

Pizza

Our pizza dough is prepared respecting the Neapolitan tradition. For any add is 0.50

Pizza marinara(no cheese) Tomato base , anchovis , cappers , garlic , oregano and olives.	8.95
Pizza margherita Tomato base and mozzarella fior di latte.	7.95
Pizza calabrese Tomato base , nduja ,peppers , fresch chilli , salame and mozzarella fior di latte.	9.50
Pizza diavola Tomato base ,spicy salami and mozzarella fior di latte.	8.95
Pizza capricciosa Tomato base , crumble goat cheese ,mushroom , olives and mozzarella fior di latte.	9.50
Pizza picante Tomato, mozzarella Peppers, garlic, guanciale and chili.	9.25
Pizza ortolana smash potato with oregano and salt , olives , onions and mozzarella fior di latte.	8.95
Pizza vegetariana Tomato base , homemade roast peppers in oil ,homemade melanzane a funghetto olives and mushrooms.	8.75
Pizza vulcano Tomato base and mozzarella fior di latte , when ready the pizza it will come with a full bocconcini cheese and parma ham.	9.95
Pizza zozzona Cream base , wrustel and mozzarella fior di latte when ready fries will put on top.	9.95
Pizza prosciutto e funghi Cream base , champignon mushrooms ,ham and mozzarella fior di latte.	9.25
Pizza salsiccia e patate Tomato base , neapolitan sausage , smash poteto and mozzarella fior di latte.	9.75
Pizza fritta Fried pizza whit tomato ,mozzarella fior di latte and basil.	10.95
Pizza calzone Chose any pizza or make you're the way you like.	10.25
Pizza sorpresa The pizza chef will surprise you with a very tasty pizza, with surprise ingredients.	???
Pizza Mare Tomato sauce, mozzarella fior di latte, mussels, prawns and anchovies.	9.95

Risotti

The risotto has a waiting time of 25/30 minutes if taken alone since they will be made fresh from the scratch. Please be patience to enjoy the proper risotto.

Risotto ai frutti di mare The risotto with seafood is an evergreen dish of Italian cuisine that manages to get everyone from north to south to agree. A simple rice creamed with mix seafood and soiled with tomato sauce.	9.95
Risotto ai funghi Risotto is a dish that has naw entered the Italian cook books by right , and in particular in those of the north. We propose a risotto with porcini mushrooms, a tasty mushroom is a delicacy for mushrooms lovers .	9.25
Risotto pollo Delicious risotto with pieces of stewed chicken cooked with peppers, onions , garlic chooped fresh tomatoes to finish with a touch of cream and tomato sauce	9.50



Our garlic bread dough is made as Neapolitan tradition teaches us. Ask if you prefer to add garlic oil.

Focaccia Italiana

Formaggio: with mozzarella fior di latte	4.25
Pomodoro: with tomato sauce, a sprinkling of parmesan, oregano and olive oil	4.25
Rosmarino: with white onions, rosemary a pinch of salt and olive oil	4.25
Focaccia semplice: plain focaccia with salt and olive oil	3.25
Tricolore : flat pizza bread with tomato pesto and mozzarella fior di latte	4.25

Add 0.50 for anchovies

Bruchette(Home Made Bread)

Bruschetta Pomodoro Tomato bruschetta is a very simple but tasty dish, directly from the poorer Neapolitan cuisine. Chop fresh tomato seasoned with garlic, olive oil, a pinch of salt and oregano all served on homemade toasted bread	3.95
Bruschetta ai funghi Variation of traditional tomato bruschetta for mushrooms lovers. Sautéed of champignon mushrooms cooked with garlic parsley and white wine served on homemade toasted bread.	4.25
Bruschetta Calabrese Variation of traditional tomato bruschetta we offer you the taste of Calabria. Toasted bread with nduja (nduja is a Calabrian sausage with a soft consistency and more or less spicy)	4.25
Pane e olive bread and butter with marinated olives	3.25

"Join Ciao Restaurant "Birthday club"
(Must be at least 12 year's old to qualify)
RULES: Very simple.....

On your birthday show a proof of identity to establish how much discount you can get...

