

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.

PESTO

Originated from Genoa in the region of Liguria and consists of fresh basil leaves, crushed garlic, toasted pine nuts and is blended with Parmesan cheese and extra virgin olive oil.

Our Pesto is locally sourced & family made in Victoria.

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Originally made by Coal miners (Carbonari) as a quick pasta meal using cured pork, eggs, grated parmesan and lots of pepper.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.

STARTERS TO SHARE

ARTISAN BREAD/GF BREAD serve of bread + extra virgin olive oil	6/8
BAKED OLIVES garlic, herbs, oil, citrus zest (GF/VGN)	10
POLENTA FINGERS (6) capsicum mayo (GF/VEG/CD)	16
CACIO E PEPE CHIPS pecorino D.O.P + pepper (GF/VEG/CD)	16
NONNA'S CHIPS oregano, fried capsicum (GF/VGN)	17
ARANCINI BALLS (3) pecorino D.O.P, pumpkin, onion mushroom pâté (GF/VEG/CD)	18
FRIED CALAMARI lemon mayo (GF)	20
SWEET POTATO CHIPS rosemary salt + basil, lime aioli (GF/VEG)	20
SALUMI FOR TWO selection of Australian & Italian meats / cheese, olives & giardiniera + artisan bread (GF+5)	30
CANTABRICO ANCHOVIES whipped lemon + vanillia butter, red onion jam & bread (GF +5)	22

SALAD

BEETROOT & BUFFALO MOZZARELLA beetroot pureé, baby peas toasted almonds & crispy kale (GF/VEG)	25
TUSCAN PANZANELLA heirloom tomatoes, roasted capsicum, oilives, capers, red onion + croutons (GF/VGN)	22
GREEN LEAF MEDLEY Italian Juniper barrel aged vinegar dressing (GF/VGN)	12/16
CAPRESE burrata, truss tomatoes, basil (GF/VEG)	22

PASTA

AL DENTE (FIRM)

RIGATONI
TAGLIATELLE

NON AL DENTE

FUSILLI
SPAGHETTI

GLUTEN FREE (GF/VGN) + 5

GNOCCHI
FETTUCCINE
CASARECCE

PASTA ADDITIONS

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

MAINS

MAMMA'S CHICKEN PARMIGIANA classic chicken parmigiana topped with mozzarella, napoletana sauce + chips & salad (GF/CD)	32
MAMMA'S CALAMARI & CHIPS calamari + lemon mayo, chips & salad (GF)	32

SAUCE

NAPOLETANA tomato, basil, onion, garlic, olive oil (GF/VGN/)(FD AVAILABLE)	28
BOLOGNESE slow braised beef + pork ragù, soffritto, tomato (GF/CD)	32
MUSHROOM MARIA cream, wine, mushrooms, garlic (GF/VEG/CD)	30
CARBONARA guanciale, egg yolk, parmigiano D.O.P + pecorino D.O.P (GF/CD/FD)	32
AMATRICIANA tomato, onion, garlic, chilli, butter + pancetta or guanciale +3 (GF/CD)	30
LAMB RAGÙ slow cooked lamb + onion, garlic + tomato (GF)	32
PESTO ALLA GENOVESE basil, pine nuts, parmesan (GF/VEG/CD/FD)	28

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 (GF / CD)	18

DESSERTS

CREMA CAFFE (GF/VEG/CD) / LIMONE (GF/VGN) Frangelico +10 / limoncello +10	8
TINA MI SU (GF/CD)	16
CANNOLI (2) (GF/CD) house made cannoli + creamy ricotta filling	12
VANILLIA PANNA COTTA (GF/VEG/CD)	16
MAMMA'S DOUGHNUTS (4) (GF/VEG/CD) coated in cinnamon sugar + nutella / jam or coated in lemon sugar + pistachio cream +2	20
ALMOND COCONUT CAKE + ICE CREAM (GF/VEG/CD)	16
ARTISAN ICE CREAM vanilla bean (GF)	12
pear + burnt caramel (GF/VGN)	12

PLEASE ADVISE OF ANY DIETARY REQUIREMENTS

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

*Ciao
Mamma!*

SAY CIAO! @CIAOMAMMA_BRUNSWICK

NO MENU VARIATIONS / CREDIT CARD SURCHARGES APPLY
NO SPLIT BILLS

GLUTEN FREE - (GF) | VEGETARIAN - (VEG) | CONTAINS DAIRY - (CD) | VEGAN - (VGN) | FODMAP - (FD)