

Ciaciù

PASTA BAR

ANTIPASTI

OLIVE NOCELLARA   6
Sicilian Olives

BRUSCHETTA POMODORO  9
Sourdough bread, tomato, fresh basil

CARPACCIO DI BEEF  13
28 day dry aged beef fillet, red pepper sauce, parmesan sauce, micro basil sourdough bread

PINSA

PARMA HAM  18
Parma ham, burrata, tomato, fresh basil, lemon zest

MARGHERITA (V) 15
Mozzarella, tomato passata, fresh basil

PEPPERONI 17
Mozzarella, tomato passata, salami, black pepper

MUSHROOM & TRUFFLE (V) 18
Mozzarella, mushroom, truffle

SPECIALS

CIACIÙ'S SPAGHETTONE CARBONARA 16
Pasteurised egg, pecorino cheese, black pepper, guanciale, parmesan cheese

CUSTOMISE YOUR PASTA

SHAPES



PACCHERO
Best with Pomodoro



CASERECCHE
Best with Pesto



TONNARELLO
Best with Cacio e Pepe



PAPPARDELLA
Best with Porcini e Tartufo



TAGLIATELLA
Best with Bolognese

SAUCES

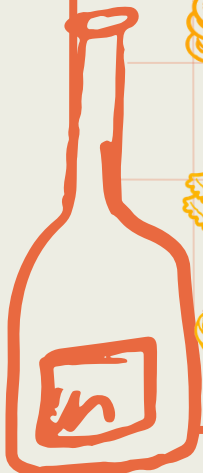
POMODORO E BURRATA (V) 17
Homemade tomato sauce, fresh basil, burrata cheese

PESTO (V) 16
Homemade pesto sauce, parmesan cheese, pine nuts

CACIO E PEPE (V) 15
Pecorino and parmesan cream, black pepper

PORCINI E TARTUFO (V) 20
Homemade mushroom sauce, porcini, fresh black truffle, truffle oil

BOLOGNESE  16
Homemade beef bolognese ragù, parmesan cheese



All dishes are prepared in a kitchen that contains nuts, gluten, and other allergens, so we cannot ensure that any dish is entirely free from allergens due to the potential for cross-contamination. Specific allergen information is accessible upon request. If you have any food allergies, intolerances, or sensitivities, kindly consult your server before ordering, and they will assist you in making a suitable choice. A discretionary service charge will be included in your total bill.