

GOURMET PIZZA 30 cms (600gr.)

GIANNI'S **\$329**
White pizza with mozzarella, zucchini, pesto, shrimp, lettuce, parmigiano and balsamic reduction.

MOLESE **\$329**
White pizza with thinly sliced tomato, arugula, parmigiano and prosciutto.

PUGLIA **\$329**
White pizza with pesto, mozzarella, prosciutto, lettuce, parmigiano and balsamic reduction.

MARE E SOLÉ **\$329**
White pizza with blue cheese, pear, walnut, prosciutto and honey.

MONOPOLI **\$329**
Tomato, mozzarella, cream cheese, blue cheese, parmigiano cheese, arugula and pepperoni.

● **EXTRA INGREDIENT** 80gr. **\$60** ● **EXTRA BURRATA** 110gr. **\$150**

PIZZA TRADIZIONALE 30 cms (600gr.)

CREATED WITH IMPORTED ITALIAN PRODUCTS

MARGUERITA DELUXE **\$329**
Pomodoro sauce, mozzarella, fresh burrata cheese, basil and extra virgin olive oil.

PREFERITA **\$369**
Pomodoro sauce, mozzarella, cherry tomato, oregano, arugula, fresh mozzarella, parmigiano cheese and prosciutto.

BOSCAIOLA **\$369**
Pomodoro sauce, mozzarella, italian sausage, bacon and button mushrooms.

CAMPAÑA **\$369**
Pomodoro sauce, mozzarella, fresh burrata cheese, prosciutto and basil.

SAPORITA **\$369**
Pomodoro sauce, mozzarella, italian sausage, cream cheese, gorgonzola cheese, parmigiano cheese and pepperoni.

CALZONE **\$349**
Closed pizza, pomodoro sauce, mozzarella, mushrooms, artchoke, olives, prosciutto and rest mozzarella.

BELLA NAPOLI **\$369**
Pomodoro sauce, mozzarella, fresh burrata cheese, anchovies, olives, cherry tomato and basil.

● **EXTRA INGREDIENT** 80gr. **\$60** ● **EXTRA BURRATA** 110gr. **\$150**



MENU



/Ciaopizzanv

ANTIPASTI

BRUSCHETTA 220gr. **\$269**
Diced tomato marinated in extra virgin olive oil, basil and oregano, served toasted homemade garlic accompanied by goat cheese croquettes.

BRUSCHETTA DI SALMONE 180gr. **\$289**
Extra virgin olive oil and lime marinated smoked salmon served on a toasted homemade garlic bread, served with a goat cheese, honey and cream cheese spread.

MEATBALLS 220gr. **\$249**
Homemade meatballs in a pomodoro and basil sauce, served with gratinated mozzarella cheese and spaghetti with pesto.

FRITTURA DI CALAMARI E GAMBERI 300gr. **\$329**
Deep fried calamari, crudites and shrimp lightly tossed in semola served with our homemade fritelline.

TARTARE DI TONNO 180gr. **\$329**
Cubes of Banderas Bay fresh tuna marinated in olive oil, Dijon and old style mustard, shallots and diced basil served with our homemade fritelline.

MUSSELS IN WHITE WINE 400gr. **\$299**
Mussels sauteed in white wine with garlic, parsley, cherry tomatoes, and a touch of black pepper with fresh basil.

INSALATE

FRAGOLA 180gr. **\$269**
Mixed salad with strawberries, prosciutto and roasted almonds dressed in an old-style mustard vinaigrette.

CAPRESE 220gr. **\$289**
Sliced tomato with fresh mozzarella cheese drizzled with our homemade pesto.

CIAO 180gr. **\$269**
Thinly sliced beets orange and fresh lettuce drizzled with an orange and tarragon vinaigrette topped with a goat cheese croquette.

BACO 180gr. **\$269**
Mixed salad with grapes and dried cranberries with blue cheese and roasted walnuts in a honey mustard and parsley dressing.

CESAR 180gr. **\$269**
Romaine lettuce, croutons and parmigiano cheese dressed with our classic Caesar dressing.