"BIRTHDAY DISCOUNT"

For every year old you are, you will receive a 1% discount off your meal
For example: If you are 12 year old you will receive 12% discount
50 Year old- 50% discount
100 year old=FREE.....The older you get the more you are worth



CIAO
Ristorante



13-15 Park Ln, Poynton, Stockport SK12 1RD

+44 162 587 7707

MONDAY : CLOSED

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FRIDAY - SATURDAY : 12:00-14:30 | 17:00-23:00

SUNDAY : 13:00-21:00

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Starter

Arancine	5.95
From the Palermo tradition a handmade saffron rice ball, breaded and fried with a filling of homemade Bolognese and peas ragu.	
Mozzarella in carrozza	5.95
A typical appetizer from Campania cuisine. The dish consists of mozzarella slices enclosed in slices of loaf bread, which are covered in egg and milk and then fried. Served with homemade mustard mayo.	
Suppli al telefono	5.95
The suppli on the phone are a typical dish of the Rome cuisine. Handmade rice croquettes with tomato has a stringy heart of mozzarella hidden inside.	
Polpette di casa	6.25
Tasty handmade beef meatballs with traditional Italian recipe, served in homemade Bolognese sauce and a touch of parmesan on top.	
Pate di fegatini di pollo	6.50
Homemade Tuscan chicken liver pate is now a great classic of the Italian tradition, served on strictly homemade toasted bread, it becomes a delicious and appetizing appetizer.	
Caprese	5.95
Tomato and mozzarella seasoned with salt, olive oil, oregano and basil.	
Costolette della casa	6.95
Delicious spare ribs, slow cooked in homemade BBQ sauce.	
Mozzarella prosciutto e melone	6.95
Seasonal melon served with Parma ham and mozzarella cheese a light and fresh starter.	
Antipasto della casa	x1 9.25 x2 19.95
A mix of typical Italian dry meat, homemade vegetables in oil , a piece of nduja bruschetta and a mix of typical Italian dairy.	
Frittura di gamberi ,calamari e zucchini in pastella	7.95
Delicate king prawns and calamari ring lightly fried and zucchini in batter served with homemade tartar sauce	
Involtini di salmone	7.75
Smoke salmon roulade, stuffed with prawns covered with homemade Maria Rosa sauce - a fresh and light starter.	
Gamberoni piccanti	7.95
King prawns beautifully cooked with peppers, garlic, chilli flakes, homemade chilly oil, white wine, a pinch o oregano and tomato sauce.	
Gamberoni liomone	7.95
King prawns beautifully cooked with a knob of butter and white wine; all finish with some fresh chop parsley.	
Cozze al Pomodoro	6.75
Mussels in tomato sauce , garlic , onions chop tomato oregano and white wine served with homemade bread	
Caprino	6.50
Goat's cheese breaded and delicately fried accompanied by homemade basil pesto.	

Pasta

(Ask The Waiter For Gluteen Free Pasta)
All The Starter Portion Is 6.50

Tagliatelle Bolognese	8.95
meat ragu served over silken egg pasta – is one of the signature dishes of Bologna.	
Penne Napoli	8.50
Pasta al pomodoro is an Italian food typically prepared with pasta, olive oil, fresh tomatoes, It is intended to be a quick light dish, rather than a dish in a heavy sauce.	
Spaghetti alla amatriciana	9.25
Sugo all'amatriciana, or alla matriciana, also known as salsa all'amatriciana, is a traditional Italian pasta sauce based on guanciale, pecorino cheese from Amatrice, tomato, and, in some variations, onion.	
Penne salmone	8.95
Cream tomato sauce with smoked salmon	
Tagliatelle Adriatico	10.95
Cream tomato sauce with scallops, prawns, chopped tomato, chopped white onions and spinachis that consist in porcini mushrooms , butter , white wine and a touch of parsley	
Spaghetti carbonara	9.25
Carbonara is an Italian pasta dish from Rome made with egg, hard cheese, cured pork, and black pepper. The dish arrived at its modern form, with its current name, in the middle of the 20th century. The cheese is usually Pecorino Romano, Parmigiano-Reggiano, or a combination of the two.	
Tagliatelle funghi porcini	8.95
Pasta with porcini mushrooms are something amazing for mushrooms lovers, we propose you this beautifully	
Penne Puttanesca	9.25
A dish from the Salerno tradition consist in a Pasta dish with tomato sauce ,cappars,anchovis , onionins fresh chop tomato , garlic , a pinch of oregano and chilli	
Spaghetti ai frutti di mare	9.95
A dish from the Salerno tradition consist in a Pasta dish with tomato sauce ,cappars,anchovis , onionins fresh chop tomato , garlic , a pinch of oregano and chilli	
Penne Norma	9.25
Pasta alla Norma is one of the most well known Italian pasta dishes. It is typical of the Sicilian cuisine created originally in Catania, Sicily, Italy. The original recipe is made with macaroni, tomatoes, fried aubergines, grated ricotta salata cheese, and basil	
Spaghetti alle vongole	9.95
Spaghetti with clamps, garlic, white wine and parrsley	



