

ANTIPASTI BEFORE THE MEAL

New! VERDURE ALLA MILANESE

Deep fried vegetable patties served with spicy tomato sauce

3.200

MELANZANE CON E GAMBERI

Breaded fried aubergines topped with pomodoro and prawns

3.300

PALLE DI PANE ALL'AGLIO

Freshly baked bite sized ciabatta dough balls filled and coated with garlic butter

1.900

PIZZA ALL' AGLIO

Crisp thin garlic bread from our wood fired oven

1.900

V TAGGIASCA

Marinated Italian olives in extra virgin olive oil

3.900



ARANCINI

Golden fried rice balls filled with melted mozzarella and a light spicy tomato dip

3.600

GAMBERI PASTELLATI

Battered prawns with chives and mayonnaise

4.300

CALAMARI PASTELLATI

Battered baby squid rings with chives and mayonnaise

3.700

POLPETTE NAPOLI

Neapolitan style beef meatballs in a basil tomato sauce

3.500

V MELANZANE ALLA PARMIGIANA

Delectable lightly baked aubergines and tomato sauce topped with melted mozzarella and cherry tomatoes

3.700

GAMBERI ALLA CAPRI

Sautéed prawns and black olives in an authentic Italian tomato sauce

4.300

ZUPPA SOUP

V ZUPPA DI POMODORO

Comfort food at its best, freshly blended roasted tomatoes and herbs served with basil pesto and drizzled with cream

2.600

V ZUPPA AL FUNGHI

Creamy wild mushroom soup

2.900



ZUPPA DI MARE

Speciality seafood soup

3.800

STRACCIATELLA DI POLLO

Classic chicken broth with eggs, parmesan and parsley

2.600

V MINISTRONE

Traditional garden vegetable soup with rice and parmesan shavings

2.800

AMICI DEL VINO COLD CUTS

A SELECTION OF IMPORTED COLD CUTS SERVED ON A WOODEN PLATTER BOARD

BRESAOLA E PECORINO

Thin sliced beef bresaola, pecorino cheese, drizzled with lemon juice and extra virgin olive oil

7.200

P AFFETTATI MISTI

Thin cut slices of pork meat, San Daniele, coppa, mortadella, pancetta and Milano salami served on a wooden platter

6.900

BRESAOLA CON RUCOLA E PARMIGIANO

Thin sliced beef bresaola served with arugula salad and parmesan cheese splashed with extra virgin olive oil and lemon juice

7.200

V SELEZIONE DI FORMAGGI ITALIANI

Italian cheese board, pecorino, gorgonzola, taleggio and parmesan served with grapes, walnuts and bread

7.600

P AFFETTATI MISTI CON PARMIGIANO

Thinly sliced cured pork meat on a wooden board consisting of San Daniele, coppa, mortadella, pancetta, Milano salami with parmesan cheese

7.900



CHEFS PERSONAL RECOMMENDATION

V VEGETARIAN

P CONTAINS PORK

INSALATE SALADS

New! SALMONE UOVO GUACAMOLE E INSALATA 4.200

Salad with smoked salmon, guacamole and poached egg, served with honey mustard dressing & mayo pesto

New! INSALATA AL SALMON LENTICCHIE NERE E UOVO IN CAMICIA 3.800

Our chef special salad features homemade gravlax salmon with black lentils, roasted chilli walnuts, red and white cabbage & poached egg. Served with a vinaigrette dressing & grated parmesan cheese

New! SALMONE AFFUMICATO E MASCARPONE ALL ANETO 4.200

Smoked salmon served on savory pancake with mascarpone cheese, dill leaves & capers in homemade passion fruit sauce & mayo pesto

New! CHEF'S SALAD 4.500

A refreshing salad of baby rocket leaves, asparagus, herb crusted croutons tossed with thinly sliced marinated chicken in chef special dressing

V INSALATA DI CUCINA

Freshly mixed green salad with sliced of fennel, beef bresaola, cherry tomatoes, tossed with honey mustard and balsamic reduction, served with shaved parmesan **Classic: 3.500 With chicken: 4.000 With prawns: 4.800**

V INSALATA TOSCANA 4.000

Charcoal grilled seasoned mixed vegetables, crispy ciabata bread finished with balsamic vinegar dressing

C CARPACCIO DI MANZO 4.400

Thin slices of seared beef tenderloin, served chilled on a bed of rocket salad garnished with fennel and light honey mustard dressing

