C!AO

PIZZERIA BY THE SEA

BAR & RESTAURANT

Menu

OPEN EVERY DAY

7:00 am - 10:00 pm

SCAN ME!

TO VIEW OUR MENU

DELIVERY ORDERS 09219138780

Ciao Pizzeria by the Sea

ciao_bolinao

ciao-restaurant.com

C!AO
Pizzeria by the Sea

FOOD MENU

BREAKFAST (ALL DAY)

SPINACH CHEESE FRITTATA — 340

A fluffy baked egg dish with fresh spinach, garlic, onion, and a rich blend of cheese, served over homemade focaccia bread.

FLUFFY PANCAKE — 290

Light and fluffy pancakes, golden on the outside and soft on the inside, served warm with a hint of sweetness. Favorite for breakfast or brunch.

BEEF TAPA — 340

Pan-fried marinated beef striploin with garlic, served with garlic rice, grilled tomato, atchara, and a fried egg of your choice.

SUNDOWNERS FRIED RICE (4 PAX) — 370

Our house-style fried rice, wok-tossed with garlic, mixed vegetables, dried fish "tuyo", ham and egg. Topped with spring onion.

CIAO BREAKFAST PLATTER (6 PAX) — 1,799

Start your day the CIAO way! Enjoy a hearty breakfast platter with eggs, alaminos longganisa, daing na bangus, danggit, corned beef, tocino, tortang talong, and hotdog, served with garlic rice.



SPINACH CHEESE FRITATA



CIAO SPECIAL SALAD

SALADS

POTATO SALAD — 190

Boiled potatoes & carrots with flavorful dressing, mayonnaise based and seasoned with salt, pepper and touch of tanginess.

COLESLAW — 220

A refreshing mix of finely shredded cabbage, carrots, pineapple & raisins in a creamy tangy dressing. The perfect starter or side to any meal.

CLASSIC CAESAR SALAD — 330

Crisp romaine lettuce with bacon strips, croutons, parmesan, and Caesar dressing.

ENSALADANG TALONG W/ OKRA — 290

Grilled eggplant, tomato, onion, green chili, and calamansi. Served with okra & bagoong on the side.

CIAO SPECIAL SALAD — 350

A colorful mix of beetroot, apple, cherry tomato, raisins, bacon, fried onion, feta cheese, and beetroot with yogurt dressing.

CHICKEN CEASAR SALAD — 350

Crisp lettuce tossed in creamy Caesar dressing, topped with grilled chicken, croutons, and parmesan cheese.

SOUPS



BULALO (6 PAX) — 990
HALF (3 PAX) — 560

A rich beef shank and bone marrow soup with sweet corn and vegetables in a flavorful broth.

SINAMPALUKANG MANOK — 470

A comforting chicken soup with tamarind broth, lemongrass, ginger, garlic, onion, and assorted vegetables.

CREAM OF MUSHROOM & TRUFFLE — 390

Creamy soup of mushrooms, butter, and a hint of truffle paste, served with croutons.

TUNA HEAD & BELLY SINIGANG SA MISO — 590

Sinigang with tuna head and belly, enriched with savory miso for a deep, comforting flavor.

PINAPAITAN — 490

An Ilocano specialty: bitter stew of beef innards (tripe, heart, liver, intestines) flavored with spices and bile for its distinct taste.

VEGETABLE SINIGANG — 390

A vegetarian version of the classic sour Filipino soup, with okra, beans, petchay tagalog, radish, tomato, and string beans.

CORN SOUP WITH SHRIMP — 390

A hearty blend of corn, egg, and shrimp, finished with spring onions.



SEASONAL SINIGANG (PORK, SHRIMP, OR BONELESS BANGUS) — 490

Traditional Filipino sour soup flavored with tamarind, unripe mango, guava, or bilimbi. Served with meat or seafood and fresh vegetables.

CHEF RECOMMENDATION

All prices are in Philippine pesos and include taxes.

