

VALENTINE'S DAY 2019

3 course meal + glass of Prosecco each - \$65 per head*

STARTERS

MINI SALUMI BOARD + ARTISAN CIABATTA

San Daniele prosciutto, hot salame, cheeses, baked olives, marinated vegetables (GF)

ARANCINI BALLS

risotto, cheese, roasted pumpkin, basil on mushroom patè (GF + VEG)

YOUR CHOICE OF PASTA + SAUCE!



RIGATONI



GNOCCHI (GF + VGN)



TAGLIATELLE



SPAGHETTI

NAPOLETANA

basil, onion, garlic, olive oil, rich tomato (VGN + GF)

BOLOGNESE

slow braised beef + pork ragù, soffritto, rich tomato, herbs (GF)

SUMMER PESTO

basil, garlic, pinenuts, parmesan (VEG + GF)

MUSHROOM MARIA

cream, wine, mushrooms, parmesan, herbs (VEG +GF)

SALADS TO SHARE

GARDEN SALAD + HOUSE DRESSING (VGN)

DESSERTS TO SHARE

NUTELLA MOUSSE

nutella + hazelnut mousse (VEG)

PANNA COTTA

smooth set cooked cream (GF)

ARTISAN GELATO

two flavours (GF)

*Ciao
Mamma!*

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(GF) - gluten free (VEG) - vegetarian (VGN) - vegan

* Drinks not included / no menu variations / no split bills

MAMMA'S PASTA IS TOPPED WITH GRATED CHEESE

PLEASE ADVISE US IF YOU'D PREFER WITHOUT OR IF YOU HAVE ANY ALLERGIES