

Open since 1991, Ciao is the oldest Italian restaurant in Kuala Lumpur and has remained under the same passionate ownership since then.

The warm and cosy ambiance that surrounds you is inspired by a rustic farm house to provide an authentic Italian experience in the heart of the city.

We are proud to have served our esteemed customers for over 30 years and are pleased to have the opportunity to host you today.

Buon Appetito!

*Rudy Stecca*

Scan below to receive quotation  
for your wedding or party





 @ciaoristorantekl

 Ciao Ristorante KL

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## APPETIZER - SALAD - SOUP

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<b>Tagliere di formaggi for 2 pax</b> 	<b>62</b>
<i>Italian cheese platter with taleggio, gorgonzola, asiago, parmesan (1 pax @ RM 38)</i>	
<b>Affettati misti e formaggi for 2 pax</b>	<b>68</b>
<i>Imported premium turkey cold cuts, bresaola beef, assorted Italian cheese, pickles (1 pax @ RM 48)</i>	
<b>Bresaola con rucola</b>	<b>48</b>
<i>Tyrolean air-cured beef with rocket salad, grapefruit, parmesan, extra virgin olive oil</i>	
<b>Carpaccio classico</b>	<b>52</b>
<i>Thinly sliced raw beef, rocket salad, shaved parmesan, extra virgin olive oil</i>	
<b>Fegato d'oca all'agrodolce</b> 	<b>98</b>
<i>Pan-seared duck foie gras, caramelized pears, grapefruit, port wine reduction</i>	
<b>Capesante</b>	<b>72</b>
<i>Pan-seared Hokkaido scallops, sweet green pea puree, Avruga caviar</i>	
<b>Verdure alla griglia</b>	<b>32</b>
<i>Grilled eggplants, zucchini, capsicum, mushrooms, asparagus, parsley-garlic dressing</i>	
<b>Burrata</b> 	<b>52</b>
<i>Creamy mozzarella from Puglia, tomatoes, olives, rocket salad, extra virgin olive oil</i>	
<b>Fritto misto</b>	<b>48</b>
<i>Deep fried squid, prawns, seabass with gherkins dip</i>	
<b>Bruschetta pomodoro</b> 	<b>18</b>
<i>Grilled ciabatta, tomatoes, garlic, basil, extra virgin olive oil</i>	
<b>Bruschetta salmone</b>	<b>28</b>
<i>Grilled ciabatta, smoked salmon, gherkins-mayonnaise spread, capers, sundried tomato</i>	
<b>Bruschetta ai funghi e taleggio</b> 	<b>22</b>
<i>Grilled ciabatta, assorted mushrooms and taleggio</i>	
<b>Barbabietola e pere</b> 	<b>28</b>
<i>Beetroot &amp; pear salad, with rocket, feta cheese, walnuts sesame honey dressing</i>	
<b>Rucola e parmigiano</b> 	<b>28</b>
<i>Rocket salad, tomatoes, button mushrooms, parmesan and balsamic</i>	
<b>Greek salad</b> 	<b>28</b>
<i>Tomatoes, cucumber, olives, feta cheese, onion, capsicum. Balsamic or vinaigrette</i>	
<b>Caesar salad</b>	<b>24</b>
<i>With additional smoked salmon OR chicken @ RM 42</i>	
<b>Zuppa di pesce</b>	<b>48</b>
<i>Mixed seafood soup in light tomato base</i>	
<b>Zuppa di funghi</b> 	<b>32</b>
<i>Mushroom soup</i>	
<b>Basket of bread</b>	<b>5</b>
<i>First basket complimentary</i>	

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## HOME-MADE PASTA & RISOTTI

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<b>Ravioli spinaci e ricotta</b> 🌿	55
<i>Ricotta and spinach ravioli with butter-sage and parmesan</i>	
<b>Ravioli pesce</b>	62
<i>Seafood ravioli with medium tiger prawns and light tomato puree</i>	
<b>Ravioli di carne ai funghi</b>	58
<i>Beef cheek ravioli with assorted mushroom sauce, parmesan</i>	
<b>Fettuccine crema e parmigiano</b> 🌿	42
<i>Cream and parmesan (with additional smoked salmon or chicken or mushroom @ RM 56)</i>	
<b>Fettuccine alla Bolognese</b>	52
<i>Classic minced beef sauce and parmesan</i>	
<b>Gnocchi al gorgonzola</b> 🌿	58
<i>Potato dumplings with gorgonzola cream sauce</i>	
<b>Risotto ai funghi for 2 pax</b> 🌿	108
<i>Assorted mushrooms, parmesan and truffle essence (for 1 pax @ RM 68)</i>	
<b>Risotto di pesce for 2 pax</b>	108
<i>Mixed seafood, a touch of tomato sauce and parmesan (for 1 pax @ RM 68)</i>	