VEGAN OPTION AVAILABLE

C!AO
Pizzeria by the Sea

FOOD MENU

SNACKS & STARTERS

FRENCH FRIES 150
Golden fries with your choice of flavor: classic, barbecue, sour cream, or cheese.

DYNAMITE ROLLS 290
Green chili stuffed with a savory filling, wrapped in a spring roll wrapper, and deep-fried until golden and crispy. Served with fries.

MOZZARELLA BALLS 350
Breaded mozzarella cheese fried to golden brown, served with French fries and marinara sauce.

BREADED FISH WITH FRIES 350
Crispy fried cream dory fillet, served with fries and tartar sauce.

HAM & CHEESE SPRING ROLLS 350
Crispy ham and cheese spring rolls with fries and sweet mayo-ketchup dip.

ITALIAN CLUB SANDWICH 450
Focaccia sandwich with bacon, chicken, egg, lettuce, tomato and homemade sauce. Served with fries.

ITALIAN B.L.T. 350
Crispy bacon, lettuce, tomato, with homemade sauce on warm homemade focaccia. Served with fries. Simple, hearty and full of Italian charm.


ITALIAN CLUB SANDWICH

WHOLE CHICKEN WINGS
Perfectly seasoned fried chicken wings served with fries and your choice of sauce.

- 4 PCS 450
- 6 PCS 650
- 8 PCS 850
- 12 PCS 1,160

Sauce +30: Salted Egg, Buffalo, Garlic Parmesan, Honey Garlic, Honey Butter


CIAO STARTER COMBO PLATTER

ITALIAN TUNA SANDWICH 390
A hearty sandwich filled with savory tuna, fresh greens, and Italian-style dressing, layered in soft focaccia bread.

BEEF QUESADILLA 390
Grilled tortilla filled with ground beef and cheese, grilled until golden brown. Served with tomato salsa.

CHICKEN QUESADILLA 350
Grilled tortilla stuffed with shredded chicken and cheese. Served with tomato salsa.

CHEESE & VEGETABLE QUESADILLA 350
Grilled tortilla filled with onion, bell pepper, and cheese. Served with tomato salsa.

FRIED CALAMARI 350
- CLASSIC
- SALT & PEPPER

Deep fried squid breaded or coated in flour and semolina. Served with spicy or non spicy aioli and fries.

CIAO STARTER COMBO PLATTER 1,499
A sharing platter of chicken wings, salt & pepper squid, mozzarella balls, dynamite rolls, and ham & cheese spring rolls. Served with barbecue, spicy tartar, and salsa rosada dips.

SEAFOOD PLATTERS

GARLIC BUTTERED SHRIMP PLATTER (4-5 PAX) 1,349
Platter of shrimp sautéed in garlic butter with herbs and spices.

MIXED CAJUN SEAFOOD PLATTER (4-5 PAX) 1,899
Shrimp, blue crabs, mussels, squid, and corn, cooked in Cajun spice and garlic butter.


GARLIC BUTTERED SHRIMP


MIXED CAJUN SEAFOOD PLATTER

KARE-KARE SEAFOOD PLATTER (4-5 PAX) 1,899
Seafood version of kare-kare with shrimp, blue crabs, mussels, and squid in peanut sauce with vegetables.

CIAO BOODLE FIGHT (10-12 PAX) 4,800
A festive Filipino feast of mixed meats, seafood, and sides, served kamayan-style for sharing.

Pre-order at least 2 hours in advance.



CHEF RECOMMENDATION

All prices are in Philippine pesos and include taxes.

VEGAN OPTION AVAILABLE

C!AO
Pizzeria by the Sea

FOOD MENU

FILIPINO DISHES

CRISPY PORK BICOL EXPRESS — 470
Spicy and creamy dish from Bicol: pork belly cooked with coconut milk, shrimp paste, chili, garlic, and onion.

DINAKDAKAN — 320
Grilled pork ears and jowls, mixed with onion, calamansi and chili in a creamy dressing.

