

Ciao Mamma!

STARTERS

ARTISAN BREAD/GF BREAD serve of bread + oil	6/8
ARANCINI BALLS (3) pecorino D.O.P, pumpkin, onion mushroom patè (GF/VEG/CD)	15
NONNA'S CHIPS oregano, fried capsicum (GF/VGN)	14
CACIO E PEPE CHIPS pecorino D.O.P, + pepper (GF/VEG/CD)	14
POLENTA FINGERS (6) capsicum mayo (GF/VEG/CD)	15
BAKED OLIVES garlic, herbs, oil, citrus zest (GF/VGN)	9
FRIED CALAMARI lemon mayo (GF)	18
SALUMI FOR TWO selection of Australian & Italian meats / cheese, olives & giardiniera + artisan bread (GF+4)	25

BAMBINI MEALS

(CHILDREN UNDER 12)

ZOO PASTA / SPAGHETTI / GNOCCHI (GF+4) formaggio (CD)	12
burro (CD)	12
napoletana / bolognese (CD)	14/16
SCHNITZEL BITES + CHIPS	18

PASTA

AL DENTE

TAGLIATELLE
RIGATONI

NON AL DENTE

FUSILLI
SPAGHETTI

GLUTEN FREE (GF/VGN) + 5

GNOCCHI
FETTUCCINE
CASARECCE

PASTA ADDITIONS

BREAD +4 / GF BREAD +6
PANCETTA +4 / SALAMI +4 / SPICY 'NDUJA + 4
EXTRA PASTA +5 / EXTRA GF PASTA +8 (excluding carbonara)
LACTOSE FREE CHEESE (VGN) +4

MAINS

MAMMA'S CHICKEN PARMIGIANA classic chicken parmigiana topped with mozzarella, napoletana sauce + chips, salad (GF/CD)	28
MAMMA'S CALAMARI & CHIPS calamari + lemon mayo, chips & salad (GF)	28
SOUP OF THE DAY + BREAD (GF+4)	25

SAUCE

NAPOLETANA tomato, basil, onion, garlic, olive oil, (GF/VGN)	26
BOLOGNESE slow braised beef + pork ragù, soffritto, tomato (GF/CD)	28
MUSHROOM MARIA cream, wine, mushrooms, garlic (GF/VEG/CD)	27
CARBONARA pancetta, egg, parmigiano D.O.P + pecorino D.O.P (GF/CD)	28
AMATRICIANA tomato, onion, garlic, pancetta, chilli, butter (GF/CD)	27
LAMB RAGÙ slow cooked lamb + onion, garlic + tomato sauce (GF)	28

SALAD

FENNEL & ORANGE shaved fennel, fresh orange + dressing (GF/VGN)	18
WARM KALE & PUMPKIN Tuscan kale, roasted pumpkin, quinoa, . almonds + goats cheese (GF/CD)	20

DESSERTS

CREMA CAFFE (GF/VEG/CD) / LIMONE (GF/VGN) Frangelico +10 / limoncello +10	6
TINA MI SU (GF/CD)	16
CANNOLI (2) (GF/CD) house made cannoli + creamy ricotta filling	12
NUTELLA MOUSSE (GF/VEG/CD)	14
DOUGHNUTS (4) (GF/VEG/CD) nutella / jam	16
ALMOND COCONUT CAKE + ICE CREAM (GF/VEG/CD)	14
ARTISAN ICE CREAM VGN option available	12

Have your next function at Mamma's!
Check out our website or email us at:
info@ciaomamma.com.au

PLEASE ADVISE OF ANY ALLERGIES

A SET MENU IS REQUIRED FOR GROUPS OF 10 OR MORE

SAY CIAO! @CIAOMAMMA_BRUNSWICK

NO MENU VARIATIONS / CREDIT CARD SURCHARGES APPLY
NO SPLIT BILLS

ASK ABOUT OUR WEEKEND SPECIALS!

GLUTEN FREE - (GF) ACCREDITED BY COELIAC AUSTRALIA | VEGETARIAN - (VEG) | CONTAINS DAIRY - (CD) | VEGAN - (VGN) PH: 8528 7091 - WWW.CIAOMAMMA.COM.AU

Ciao Mamma!

PASTA BAR



Our Story

There's something truly unique about 'authentic' Italian. Fresh ingredients, amazing flavours, real honesty. It takes heart and soul to make it well.

In Australian homes, having been passed down through the generations, traditional Italian food lives on today. But it's been reinterpreted – with some added Australian flavour.

Ours is a hands-on, 'home grown' story about family, sharing a love of good food.

This beautiful blend of culture is where the magic happens. Authentic Italian – passion, freshness and flavours – in a distinctly Australian setting. We're recreating it and celebrating it for the new generation.

GF Accreditation

We are accredited Gluten Free by Coeliac Australia and also have vegetarian and vegan options.



Mamma's Favourite Sauces

NAPOLETANA

Referred to also as Napoli sauce, it originated in Naples and is well known throughout Southern Italy due to the abundance of tomatoes.

BOLOGNESE

Named after its' city of origin –Bologna in the Region of Emilia-Romagna.

Ours is simmered long and slow for 5 hours.

MUSHROOM MARIA

Made with sautéed mushrooms, fresh herbs, garlic and white wine. Our Mushroom Maria is cooked long & slow until smooth & silky.

CARBONARA

Originally made by Coal miners (Carbonari) as a quick pasta meal using cured pork, eggs, grated parmesan and lots of pepper. It's creamy, but no cream is added to our sauce.

AMATRICIANA

Originated from Amatrice, a town in the region of Lazio. Made using a rich and creamy (no cream added) tomato based sauce, and includes sautéed pancetta and hot fresh chilli. This is Mamma's version of Amatriciana.

LAMB RAGU

Mamma's lamb is cooked long and slow for 24 hours and served with a tomato-based sauce.