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## PASTA

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<b>Linguine al branzino</b> 🍷	52
<i>Seabass, red chicory, garlic, cherry tomatoes, a touch of chilli and white wine</i>	
<b>Linguine marinara</b>	58
<i>Mixed seafood, garlic, extra virgin olive oil and fresh tomato sauce</i>	
<b>Spaghetti primavera</b> 🌿	42
<i>Zucchini, asparagus, eggplants, sweet capsicum, basil, tomato puree, parmesan</i>	
<b>Spaghetti vongole</b> 🍷	52
<i>Clams, extra virgin olive oil, garlic, cherry tomatoes, touch of chilli and white wine</i>	
<b>Penne all' amatriciana</b>	42
<i>Smoked duck bacon, onion, tomato basil and parmesan cheese</i>	
<b>Capellini ai gamberoni</b> 🍷	108
<i>Angel hair pasta with king tiger prawn, garlic, cherry tomatoes, touch of chilli and prawn bisque</i>	

Classics such as **Carbonara, Aglio-oglio, Arrabbiata, and Squid-Ink** available upon request

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## SEAFOOD

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- Branzino al cartoccio** 🍷 **72**  
Seabass fillet baked in aluminum foil with garlic, herbs, olives, anchovies, capers, white wine, fresh tomato sauce
- Gamberoni grigliati con salmoriglio** **108**  
*Grilled king tiger prawns with citrus-herbs dressing served with mixed salad*
- Salmone al pepe rosa** **78**  
*Pan-fried salmon with pink peppercorn, mustard, light cream sauce served with asparagus & carrots*
- Grigliata di pesce** **98**  
*Grilled seabass, king tiger prawn, scallops, squid, citrus-herbs dressing with mixed salad*

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## MEAT





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- Pollo ai funghi** **68**  
*Slow roast chicken thigh, creamy morels-truffle sauce served with mashed potatoes, carrots and asparagus*
- Costolette di agnello al porto** 🍷 **148**  
*Pistachio-crust NZ lamb rack with port wine sauce served with potato gratin, carrots and asparagus*
- Filetto di manzo ai porcini** **138**  
*Grilled Australian beef tenderloin, truffled mushrooms sauce served with potato gratin, carrots and asparagus*
- Filetto di manzo alla Rossini** 🍷 **198**  
*Grilled Australian beef tenderloin, foie gras, port wine sauce served with potato gratin, carrots and asparagus*

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# PIZZA

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<b>CIAO</b>	52
<i>Tomato, mozzarella, bresaola, scamorza, assorted mushrooms, rocket salad, truffle oil</i>	
<b>Contadina</b>	52
<i>Tomato, mozzarella, turkey salami, roasted capsicum, bottom mushroom, onions</i>	
<b>Margherita</b> 	38
<i>Tomato, mozzarella, basil</i>	
<b>Burrata &amp; rucola</b>	78
<i>Tomato, mozzarella, burrata, smoked duck bacon, rocket salad</i>	
<b>Vegetariana</b> 	42
<i>Tomato, mozzarella, mixed vegetables</i>	
<b>Salmone</b>	58
<i>Tomato, mozzarella, smoked salmon, capers</i>	
<b>Prosciutto e funghi</b>	42
<i>Tomato, mozzarella, turkey ham, mushrooms</i>	
<b>Olive e cipolla</b> 	42
<i>Tomato, mozzarella, black olives, onions, oregano</i>	
<b>Costiera</b>	58
<i>Tomato, mozzarella, garlic, mixed seafood</i>	
<b>Tropicale</b>	45
<i>Tomato, mozzarella, grilled chicken, grilled pineapple, onion, capsicum</i>	
<b>Napoletana</b>	42
<i>Tomato, mozzarella, anchovies, capers</i>	
<b>Ai formaggi</b> 	52
<i>Tomato, mozzarella, gorgonzola, taleggio, asiago</i>	
<b>Tonno &amp; cipolla</b>	45
<i>Tomato, mozzarella, tuna, onions</i>	
<b>Capricciosa</b>	45
<i>Tomato, mozzarella, turkey ham, artichokes, black olives, mushrooms</i>	
<b>Calzone</b>	48
<i>Folded pizza with tomato, mozzarella, turkey ham, mushrooms</i>	
<b>Diavola</b>	45
<i>Tomato, mozzarella, turkey chorizo, chilli</i>	