PORK KINILAW — 360
Grilled pork belly chopped and marinated with sugarcane vinegar, onion, chili, cucumber, bell pepper, calamansi and spices. Smoky and tangy.

PORK BINAGOONGAN — 420
Crispy pork belly served in a creamy shrimp paste sauce with eggplant, tomato, green chili and onion.

PORK KARE-KARE — 490
Crispy pork belly in a thick and creamy peanut sauce with eggplant, string beans, and bok choy. Served with shrimp paste.

TUNA KINILAW — 390
Fresh tuna cubes marinated in vinegar, calamansi, cucumber, bell pepper, chili, ginger, and onion.

LECHON KAWALI (2-3 pax) — 690
Deep-fried pork belly, crispy on the outside and tender inside. Served with finadene dipping sauce.



CHICKEN INASAL — 320
Marinated chicken grilled over coals, basted with annatto oil, and served with Java rice.

CRISPY PATA — 990
Deep-fried pork knuckle with extra-crispy skin and juicy meat inside.

PORK HAMONADO — 470
Sweet and savory braised pork simmered in a rich pineapple-soy glaze, tender and flavorful with a hint of caramelized sweetness.

GRILLED BONELESS BANGUS — 390
Butterflied and deboned milkfish stuffed and grilled over fire for a smoky, savory flavor.

PORK LIEMPO BBQ — 470
Tender grilled pork belly glazed with smoky BBQ sauce, juicy on the inside with a perfectly charred, flavorful crust.

BEEF CALDERETA — 470
Hearty beef stew in tomato sauce with carrots, potato, bell pepper, and a touch of liver spread.

WHOLE FRIED CHICKEN — 690
Golden crispy whole fried chicken served with sweet potato fries with Ciao lechon sauce.

SINUGLAW — 470
A flavorful mix of grilled pork and fresh ceviche, tossed in a tangy vinegar-citrus dressing with onions and chili.



CRISPY PORK BICOL EXPRESS

VEGETABLES

GINATAANG GULAY — 390
A savory Filipino Vegetable stew from Bicol region, cooked in a creamy coconut milk with common ingredients such as okra, eggplant, string beans and squash, cooked with pork or shrimp and flavored with garlic, onion and shrimp paste.

VEGETABLE ADOBO — 290
A Filipino dish and cooking method where various vegetables like okra, string beans and eggplant are simmered in a tangy and savory sauce made from vinegar, soy sauce, garlic and black peppercorn that gives the dish a delicious balance of salty and sour flavors.

PINAKBET — 390
A well-loved Ilocano dish made from local fresh vegetables like, squash, okra, bitter gourd, and string beans, sauteed with savory bagoong for a rich and hearty flavor.

CHOPSUEY WITH QUAIL EGG — 450
A colorful stir-fry of crisp vegetables, chicken, chicken liver and shrimp in a light savory sauce, topped with tender quail eggs for added richness.

STIR-FRIED VEGETABLES WITH MUSHROOM — 360
A light, healthy mix of vegetables sautéed with corn and mushroom in a delicate vegan sauce.

LAING — 270
Dried taro leaves simmered in coconut milk with garlic, ginger, and onion. Optional version with crispy pork.

FRESH LUMPIA — 190
Soft lumpia wrapper filled with fresh local vegetables and served with our house-made sweet sauce.

ROLLED TORTANG TALONG — 350
A smoky grilled eggplant stuffed with sautéed ground pork and dipped into an egg batter and pan fried until golden brown, topped with Malunggay pesto.

SIDE DISH

	CUP	PLATTER
STEAMED RICE	30	150
GARLIC RICE	45	250
JAVA RICE	50	270
YANG CHOW FRIED RICE (4 PAX)		330

CHEF RECOMMENDATION

All prices are in Philippine pesos and include taxes.

VEGAN OPTION AVAILABLE

C!AO
Pizzeria by the Sea

FOOD MENU

INTERNATIONAL DISHES

BUTTERED CHICKEN 350
Crispy chicken bites coated in butter with garlic, corn & green beans.