V INSALATA MISTA 3.200

Selection of baby garden greens and tomato, tossed in balsamic dressing

INSALATA CESARE

A crunchy lettuce with sweet paprika, pecorino cheese, croutons and laced shaved parmesan available as a plain salad or with chicken or prawns. **Classic: 3.200 With chicken: 3.600 With prawns: 4.000**

V INSALATA CAPRESE 4.900

A firm favourite of buffalo mozzarella, ripe cherry tomato and basil pesto

BRUSCHETTE FRESHLY BAKED HOME-MADE BREAD

V POMODORO 1.800

Toasted crostini topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of extra virgin olive oil

V BRUSCHETTE E SPUNTINI 2.200

Selection of Bianchetta, Pomodoro and Olive Bruschette

V BIANCHETTA 1.600

Toasted home-made bread with melted mozzarella cheese

V ALLE OLIVE 1.700

Toasted crostini bread topped with black olive home-made dip

SPUNTINI SANDWICHES

WARM FOCACCIA SANDWICHES FROM OUR WOOD FIRED OVEN

C MAMMA HO FAME 3.900

Juicy beef meatballs, taleggio cheese and tomato sauce

PETTO DI POLLETTO 3.800

Grilled chicken breast, mozzarella, arugula, tomato, mayonnaise

V GIARDINO DI MELANZANA 3.500

Grilled aubergines, buffalo mozzarella, tomato, basil and pesto

RISOTTI

OUR RUSTIC RICE BROTHS COOKED TO A CREAMY CONSISTENCY

New! RISOTTO CON POLLO E FUNGHI 6.200

Creamy risotto rice cooked with mushroom & chicken breast served with caramelized peach & apple sauce

P **New!** RISOTTO CON MAIALE E CREMA AL FUNGHI 7.200

Creamy risotto rice cooked with mushroom & pork chop served with caramelized peach & apple sauce

RISOTTO ZUCCHINE E GAMBERI 5.800

Creamy risotto rice with gulf prawns and zucchini mixed with parmesan cheese and butter

V RISOTTO AL FUNGHI 4.800

Arborio rice, pan prepared low and slow with sautéed white mushrooms combined with butter and parmesan cheese to achieve a full-bodied creamy dish

RISOTTO AL FRUTI DI MARE 5.800

Our Italian Arborio rice risotto sautéed with gulf prawns, mussels and squid, blended with tomato and a mix of herbs. A great favourite for seafood lovers

PASTA

OUR CLASSIC HOMESTYLE DISHES FEATURE MANY EXAMPLES OF FRESH IN-HOUSE MADE PASTAS. BRINGING YOU UNIQUE FLAVOURS, TASTES AND A REAL FEELING OF ITALY

- ✓ New! LASAGNE VEGETARIANA** 3.800
Homemade Spinach pasta carefully layered over zucchini, potato, eggplant & basil leaves baked with our tomato sauce & mozzarella cheese
- PASTA TRICOLORE E MANZO** 5.800
Three colored homemade pasta cooked with beef tenderloin, cherry tomato and spinach in tomato sauce with a touch of brown sauce
- LASAGNE ALLA BOLOGNESE** 4.800
Homestyle beef lasagna in bolognese sauce layered over pasta sheets and melted mozzarella
- FUSILLI CON POLLO E CREMA DI FUNGHI** 5.700
Twisted pasta in a creamy chicken and wild mushroom sauce
- 👤 SPAGHETTI CON POLPETTINE DI CARNE** 5.100
Spaghetti with meat balls
- ✓ PENNE ALLA NORMA** 4.800
Tube penne pasta with aubergines and cow milk mozzarella, cherry tomato in tomato sauce with touch of basil pesto
- LINGUINE CON POLLO E POMODORO** 4.900
Linguine with chicken and tomato
- ✓ PENNE ALLA ARRABBIATA** 4.600
Penne in tomato sauce, hot chili and black olives
- FETTUCCINE AL SALMONE** 6.200
Fettuccine with delicate smoked salmon in a creamy tomato sauce
- ✓ GNOCCHI DI SPINACI AL GORGONZOLA E NOCI** 5.900
Homemade gnocchi spinach potato pasta with creamy gorgonzola white sauce topped with crispy walnut
- FUSILLI ALLA BOLOGNESE** 5.100
Twisted pasta in a very rich bolognese sauce
- 👤 LINGUINE AL CARTOCCIO** 5.900
Prawn bisque, mussels, tiger prawns, brought to boil with linguine pasta. Sealed with pizza dough and baked in our traditional wood fired oven
- PAPPARDELLE ALL' ANATRA** 5.600
Freshly made hearty ribbon pasta, with slow braised duck ragu, and wild porcini mushroom
- FETTUCCINE AL NERO DI SEPIA** 5.800
Fettuccine black pasta sautéed with tomato concasse, prawns, calamari, mussels and clams simmered with seafood sauce