ALL'ITALIANA 180gr. **\$249**
Delicious salad prepared with lettuce, cucumber, tomato, red onion, black olives, bell peppers, oregano, tossed in our famous italian dressing.

PRIMI

GNOCCHI PESTO E BURRATA 300gr. **\$329**
Soft gnocchi in our homemade pesto, parmigiano and fresh burrata cheese.

SPAGHETTI CON LE COZZE 300gr. **\$329**
Spaghetti with mussels and cherry tomato sauteed in white wine, our homemade pomodoro sauce and spicy touch peperoncino chili pepper.

RIGATONI ALLÁ VODKA 260gr. **\$329**
Pancetta and onion with aromas of vodka in a rose sauce.

RIGATONI ALLÁ BOSCAIOLA 280gr. **\$369**
Aglio e olio with spicy sausage, pancetta mushrooms, spinach and fresh burrata cheese, finished in a rose sauce.

FETTUCCINE GAMBERONI ROSÉ 240gr. **\$499**
Fettucine with U8 jumbo shrimp sauteed white wine and garlic in a rose sauce.

GNOCCHI AL SALMONE ROSA 180gr. **\$369**
Gnocchi with fresh salmon in our glamorous rose sauce.

LASAGNA 300gr. **\$329**
Homemade meat sauce lasagna baked in our wood burning oven topped with mozzarella cheese.

CANNELLONI 300gr. **\$329**
Wood burning oven baked cannelloni stuffed with ricotta cheese and spinach topped with a rose sauce and gratinated with mozzarella cheese.

PASTA AL FORNO CON POLPETTINE 280gr. **\$329**
Rigatoni with meatballs in a tomato basil sauce baked in our wood burning oven.

FETTUCCINE FRUTTI DI MARE 350gr. **\$369**
Fettuccine with shrimp, calamari, mussels and clams in our homemade pomodoro sauce.

FETTUCCINE ALFREDO WITH CHICKEN 300gr. **\$329**
Fettuccine with chicken in our creamy Alfredo sauce.

FETTUCCINE ALFREDO WITH SHRIMP 300gr. **\$349**
Fettuccine with shrimp in our creamy Alfredo sauce.

FETTUCCINE ALFREDO WITH SALMON 300gr. **\$349**
Fettuccine with salmon in our creamy Alfredo sauce.

• **EXTRA BURRATA** 110gr. **\$150**

PIATTO FORTE

RIB EYE STEAK 400gr. **\$849**
Grilled rib eye steak marinated in olive oil and fine herbs accompanied by mashed potatoes and baby vegetables.

FILET MIGNON 220gr. **\$489**
Grilled beef tenderloin accompanied by mashed potatoes and baby vegetables.

POLLO ALLÁ PARMIGIANA 220gr. **\$389**
Breaded chicken breast topped with pomodoro sauce and gratinated mozzarella cheese. Served with rigatoni in a pomodoro sauce.

PORK SHANK 400gr. **\$449**
Slow roasted pork shank cooked in its own jus accompanied by mashed potatoes and baby vegetables.

BBQ RIBS 400gr. **\$449**
Slow roasted pork ribs finished in our wood burning oven slathered in our delicious homemade BBQ sauce accompanied by crispy French fries.

LAMB OSSOBUCO 500gr. **\$499**
Slow roasted lamb shank cooked in a demi-glace and red wine reduction, accompanied by gnocchi and baby vegetables.

SALMONE AL LIMONE 220gr. **\$489**
Grilled salmon bathed in a white wine and lemon sauce with dill and capers, accompanied by baby vegetables and parmigiano rustic mashed potatoes.

GAMBERONI JUMBO 240gr. **\$549**
Grilled U8 jumbo shrimp sauteed with brandy accompanied by mashed potatoes and baby vegetables.

PIZZA 30 cms (600gr.)

MARGHERITA **\$249**
Pomodoro sauce, mozzarella, basil and extra virgin olive oil.

MARINARA **\$249**
Pomodoro sauce, mozzarella, basil and finely chopped garlic.