CIAO CHICKEN PARMIGIANA 490
Breaded chicken cutlet topped with marinara, mozzarella, and parmesan. Served with marinara sauce.

CIAO CRISPY CHICKEN 350
Crispy seasoned chicken breast fillet served with chicken gravy.

SHRIMP TEMPURA WITH AIOLI 320
Crispy golden shrimp tempura served with rich aioli dip.

SWEET AND SOUR POMPANO 450
Whole fried pompano with sweet-and-sour sauce, veggies, and pineapple.

SPARE RIBS 490
Tender pork ribs glazed in smoky, sweet, and tangy barbecue sauce. Served with mojo potatoes.

BEEF SALPICAO 470
Beef cubes sautéed in soy sauce, Worcestershire, garlic, and black pepper with a hint of sesame oil, onion, and mushrooms.

ROAST BEEF WITH CRUSHED POTATOES 490
Succulent roast beef with creamy mushroom sauce, served with crushed potatoes.

LOCO-MOCO 320
Classic hawaiian dish made of steamed rice topped with a juicy hamburger patty, perfectly cooked sunnyside up egg and savory gravy.

PASTA

AGLIO E OLIO 270
Spaghetti in a light garlic and olive oil sauce, chili flakes, and parmesan.

GARLIC AND SHRIMP 390
Succulent shrimp tossed in garlic butter sauce over pasta, topped with parmesan.

CHICKEN OR SHRIMP PESTO PASTA 390
Pasta with grilled chicken or shrimp, coated in basil pesto and finished with parmesan.

SEAFOOD PASTA 550
Seafood pasta with a rich cream sauce, bursting with the flavors of the sea.

MEATBALLS SPAGHETTI 470
Tender meatballs in a rich, creamy tomato sauce served over spaghetti, topped with basil and parmesan.

BOLOGNESE 390
Slow-cooked meat sauce with tomato, herbs, and wine, served over spaghetti with parmesan.

GAMBERETTI AL POMODORO 460
Shrimp with tomato sauce, cherry tomatoes, and basil, finished with parmesan.


GAMBERETTI AL POMODORO

PUTTANESCA ALA FILIPINO 390
A bold fusion with dried fish, tomato, capers, olives, chili, and garlic, finished with parmesan.

BLACK TRUFFLE & SHIITAKE 550
Spaghetti in a luxurious black truffle cream sauce with shiitake mushrooms, topped with parmesan.

CARBONARA 390
Creamy sauce with egg yolk, bacon, parmesan, and black pepper tossed with pasta.


CARBONARA

SARDINE CON POMODORI SECCHI 390
Sardines sautéed with tomato sauce, sun-dried tomatoes, chili, and garlic, topped with parmesan and crispy onions.

ALFREDO PASTA WITH CHICKEN CRISP 450
Creamy Alfredo pasta with ham, mushroom, and topped with crispy chicken.

CIAO BURGERS

HAMBURGER SINGLE/DOUBLE 320/390
Pure beef patty with onion, tomato, fresh lettuce, and homemade sauce. Served with fries.

CHEESEBURGER 340/430
Juicy beef patty with melted cheese, lettuce, tomato, onion, and homemade sauce. Served with fries.



CIAO OVERLOAD BURGER 499
Beef burger with bacon, cheese, veggies, relish, and pineapple. Served with coleslaw.

BACON BURGER SINGLE/DOUBLE 340/430
Beef patty with bacon, lettuce, tomato, onion, and homemade sauce. Served with fries.

BACON CHEESEBURGER 370/460
Beef patty with bacon, cheese, tomato, lettuce, onion, and homemade sauce. Served with fries.

CHEF RECOMMENDATION

All prices are in Philippine pesos and include taxes.

VEGAN OPTION AVAILABLE

C!AO
Pizzeria by the Sea

FOOD MENU

SIZZLING PLATES

PORK SISIG 320
Pampanga-style sisig made with fried pork ear, mask, and jowl, chopped and mixed with onion, chili, and a savory pork brain aioli.