RAVIOLI PASTA

- ✓ RAVIOLI DI SPINACI** 5.400
Individually crafted ravioli parcels with a rich filling of ricotta cheese and poached spinach with white sauce
- RAVIOLI DI PESCE** 5.500
Spinach ravioli filled with hamour and prawns cooked together with creamy shrimp sauce served with grilled prawn and mixed bell peppers

PIZZA

OUR PIZZA'S ARE MADE USING ONLY FRESH INGREDIENTS, HANDMADE TRADITIONAL DOUGH AND FINISHED OFF IN A WOOD FIRED OVEN TO GIVE THAT AUTHENTIC CRISP, SMOKEY TASTE.

| | 9" | 11" | 13" |
|---|-------|-------|-------|
| V MARGHERITA Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil and mozzarella | 2.800 | 3.400 | 4.500 |
| V PIZZA BANDIERA Milk cow bocconcini mozzarella, rocket leaves, tomato sauce, cherry tomatoes. | 3.900 | 4.900 | 5.900 |
| V VEGETARIANA Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, courgettes and aubergines | 3.700 | 4.700 | 5.600 |
| V FUNGHI ROSA E MOZZARELLA Fresh herbs seasoned tomato sauce, extra virgin olive oil sweet basil, mozzarella and mushrooms | 3.900 | 4.900 | 5.900 |
| AL QUATTRO FORMAGGI Mozzarella, parmesan, taleggio and pecorino cheeses | 4.300 | 5.400 | 6.600 |
| V BOSCAIOLA Porcini and button mushrooms, gorgonzola cheese, tomato and mozzarella | 4.600 | 5.800 | 6.800 |
| NAPOLETANA Tomato sauce, mozzarella, cherry tomatoes, capers, anchovies and black olives | 4.100 | 5.100 | 5.900 |
| S PIZZA AL SALMONE Tomato sauce, mozzarella, spinach, mushroom and smoked salmon | 4.500 | 5.700 | 6.800 |
| S PESCATORA Mozzarella, mussels, baby calamari, tomato sauce and prawns | 4.200 | 5.200 | 6.200 |
| MASSAIA Pizza with mozzarella, tomato sauce, chicken, mushroom and broccoli | 4.100 | 4.900 | 5.400 |
| QUATTRO STAGIONI Four pizzas in one. Fresh herbs seasoned tomato sauce, extra virgin olive oil, olives, sweet basil, mozzarella, chicken, smoked beef and artichoke heart | 4.300 | 5.500 | 6.400 |
| DIAVOLA Mozzarella, tomato and hot chili with beef salami | 4.000 | 5.100 | 6.100 |
| CAPRICCIOSA Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, mushrooms, smoked beef, egg, black olives and artichoke heart | 3.900 | 5.100 | 6.100 |
| MANZO E FUNGHI Mushrooms, beef salami, smoked beef, tomato and mozzarella | 4.100 | 5.500 | 6.500 |
| RUSTICA Fresh lamb sausages, boiled mashed potatoes, mozzarella, tomato sauce and fresh rosemary | 4.100 | 5.100 | 6.100 |
| ALLA NORCINA Mozzarella, bresaola, turkey beef salami and parmesan shavings with our special tomato sauce base | 5.300 | 6.600 | 8.200 |
| P BOSCAIOLA SAN DANIELE Porcini and button mushrooms, gorgonzola cheese, tomato, mozzarella and San Daniele Ham | 5.800 | 6.900 | 8.500 |

CALZONI FOLDED FILLED PIZZA

4.300

TACCHINO

Mozzarella, smoked turkey and extra virgin olive oil

V VEGETARIANO

Vegetarian pizza with courgettes, mushroom, aubergines and bell peppers served with mozzarella cheese

