

CICCIOLINA

bar & restaurant

*Cicc respectfully acknowledges the Traditional Owners of this Land,
the people of the Kulin Nations.
We pay respect to the Elders, past, present, emerging.
We acknowledge their relationship to this land that was never ceded*

To begin

Cicc bread (<i>serves 2</i>), with butter or extra virgin olive oil		5.00
Miniature savoury tartlet, chicken liver parfait, onion jam, crispy chicken skin		5.50
Mortadella, taleggio + pistachio pesto arancini, pesto aioli	each	6.50
House focaccia, stracciatella cheese + Olasagasti anchovy	each	12.50
Flinders Island scallop in the half shell, ginger + lime pickle	each	7.50
Freshly shucked half dozen oysters, red wine + shallot vinaigrette		33.50

Entrée

Roast quail with almond + cauliflower skordalia, grapes, oregano		27.50
Burrata with heirloom tomato, basil, garlic croutons		31.50
Tuna carpaccio, watercress, lime, baby capers, sourdough		34.50
Hand cut eye fillet tartare, egg yolk, charred bullhorn pepper, chicken skin, shallot crumbs, pickled fennel, basil + potato crisps		34.50
Blue swimmer crab, shallot + lemon thyme soufflé with a champagne + chive velouté		29.50
Graffiti eggplant, freekah, parsley pistou, mint, ricotta, pistachios		23.50

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Pasta + risotto

Risotto with Moreton Bay bug, shellfish bisque + peas	45.50
Potato gnocchi, japnut pumpkin, pinenut + sage butter, ricotta salata	34.50
Linguini, baby spinach, garlic, olive oil, chilli	25.50
Spaghetti vongole, pippies, garlic, lemon, chilli, olive oil, parsley	41.50
Spaghetti bolognaise	32.50
Saffron tagliatelle, prawns, white zucchini, finger lime butter	41.50
Casareccia with a pork + fennel sausage ragu, sage, cream + parmesan	33.50
<i>Some dishes can be substituted with a vegan, gluten free spaghetti</i>	2.50

Main

Chargrilled Black Angus Reserve eye fillet (250 gm) roasted hasselback potato, burnt sage butter, red wine jus	69.50
Confit duck leg, duck cotechino sausage, braised lentils, parsley shallot salad + mustard fruits	49.50
Kingfish, chargrilled W.A. octopus, romesco, kalamata olives, crunchy potato, white anchovies	43.50

Sides

Fries	13.50
Spiced cauliflower, pomegranate, chickpeas, mint, parsley, pistachios, tahini yoghurt	14.50
Cos hearts, peas, mint, shallots, goat's feta salad	15.50

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Dessert

Miniature white choc tart, orange curd, feuilletine		3.50
Cannoli with pistachio, orange, chocolate + amaretto ricotta		10.50
Sticky date pudding, butterscotch sauce, vanilla parfait, almonds		17.50
Vanilla brûlée, burnt fig, pecans, tuille		18.50
Hazelnut burnt caramel mousse bar, raspberries		18.50
Tira mi su		18.50
Scoops – House made ice cream + sorbet	per scoop	7.00

Beverages

Espresso Martini		20.50
Affogato		12.50
Liqueur affogato – choose your liqueur...		19.50
<i>our suggestion? - Brookie's Mac – wattleseed + hazelnut liqueur</i>		

Cheese (40g) with fruit bread + quince jam	each	15.50
Woombye Ash Brie – Triple cream brie, Sunshine coast		
Pyengana Cheddar – Crumbly, cow's milk, Tassie	both	30.00

Dessert Wine

De Bortoli 'Noble One' Botrytis Semillon 2016	375ml	75
Fowles 'The Exception' Late Harvest Sauvignon Blanc 2015	500ml	58
Vietti Moscato d'Asti 2021	750ml	120
Umani Ronchi 'Maximo' Botrytis Cinerea 2019	75ml / 375ml	18/90