BANGUS SISIG 340
Fried milkfish mixed with onion, scallion, and chili in a zesty sisig dressing.



SIZZLING SQUID 320
Squid ring sautéed with onion, bell pepper, scallion, oyster sauce, and sesame oil on a sizzling plate.

SIZZLING GAMBAS 390
Shrimp stir-fried in garlic butter with scallion, served sizzling and flamed with brandy.

SIZZLING CHICKEN MUSHROOM 380
Marinated chicken served sizzling hot with mushrooms, onion and creamy mushroom sauce.

CRISPY TOFU SISIG 290
Deep-fried tofu tossed in a tangy, spicy sauce with aromatics — a vegetarian twist on sisig.

PANCIT

PANCIT BIHON GUISADO 350
Thin rice noodles stir-fried with chicken, liver, squid balls, vegetables, and savory sauce.

PANCIT MIXED GUISADO 350
Combination of rice vermicelli and thick noodles stir-fried with chicken, liver, squid balls, vegetables, and savory sauce.

PANCIT CANTON GUISADO 350
Thick noodles stir-fried with chicken, liver, squid balls, vegetables, and savory sauce.

PANCIT SOTANGHON GUISADO 450
Translucent mung bean noodles stir-fried with chicken, liver, squid balls, vegetables, and savory sauce.



PANCIT MIXED GUISADO OVERLOAD 550
Mixed noodles stir-fried with shrimp, crispy pork belly, chicken, liver, squid balls, vegetables and savory sauce.



GRECO SPINACI PIZZA

KIDS MENU

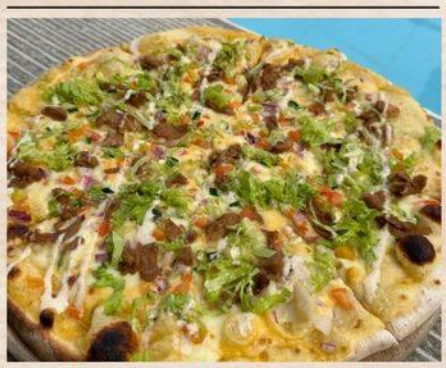
HOTDOG 150
Juicy hotdog served with rice or fries and banana ketchup.

FISH NUGGETS 150
Breaded fish fillet fried until golden, served with rice or fries and banana ketchup.

CHICKEN NUGGETS 150
Crispy fried chicken tenders served with rice or fries and banana ketchup.

KIDS PIZZA 150
Choice of ham & cheese or cheese & garlic pizza.

SPAGHETTI 150
Sweet-style Filipino spaghetti with ground pork and sausage.



CHICKEN SHAWARMA PIZZA

DESSERTS

HALO-HALO 150
Crushed ice, evaporated milk, and a colorful assortment of Filipino sweets: beans, corn, nata de coco, kaong, banana, and topped with leche flan.

CREAMY SABA LANGKA CON YELO 150
Refreshing filipino dessert with sweet slices of ripe saba "bananas" and fragrant jackfruit, crushed iced and drizzled with rich creamy milk. Perfect treat on a hot day.

TURON ALA MODE 220
Caramelized banana and jackfruit spring roll, served warm with a scoop of vanilla ice cream.

CREMA DE LECHE 180
A luscious layered dessert of caramelized banana, coconut string, and leche flan drizzled with condensed milk for a silky and sweet flavor.

BUKO PANDAN 150
A chilled dessert made of pandan-flavored jelly, coconut strings, nata de coco, and sweet cream.

LECHE FLAN 180
A rich Filipino custard made with egg yolks, milk, sugar, and vanilla, similar to crème caramel.

CHEF RECOMMENDATION

All prices are in Philippine pesos and include taxes.