Pasta Al Forno

Lasagne Bolognese	8.95
Lasagna is one of the oldest pasta shapes in Italy and is one of the known dishes of Emilia cuisine. The tradition of this recipe included few ingredients, Bolognese Sause béchamel and egg pasta.	
Cannelloni Ciao	8.95
Stuffed pancake with homemade mincemeat and spinach in tomato sauce, béchamel and and mozzarella on top.	
Crespelle	8.75
The ricotta and spinach crepes are simple but tasty savory stuffed crepes, coming from the Tuscany tradition.	
Gnocchi Sorrentina	8.95
Traditional Mediterranean recipe Sorrento-style, gnocchi are a very tasty and simple dish. Deriving from the composition of Pizza Margherita, the potato gnocchi with tomato sauce and mozzarella cheese baked in the oven.	
Parmigiana	8.95
Parmigiana is a typical dish of southern Italy , breaded and fried aubergine sliced topped with tomato sauce , mozzarella a pinch of oregano and basil .baked in the oven.	

Special Pasta

(Not Includet In The "Set Menu")
All The Starter Portion Are 7.95

Homemade pasta	11.95
Making homemade pasta is an ancient art of the Italian tradition.	
Pasta e fagioli	9.25
A great classic of Italian cuisine that has its roots in the poor peasant tradition. A simple pasta cooked with beans and typical Italian Sauttee a pinch of chili, a creamy and tasty result.	
Penne mare e Monti	9.95
In the dish the lands meet the sea a set of clams and mussels that with porcini mushrooms creating a tasty dish all stir fried with garlic , knob of butter , parsley and white wine.	
Ravioli aragosta	13.95
Ravioli with a filling of lobster served with a cream tomato and smoke salmon sauce.	
Gnocchi di patate	9.25
Homemade potato gnocchi served with a typical Italian cheese sauce.	
Penne broccoli e salsiccia	9.50
Broccoli and sausage pasta is a full-bodied first course, perfect for the cold season. A combination of Neapolitan sausage, broccoli garlic and hot pepper.	

Contorni

Patatine fritte : French fries	3.25
Zucchine in pastella : zucchini in homemade batter	3.95
Patate schiacciate :	3.25
smash potato seasoned with garlic, oregano, salt, a pinch of pepe and olive oil.	
Peperoni della casa :	2.95
homemade fried peppers in oil seasoned with a pinch of salt, parsley and garlic.	
Melanzane a funghetto :	3.50
homemade fried aubergine seasoned with a touch of tomato sauce , oregano , salt , pepe , and fresh basil.	
Insalata mista : mix salad.	3.25
Tonno e cipolla :	3.95
tomato onions salad seasoned with salt ,oregano, and olive oil	
Vegetali :	2.25
Please ask the waiter for the vegetables of the day.	
Patate al forno :	2.95
baked oven potatoes seasoned with garlic.	

Pesci

Branzino (sea bass)	14.95
Salmone (salmon)	13.95
Pancasio (Pegasus)	13.95
Choose your sauce	
Alla grigliata : plain grilled	
Vino bianco : white wine sauce	
Limone : white wine , lemon sauce and knob of butter , finish with parsley	
Fulmine : light sautéed of cappers , onion's, and olives a touch of oregano and white wine sauce	

Carni

Pollo : chicken	13.95
Bistecca : steak	18.95
Filetto : filet	23.95
Choose your sauce	
Cacciatora : tomato sauce , a splash of red wine , with sauteed of peppers , champignon mushrooms and onins , a touch of garlic and rosemary	
Ai funghi : champignon mushrooms and white wine	
Alla crema : champignon mushrooms ,cream and with wine	
Al pepe : crushed black peppercorn, a touch of brandy, a touch of gravy, and cream	
Gorgonzola : Italian blue cheese and cream	
Fegato	13.95
Alla veneziana : fried onions, sage and white wine	
Burro e salvia : butter, sage and a touch of white wine	
Two side are included with your main course please choose between: Mix salad - vegetables - potatoes - chips	