CONTADINA

Mozzarella, cherry tomato and beef salami

ENJOY OUR MULTI GRAIN PIZZA OF YOUR CHOICE

Charges 9": 0.150 Fils, 11": 0.200 Fils, 13": 0.250 Fils

SECONDI PIATTI DI CARNE MEAT MAIN COURSES

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| New! POLLO RIPIENO ALLA PARMIGIANA | 6.200 |
| Parmesan, mozzarella & ricotta cheese stuffed Chicken breast baked in tomato sauce & served over olive oil tossed with bow tie pasta & asparagus | |
| P New! BRACIOLA DI MAIALE PICCANTE"ALLA FRESCA" | 7.800 |
| A Thick Center-Cut of pork, marinated in our chefs special spicy sauce & grilled to its perfection & served over baby potatoes & asparagus with peach sauce | |
| PETTO DI POLLO E CREAM DE FUNGHI | 7.100 |
| Pan fried chicken breast on a bed of mashed potato with creamy mushroom sauce | |
| AGNELLO ARROSTITO CON LA SALSA DI BROWN (Lamb Rack) | 9.600 |
| Charcoal grilled lamb rack glazed with a rich brown gravy sauce, baby potatoes, green beans wrapped with beef bacon | |
| MANZO INVOLTINI | 8.300 |
| An authentic dish of Palermo pan fried rolled beef tenderloin filled with mozzarella cheese and sundried tomato served with roasted potatoes mix with tomato sauce | |
| SALTIMBOCCA ALLA ROMANA | 7.900 |
| Pan fried chicken breast wrapped with San Daniele ham served with mashed potatoes and lemon sauce | |
| BISTECCA GRIGLIATA CON SPINACI | 9.900 |
| Grilled rib eye with fresh mediterranean herbs dressing, sautéed potatoes and bread crumbed spinach | |
| FILETTO DI MANZO CON RUCOLA | 9.900 |
| Grilled beef tenderloin on a bed of arugula and balsamic dressing | |
| POLPETTE TEVISANE | 6.600 |
| Homemade meat balls in a tomato sauce on a bed of parmesan risotto | |
| BISTECCA IN GUAZZETTO E GNOCCHI | 9.600 |
| Grilled beef rib eye with gnocchi | |
| POLLO ALLA MILANESE | 7.500 |
| Classic pan fried breaded chicken breast scaloppini served with seasoned potato | |

SECONDI DI PESCE FISH AND SEAFOOD MAIN COURSES

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| New! PASTA ALL'AVENA CON SALMON | 6.200 |
| Homemade oat meal pappardelle pasta cooked in seafood sauce with a touch of tomato concasse topped with grilled salmon fillet & balsamic caviar | |
| CERNIA DEL MEDITERRANEO | 7.500 |
| Pan fried hammour in lemon butter sauce served with creamy risotto mixed with roasted capsicum and black olives | |
| PESCE AL CARTOCCIO | 7.900 |
| Wrapped and oven baked sea bass fish, seasoned with fresh herbs, lemon zest, cherry tomatoes, and zucchini served with sautéed potatoes and lemon butter sauce | |
| IMPEPATA DI COZZE | 8.400 |
| Sautéed mussels with a touch of chili and tomato sauce | |
| CERNIA IN PADELLA | 7.900 |
| Pan fried hammour in a seafood sauce served on toasted risotto | |
| VONGOLE IN BIANCO | 5.800 |
| Steamed clams in a white wine and chili sauce | |
| SALMONE ALLA FIORENTINA | 8.900 |
| Grilled salmon fillet on a bed of spinach with provolone cheese sauce | |

CONTORNI SIDE DISHES

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| ✓ VERDURE GRIGLIATE | 2.900 |
| Marinated grilled garden vegetables | |
| ✓ PURE' DI PATATE | 1.600 |
| Mashed potato with parmesan | |
| ✓ PATATINE FRITTE | 1.900 |
| French fries | |
| ✓ FUNGHI SALTATI | 2.900 |
| Sautéed mushrooms | |
| ✓ SPINACI AL PAN GRATTATO PROFUMATO | 1.800 |
| Baby spinach sautéed in seasoned bread crumbs | |
| ✓ ZUCCHINE SALTATE | 2.100 |
| Sautéed baby zucchini | |
| ✓ PATATE E PEPERONI ALLA CALABRESE | 2.100 |
| Potato and bell peppers, Calabria style | |
| ✓ PATATE SPADELLATE | 2.400 |
| Sautéed potato in extra virgin olive oil and fine herbs | |