PEPPERONI **\$269**
Pomodoro sauce, mozzarella and pepperoni.

ROMANA **\$289**
Pomodoro sauce, mozzarella, basil, anchovies, capers and black olives.

CRUDAIOLA **\$289**
Pomodoro sauce, mozzarella, arugula, goat cheese, and olive oil.

NAPOLETANA **\$289**
Pomodoro sauce, mozzarella, basil and anchovies.

HAWAIANA **\$269**
Pomodoro sauce, mozzarella, basil, pineapple and ham.

MESSICANA **\$289**
Pomodoro sauce, mozzarella, pepperoni, jalapeño peppers and black olives.

CIAO **\$299**
Pomodoro sauce, mozzarella, sausage and mushrooms.

SAN DANIELE **\$289**
Pomodoro sauce, mozzarella and prosciutto.

MAMA CARMELA **\$289**
Pomodoro sauce, mozzarella, salami and blue cheese.

CAPRICCIOSA **\$329**
Pomodoro sauce, mozzarella, prosciutto, mushrooms, artichoke and olive oil.

MEAT LOVERS **\$329**
Pomodoro sauce, mozzarella, salami, pepperoni, bacon and ham.

VEGETARIANA **\$289**
Pomodoro sauce, mozzarella and seasonal vegetables.

FRUTTI DI MARE **\$329**
Pomodoro sauce, mozzarella and fresh seafood.

SURF AND TURF **\$329**
Pomodoro sauce, mozzarella, sausage, bacon and shrimp.

CINQUE FORMAGGI **\$329**
Pomodoro sauce, mozzarella, cream cheese, blue cheese, goat cheese and parmigiano cheese.

• **EXTRA INGREDIENT** 80gr. **\$60** • **EXTRA BURRATA** 110gr. **\$150**

CERVEZA

/CRAFT BEER \$145

Stout 355ml

Lager 355ml

Ipa 355ml

SIN ALCOHOL

/MOCKTAILS \$90

Arnol Palmer 350ml

Mitad Limonada y mitad Té Negro Helado.
Half Lemonade and half Iced Tea.

Zenzero 350ml

Jugo de limón, azúcar mascabado, albahaca fresca, jengibre fresco y Ginger Ale.
Lime juice, brown sugar, basil, ginger and Ginger Ale.

Paloma Blanca 350ml

Jugo de limón, hierbabuena, jugo de toronja, Squirt y pizca de sal.
Lime juice, peppermint, grapefruit juice, grapefruit soda and pinch of salt.

Mula Costera 415ml

Jugo de limón, maracuyá y Ginger Ale.
Lime juice, passion fruit and Ginger Ale.

Creamsicle 450ml

Crema de coco, jugo de piña, maracuyá y Ginger Ale.
Coconut cream, pineapple juice, passion fruit and Ginger Ale.



MENU

COCKTAIL BAR

CIAO!

Steak & Pizza



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COCTELERIA DE AUTOR
/ SIGNATURE COCKTAILS \$220

Ojos Verdes 240ml
Gin, jugo de limón, licor de melón verde y hierbabuena.
Gin, lime juice, cucumber and peppermint.

Beso de Noche 240ml
Tequila reposado, jugo de limón, jarabe de Jamaica y licor de granada y arándanos.
Tequila reposado, lime juice, hibiscus syrup, cranberry and pomegranate liqueur.

Asha 470ml
Gin, jugo de limón, fresas, Sprite y agua quina.
Gin, lime juice, strawberries, Sprite and tonic water.

Cielo Azul 420ml
Ron especiado, ron coco, jugo de piña, crema de coco y curazao azul.
Spiced rum, coconut rum, pineapple juice, coconut cream and blue curaçao.

Jungle Bird 420ml
Ron, Campari, jugo de piña, jugo de limón y Sprite
Rum, Campari, Pineapple juice, lime juice and Sprite.

Florencia 340ml
Limoncello, jugo de limón, licor St. Germain, jugo de granada y prosecco.
Limoncello, lime juice, St. Germain liqueur, pomegranate juice and prosecco.

