



RISTORANTE • PIZZERIA

## Antipasti

Bruschetta - Mushroom - Tomato	12	Arrosticini Abruzzesi Succulent lamb skewers	26
Eggplant Parmigiana Layered slices of fried eggplant, tomato sauce and mozzarella cheese	18	Calamari Fritti Deep fried squid rings, served with salsa verde and garlic aioli	32
Arancini Deep fried risotto balls with turkey ham and mozzarella cheese, served on a bed of tomato sauce	22	Cozze in White Wine Black mussels cooked in white wine sauce	36
Funghi Gratinati Portobello mushroom topped with spinach, tomatoes, pinenuts, cheese and baked in the oven	26	Cheese Platter Asiago, gorgonzola, pecorino and parmiggiano reggiano. Served with pinzimonio	40
Lamb Polpetta Lamb meatballs cooked in tomato sauce	26	Antipasti Misti (for 2-3 pax) Mixed platter with cold cuts, grilled vegetables, assortment of cheeses, anchovies, olives, sundried tomatoes, and pickles	70

## Insalate e Zuppe

Panzanella Diced roma tomatoes, red onions and toasted focaccia dressed with balsamic vinegar and extra virgin olive oil	26	Insalata Caprese Fresh buffalo mozzarella, roma tomatoes and basil oil	36
Insalata di Mele, Gorgonzola e Noci Romaine lettuce served with apple slices, gorgonzola, walnuts	26	Minestrone Traditional italian hearty vegetable soup	18
Insalata Mediterranea Mixed greens, grilled zucchini and eggplant, artichokes, olives and asiago cheese	24	Crema di Funghi Cream of wild mushrooms	18
Insalata di Mare Prawns, squid mussels and baby octopus, mussels and clams on a bed of salad, balsamic dressing	40	Caciucco Genova style mixed seafood stew with, prawns, squid, clams and mussels in a tomato broth	38

## Pastas

### *Pasta Fresca (Home-made pastas)*

Tagliatelle all'Amatriciana	30
Tagliatelle alla Bolognese	32
Gnocchi al Gorgonzola	32
Fettuccine alla Norma	38
Fettuccine Smoked Duck Carbonara	36
Pappardelle ai Funghi Porcini	36
Gnocchi alla Sorrentina	34
Gnocchi with Mushrooms and Prawns	34
Ravioli with Spinach and Ricotta	32
Tagliatelle with Salmon and Capers	34
Pappardelle with Lamb Ragù	36
Tagliatelle with Beef Cheek	36

### *Pasta al Forno (Baked Pasta)*

Beef Lasagna	34
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Baked Pasta with Turkey Ham	34
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### *Risotti*

Risotto ai Funghi Porcini	32
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Risotto agli Asparagi e Gamberi	34
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Risotto with Squid Ink and Calamari	36
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### *Dry Pasta*

Spaghetti al Sugo di Pomodorini	24
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Penne all'Arrabiata	24
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Spaghetti with Sicilian Pesto	26
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Spaghetti with Fried Zucchini	26
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Fusilli with Creamed Leek and Spinach	30
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Spaghetti allo Scoglio	38
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Spaghetti alle Vongole	34
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Spaghetti with Broccoli and Prawns	35
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Penne al Pomodoro with Fresh Burrata	42
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## Main Course

Chicken Scaloppine with Porcini Mushrooms	32
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Pan Seared Red Snapper served with Roasted Vegetables and Lemon Butter sauce	38
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Braised Beef Cheek Served on Parmesan Mash And Roast Vegetables	46
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Rib Eye Steak served with Roast Potatoes and Aragula Salad	60
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Fritto Misto	48
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Italian style fry of Prawns, Squid, Red Snapper And White Bait, lightly floured and deep fried	
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## Pizza