VEGAN OPTION AVAILABLE

C!AO
Pizzeria by the Sea

PIZZA



(STARTS AT 11:30 AM)

	MEDIUM 11"	LARGE 14"
PIZZA OF THE MONTH Ask your server for the month's special creation	ASK SERVER	
QUATTRO STAGIONI *(4 SEASONS)* Tomato sauce, mozzarella, mushroom, ham, grilled eggplant, olives, and oregano.	490	690
AL TARTUFO *(CIAO TRUFFLE)* Cream sauce, truffle paste, mozzarella and shiitake mushrooms.	560	790
SALAME PICCANTE Tomato sauce, mozzarella, spicy salami, onion and bell pepper.	560	790
QUATTRO FORMAGGI *(4 CHEESE)* Tomato sauce, mozzarella, blue cheese, parmesan, cheese, and oregano.	560	790
GRECO SPINACI Cream sauce, mozzarella, spinach, bacon, feta cheese, garlic and onion.	490	690
MARGHERITA Tomato sauce, mozzarella, oregano, fresh tomato and black olives.	350	490
FRUTTI DI MARE *(SEAFOOD)* Cream sauce, mozzarella, garlic, and assorted seafood (shrimp, oyster, squid).	560	790
TEXAS MEAT LOVER Tomato sauce, mozzarella, chicken, bacon, alaminos longganisa, onion, corn, and oregano.	560	790
CARBONARA PIZZA Cream sauce, mozzarella, bacon, garlic, egg and parmesan.	560	790
PORK SISIG PIZZA Tomato sauce, mozzarella, pork sisig, onion, chili, egg and calamansi.	490	690
SPICY BACON PINEAPPLE Cream sauce, mozarella, crispy bacon, pineapple and chili flakes.	490	690
SPINACI E FUNGHI *(SPINACH & MUSHROOM)* Tomato sauce, mozzarella, sautéed spinach, mushroom, grilled eggplant, garlic, and oregano.	490	690
PEPPERONI Tomato sauce, mozzarella, garlic, pepperoni and oregano.	420	590
HAWAIIAN BREEZE Tomato sauce, mozzarella, ham, pineapple, dried mango, and oregano.	420	590
BEEF SHAWARMA PIZZA Garlic-yogurt sauce, mozzarella, beef shawarma, onion, tomato and lettuce.	560	790
CHICKEN SHAWARMA PIZZA Garlic-yogurt sauce, mozzarella, chicken shawarma, onion, tomato and lettuce.	490	690
PERSONALIZED PIZZA Comes with dough, tomato sauce, mozzarella, oregano	330	450

ADDITIONAL TOPPINGS

HAM	70	OLIVES	70	SQUID RINGS	90
BACON	90	TUNA FLAKES	70	FETA CHEESE	120
CHICKEN	70	CORN	40	SHIITAKE MUSHROOM	90
SHRIMPS	150	MUSHROOM	50	EGGPLANT	50
ALAMINOS LONGGANISA	70	PEPPERONI	70	SPINACH	50
ONION	40	PINEAPPLE	70	BLUE CHEESE	120
GARLIC	30	TOMATO	40	GROUND BEEF	120
BELL PEPPER	70	MOZZARELLA	120	CHEESE SAUCE	70

CHEF RECOMMENDATION

All prices are in Philippine pesos and include taxes.