COCTELES CON VINO
/ WINE COCKTAILS \$220

Sangría Española y Clementina 420ml
Brandy o Vodka, limonada mineral y vino tinto.
Brandy or Vodka, limeade and red wine.

Clericot 420ml
Limonada mineral con refresco de manzana y vino tinto.
Limeade, apple pop and red wine.

Aperol Spritz 420ml
Aperol, prosecco y agua mineral (carbonatada).
Aperol, prosecco and mineral water.

CIAO! Spritz 420ml
Limoncello, St. Germain, limón amarillo, hierbabuena, prosecco, y agua mineral (carbonatada).
Limoncello, St. Germain, lemon slices, peppermint, prosecco and mineral water.

MARGARITAS
Y MEZCALITAS \$220

Pasion 240ml
Tequila o mezcal, jarabe de Jamaica, jugo de limón, Cointreau, bitters.
Tequila or mezcale, hibiscus syrup, lime juice, Cointreau and bitters.

Tropical 240ml
Tequila o mezcal, jugo de limón, jugo de piña, Grand Marnier.
Tequila or mezcal, lime juice, pineapple juice and Grand Marnier.

Chill 240ml
Tequila o mezcal, Cointreau, jugo de limón, pepino y jalapeño.
Tequila or mezcal, Cointreau, lime juice, cucumber and jalapeño.

Tommy's 240ml
Tequila o mezcal, Cointreau, jugo de limón, jarabe o skinny.
Tequila or mezcal, Cointreau, lime juice, simple syrup or skinny.

MEJORA TU BEBIDA!
UPGRADE YOUR DRINK!

Clase Azul Mezcal	\$890
Clase Azul Reposado	\$490
Maestro Dobel Diamante	\$280





MENU



DESSERT POSTRES



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DOLCI

Pizza a la Nutella 280gr. **\$189**

Pizza en blanco con fresas frescas y cubierta de crema de chocolate y avellana.

White pizza with fresh strawberries and a topping of chocolate and hazelnut cream.

Tiramisú 180gr. **\$189**

Clásico postre italiano con soletas inmersas en café y queso mascarpone con un toque de cacao.

Classic Italian dessert with ladyfingers soaked in coffee and mascarpone cheese, topped with a touch of cocoa.

Tiramisú al Frutti di Bosco 180gr. **\$189**

Clásico postre italiano con soletas inmersas en café y queso mascarpone y frutos rojos.

Classic Italian dessert with ladyfingers soaked in coffee, mascarpone cheese, and red berries.

Cheesecake de Zarzamora 160gr. **\$189**

Pastel de queso de zarzamora hecho en casa.

Homemade blackberry cheesecake.

Gelato al Cioccolato 200gr. **\$189**

Cremoso helado de chocolate con crema chantilly, almendras, nueces y galletas.

Creamy chocolate ice cream with whipped cream, almonds, walnuts, and cookies.

Gelato di Vaniglia 200gr. **\$189**

Cremoso helado de vainilla con crema chantilly, almendras, nueces y galletas.

Creamy vanilla ice cream with whipped cream, almonds, walnuts, and cookies.

CARAJILLOS

Carajillo Clásico 300ml. **\$189**

Expreso y licor 43.

Carajillo Tiramisú 300ml. **\$189**

Expreso, licor, disaronno, licor de café, chantilly y galleta.

Carajillo Cioccolato 300ml. **\$189**

Expreso, licor 43 de chocolate y brandy.

Carajillo Mazapán 300ml. **\$189**

Expreso, licor 43 y mazapán.

Carajilla 300ml. **\$189**

Expreso y Bailey's

Affogato 300ml. **\$189**

Expreso y bola de helado.

LICORES Y DIGESTIVOS

Grappa 60ml. **\$179**

Anis dulce 60ml. **\$140**

Anis Campechano 60ml. **\$140**

Limoncello 60ml. **\$100**

Fernet Branca 60ml. **\$149**

Branca Menta 60ml. **\$169**

Sambuca Bianco 60ml. **\$149**

Sambuca Negro 60ml. **\$179**

Chartreuse 60ml. **\$179**