrata</b>	<b>16</b>	<b>Linguine Bolognese</b>	<b>15</b>
<p>Sweet and smoky roasted peppers intertwine with the rich, buttery goodness of burrata. (V)</p>		<p>Linguine pasta tossed in our 9 hours cooked Ragu sauce, simmered with ground meat and vegetables.</p>	
<b>Arrabbiata</b>	<b>14</b>	<b>Linguine al Granchio</b>	<b>26</b>
<p>Penne pasta in a spicy tomato sauce, featuring garlic and red chilli flakes for a fiery kick. (VE)</p>		<p>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.</p>	

## DESSERTS

<b>Tiramisu</b>	<b>8</b>	<b>Pandoro e Mascarpone</b>	<b>8.5</b>
The classic Italian dessert made with layers of delicate mascarpone cream, espresso-soaked savoiardi biscuits, and a dusting of cocoa powder.		Soft, golden pandoro cake paired with a creamy mascarpone sauce for a festive treat.	
<b>Salame al Cioccolato</b>	<b>7.5</b>	<b>Rotolo alla Nutella</b>	<b>8</b>
A rich and indulgent chocolate "salami" made with Nutella, crunchy biscuits, and a hint of sweetness. Served with ice cream.		A light and fluffy sponge roll filled with luscious Nutella for the perfect chocolate-hazelnut bite.	
<b>Torta della Nonna</b>	<b>6.5</b>	<b>Pistacchio Profiterole</b>	<b>8</b>
A timeless Italian dessert featuring a delicate shortcrust pastry filled with velvety custard, scented with lemon and vanilla. Topped with toasted pine nuts and a dusting of powdered sugar.		Light and airy choux pastry filled with a luscious vanilla cream, topped with a silky pistachio glaze. A decadent twist on the classic profiterole.	

**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.**