VEGAN OPTION AVAILABLE

C!AO
Pizzeria by the Sea

DRINKS

FRAPPUCCINOS - 210
OR
ICED & HOT LATTES - 190

COFFEE - BASED

MOCHA
PEPPERMINT
PEPPERMINT MOCHA
CARAMEL
CARAMEL MACCHIATO
HAZELNUT
TOFFEE
VANILLA
SALTED CARAMEL





NON COFFEE - BASED

CIAO CHOCOLATE
PEPPERMINT CHOCO
MELON
PEACH
PASSION FRUIT
STRAWBERRY
MATCHA

BEVERAGES

	GLASS	PITCHER
ICED TEA	70	190
LEMONADE	70	190

Lemonade Flavors: Blue, Cucumber, Lychee

CALAMANSI JUICE (FRESH) 90

WATER

BOTTLED WATER	50
TONIC WATER	90

JUICE IN CAN

PINEAPPLE JUICE	85
MANGO JUICE	85

SODA	IN CAN	1.5 LITER
COKE	85	190
SPRITE	85	190

HOT/COLD DRINKS

BREWED COFFEE	70
HOT CHOCO	70
MILK CUP	50
AMERICANO	90
CAFE LATTE	190
CAPPUCCINO	190

BEERS

	BOTTLE	BUCKET
SAN MIGUEL BEERS	95	550

- APPLE
- LIGHT
- PALE PILSEN
- RED HORSE

MILKSHAKES

MANGO	190
STRAWBERRY	190
LYCHEE	190
COFFEE CARAMEL	190
CHOCOLATE	190
COCONUT & PINEAPPLE	190

WINES

RED WINE BOTTLE
WHITE WINE BOTTLE
(ASK SERVER)

LIQUORS

RHUM	SHOT (30ML)	BOTTLE
BACARDI BLACK (75CL)	150	1,900
TANDUAY SELECT (70CL)	70	700
TANDUAY SUPERIOR (70CL)	90	1200
TANDUAY WHITE (75CL)	70	700
DON PAPA MASSKARA	210	2,700
DON PAPA RUM	270	3,200

GIN

GINEBRA PREMIUM (75CL)	70	700
GILBEY'S (100CL)	90	1200
BOMBAY SAPPHIRE (75CL)	160	2,500

TEQUILA

TEQUILA GOLD (70CL)	90	950
JOSE CUERVO ESPECIAL (100CL)	190	2,700

VODKA	SHOT (30ML)	BOTTLE
ANTONOV (70CL)	70	700
ABSOLUT (70CL)	160	1,900

WHISKEY / BOURBON

GLENFIDDICH 12YO (70CL)	350	3,900
JACK DANIEL'S (70CL)	200	2,500

BRANDY

NAPOLEON V.S.O.P (75CL)	100	900
FUNDADOR EXCLUSIVO (70CL)		3,900

BRANDY

ASTI (7%) MASCATO BIANCO, ITALY	3,900

All prices are in Philippine pesos and include taxes.

