



## WELCOME TO CHÀO. GLAD YOU'RE HERE.

At CHÀO, we take pizza seriously. Our dough is prepared fresh daily, using different types of flour for rich aromas. Before the pizza goes into our stone oven, the dough rests for 30 hours, resulting in a light, airy texture and easy digestibility. We also carefully craft our toppings, where the tradition of modern Neapolitan pizza meets surprising Asian flavors. At CHÀO, you can watch the entire process unfold right up to the stone oven.

## STARTERS

### Tempura di CHÀO V

Crispy tempura of enoki mushrooms, served with a homemade soy-sesame cream 9

### Focaccia V

Crispy homemade focaccia from the oven, served with whipped butter and Maldon salt 6

### Frittatina (pasta croquettes, 2 pcs.) V

Pasta pesto with zucchini in a crispy coating, served with a creamy Parmesan cream 9

### Salumi e schiacciata (perfect for sharing)

Selection of fresh Italian cured meats, served with crispy schiacciata 14

### Schiacciata (2 pcs.)

Two crispy schiacciata, topped with:  
(1) piccadilly tomatoes, garlic & olive oil V  
(2) smoked eel, confit garlic cream, cucumber, roasted pine nuts, dill 9

## PIZZAS

### Pizza of the month

Please ask our staff about the special of the month

### Spianata (choice of spicy or mild) 🌶

San Marzano tomatoes, provola, spianata (piccante), basil 17

### Margherita V

San Marzano tomatoes, fior di latte, Parmesan cheese, basil 13  
Also available as a kid's portion 9

## CHEF'S SPECIALS

### CHÀO

San Marzano tomatoes, provola, spicy Vietnamese braised beef from a family recipe (bò kho), lightly pickled carrot, Thai basil 23

### Nâm V

Creamy ricotta cream, provola, oyster mushrooms, shiitake mushrooms, miso, parsley 21

### Vôi

San Marzano tomatoes, fior di latte, roasted octopus, chimichurri, golden roasted pine nuts, parsley 23

### Mortadella e pistacchio

Creamy ricotta cream, fior di latte, mortadella, burrata, roasted pistachios 18

### Cacio e pepe V

San Marzano tomatoes, provola, Pecorino cheese, black pepper, basil 15

### Pomodoro giallo V

Giallo tomatoes, fior di latte, Pecorino cheese, roasted hazelnuts 17

### Pizza dolce piccante 🌶

San Marzano tomatoes, provola, spianata piccante, burrata, honey, basil 20

## KIDS' MENU



A drink, a small Margherita pizza, and a scoop of vanilla ice cream to decorate yourself 13

## SIDES

### Burrata V

Soft, creamy burrata with a drizzle of extra virgin olive oil and Maldon salt 6

### Insalata V

Fresh salad of romaine lettuce, radish, carrot, and hazelnut with a roasted sesame dressing 5

### Alici (5 pcs.)

Elegantly salted anchovies in extra virgin olive oil, served with crispy schiacciata 6

### Ingredients details

fior di latte = soft, creamy cow's milk cheese from Agerola, similar to mozzarella but milder

provolà = smoked cow's milk cheese from Agerola, similar to mozzarella but firmer, richer, and slightly sharper

spianata (piccante) = (spicy) salami

San Marzano tomatoes = sweet, red tomatoes

giallo tomatoes = sweet, yellow tomatoes

miso = Japanese umami seasoning

mortadella = mild Italian sausage

V = vegetarian

🌶 = spicy

Do you have any allergies? Please let us know. Ask our staff for information about possible allergens.

For groups of 10 or more, we serve a customized menu. Please ask our staff for details.

## DESSERTS

ORDER NOW

035 - 303 01 06  
www.chaopizza.nl

DID YOU KNOW...  
IN VIETNAMESE, CHÀO IS  
ALSO A GREETING, JUST  
LIKE CIAO IN ITALIAN?



### Tiramisu (also great for sharing)

Deliciously creamy, homemade tiramisu (alcohol-free) 9

### Scoop of vanilla ice cream

Scoop of vanilla ice cream with a drizzle of extra virgin olive oil and Maldon salt 4

Also available as a kid's ice cream with smarties and sprinkles 4

### Fresco di CHÀO 🌶

Refreshing lemon sorbet with mint, fresh mango, chili flakes and a crunchy almond crumble 8

### Affogato

Scoop of vanilla ice cream topped with a shot of hot espresso 7

### Espresso martini

Cocktail made with Kahlúa, vodka and a shot of espresso 10

### Drink of the moment

Our cocktail of the moment, ask our staff 10



# CHÀO

Follow us on social media for updates  
and promotions. We'd love that!

INSTAGRAM — @chao.pizza.bussum