CIAO
Pizzeria by the Sea

COCKTAILS

WATERMELON SUGAR HIGH 300
DON PAPA MASSKARA, FRESH WATERMELON, LEMON JUICE, MINT SYRUP

GAGA FOR GUAVA 350
DON PAPA RHUM, GUAVA JUICE, LEMON JUICE, HOUSEMADE GRENADINE

MANGO CINNAMON SURPRISE 350
DON PAPA MASSKARA, MANGO JUICE, FRESH MANGO, CALAMANSI JUICE, CINNAMON SYRUP

PINEAPPLE DALANDAN SUNRISE 350
DON PAPA RHUM, GUAVA JUICE, LEMON JUICE, HOUSEMADE GRENADINE

POMELO GIN SPRITZ 300
BOMBAY SAPPHIRE, POMELO JUICE, LEMON JUICE, SODA WATER

AMARETTO SOUR 350
DISARONNO, REALEMON, ORANGE JUICE, BROWN SUGAR

BAILEY'S COMET 230
BAILEY'S, DISARONNO, FRESH MILK, CHOCO SYRUP

CIAO BLUE FROZEN MARGARITA 230
TEQUILA, TRIPLE SEC, BLUE CURACAO, LIME JUICE

CIAO TROPICAL SUNSET 230
TEQUILA, VODKA, ORANGE JUICE, MANGO PUREE, GRENADINE

DRAGON LAGOON 230
VODKA, BLUE CURACAO, DRAGON FRUIT, SPRITE

PINK SCREWDRIVER 230
VODKA,ORANGE JUICE, DRAGON FRUIT, SPRITE

ROSE GIN FIZZ 230
GIN, GRENADINE, LEMON JUICE, SPRITE

STRAWBERRY DAIQUIRI 230
WHITE RHUM, TRIPLE SEC, STRAWBERRY, LIME JUICE

CLASSIC MARGARITA 190
TEQUILA, LEMON, TRIPLE SEC

COSMOPOLITAN 190
VODKA, CRANBERRY JUICE, REALEMON, & TRIPLE SEC

TEQUILA SUNRISE 190
TEQUILA, ORANGE JUICE, GRENADINE

LONG ISLAND ICED TEA 230
GIN, RHUM, TRIPLE SEC, TEQUILA, VODKA, SWEET & SOUR SYRUP, COKE

MOJITO 190
RHUM, CALAMANSI, BROWN SUGAR, MINT LEAVES, SODA WATER

CIAO PIÑACOLADA 270
COCONUT MILK, PINEAPPLE JUICE, RHUM, BAILEYS, SIMPLE SYRUP

MANGO DAIQUIRI 190
RHUM, MANGO, LEMON JUICE

SEX ON THE BEACH 190
VODKA, PEACH SCHNAPPS, ORANGE, CRANBERRY JUICE

LYCHEE COSMO 190
VODKA, LYCHEE, REALEMON, TRIPLE SEC


DRAGON LAGOON


CIAO TROPICAL SUNSET


PINK SCREWDRIVER


CIAO BLUE FROZEN MARGARITA


STRAWBERRY DAIQUIRI

All prices are in Philippine pesos and include taxes.

C!AO
Pizzeria by the Sea

PARTY FOOD TRAYS

PARTY TRAY SET MENU
SERVING 10-12 PAX PER TRAY

PASTA, NOODLES AND RICE

SPAGHETTI FILIPINO STYLE	1,700
CLASSIC CARBONARA	1,800
CREAMY SEAFOOD PASTA	1,900
CHICKEN AL PESTO	1,800
PANCIT MIXED	1,000
PANCIT SOTANGHON	1,300
CHAO FAN RICE	900
JAVA RICE	600

VEGETABLES

CHOPSUEY	1,300
BUTTERED VEGETABLES	1,600
BROCCOLI AND MUSHROOM IN OYSTER SAUCE	1,800

CHICKEN

FRIED CHICKEN WINGS (GARLIC PARMESAN, HONEY GARLIC, BUFFALO)	1,500
3 PCS. WHOLE FRIED CHICKEN	1,800
FRIED CHICKEN THIGH WITH GRAVY	1,800

PORK

PORK SISIG	1,600
PORK DINAKDAKAN	1,600
GRILLED PORK LIEMPO	1,800
CRISPY PORK KARE-KARE	1,800
BARBECUE PORK RIBS	2,800
CRISPY PATA	2,800
LECHON KAWALI	2,400

BEEF

BEFF CALDERETA	2,800
BEEF SALPICAO	2,800
ROAST BEEF CRUSHED POTATOES	1,900
BEEF BROCCOLI	3,200

SEAFOODS

CAJUN SEAFOOD MIXED	3,300
KARE-KARE SEAFOOD	3,300
GARLIC BUTTERED SHRIMP	2,800
FRIED CALAMARI WITH AIOLI SAUCE	1,300
BREADED FISH FILLET WITH TARTARE SAUCE	1,300



GRILLED PORK LIEMPO



CAJUN SEAFOOD MIXED



CLASSIC CARBONARA

THANK YOU FOR CHOOSING C!AO AND MEZZE CLUB. IT'S ALWAYS OUR PLEASURE TO WELCOME YOU AND BE PART OF YOUR DAY. WE ARE COMMITTED TO PROVIDING QUALITY SERVICE AND A DINING EXPERIENCE WORTH COMING BACK TO. PLEASE DON'T FORGET TO LEAVE YOUR FEEDBACK WITH OUR STAFF OR ON OUR SOCIAL MEDIA, WE LOOK FORWARD TO SERVING YOU AGAIN SOON.

All prices are in Philippine pesos and include taxes.