Margherita	32	Quattro Formaggi	32
Tomato sauce, buffalo mozzarella and basil		Mozzarella, gorgonzola, parmiggiano reggiano and asiago	
Ortolana	28	Bresaola e Rucola	36
Tomato sauce, mozzarella and grilled vegetables		Tomato sauce, mozzarella, bresaola, arugula and shaved grana padano	
Napoli	30	Frutti di Mare	40
Tomato sauce, mozzarella, marinated anchovies and capers		Tomato sauce, mozzarella, mussels, prawns and calamari	
Prosciutto e Funghi	32	Lamb Sausage	36
Tomato sauce, mozzarella, mushrooms and turkey ham		Tomato Sauce home-made lamb sausage, oven cooked onions	
Gorgonzola e Noci	32	Asparagus	36
White pizza with gorgonzola and walnuts		Tomato Sauce, mozzarella, asparagus tips and parmesan cheese	
Diavola	30	Smoked Duck	36
Tomato sauce, mozzarella, spicy beef sausage		Tomato sauce, mozzarella smoked duck breast, aragula	
Bismark	32	Burrata	42
Tomato sauce, mozzarella, turkey ham and cracked egg		Tomato Sauce, aragula and fresh burrata cheese	
Tonno e Cipolla	30	Gorgonzola e Bresaola	36
Tomato sauce, mozzarella, tuna flakes and onions		Tomato Sauce, mozzarella, bresaola, gorgonzola, aragula and shaved parmesan	
Caprese	32	Mari e Monti	46
Tomato Sauce, fresh buffalo mozzarella and fresh oven cooked tomatoes		Tomato Sauce, mozzarella, mixed seafood, fresh porcini mushrooms	
Calzone	32	Funghi Porcini	42
Classic pizza foldover stuffed with tomato sauce, mozzarella and turkey ham		Tomato sauce, mozzarella, fresh porcini mushrooms	
Capricciosa	34		
Tomato sauce, mozzarella, mushrooms, turkey ham, artichokes and olives			
Smoked Salmon	36		
Tomato Sauce, smoked salmon, mascarpone, aragula			

## Dessert

Gelato	10	Tiramisu	20
-Chocolate		Panna Cotta	18
-Vanilla		Crème Brulee	18
-Strawberry		Tortino al Cioccolato	22
-Pistacchio		Pizza Nutella and Walnuts	40
-Yoghurt			
-Lemon Sorbet			
-Blood Orange Sorbet			

## House Pouring Wines and Beers

Placido, Chianti Classico	glass 20 / bottle 95	Tiger Beer Bottle	12
Placido, Pinot Grigio	glass 20 / bottle 95	Guinness Stout	18
Prosecco	glass 28 / bottle 180	Birra Moretti	22
		Menabrea	26
½ L Vino Rosso Caraffe	60		
½ L Vino Bianco Caraffe	60		

## Aperitifs

Aperol Spritz (Prosecco, Aperol, Soda)	28	Bellini (Prosecco, Peach Puree)	30
Campari Spritz (Prosecco, Campari, Soda)	28	Rossini (Prosecco, Strawberry Puree)	30
Campari Soda (Campari, Soda)	28	Sambuca	24
Americano (Campari, Martini Rosso, Soda)	28	Grappa	24
Negroni (Gin, Campari, Martini Rosso)	30	Limoncello	18
Negroni Sbagliato (Campari, Martini Rosso, Prosecco)	30		

## Mineral Water

San Pellegrino 0.5	14
San Pellegrino 0.75	20
Acqua Panna	14
Acqua Panna	20

## Hot Drinks

Espresso / Coffee	8
Mocha	10
Hot Chocolate	10
Caffe Latte	10
Cappuccino	10
Flat White	10
Tea by the Pot (EBT, Darjeeling, Peppermint, Earl Grey, Green Tea)	10

## Cold Drinks

Coca Cola	6
Sprite	6
Ginger Ale	6
Ginger Beer	6
Tonic Water	6
Soda Water	6
Ice Lemon Tea	9
Lemon Soda	9
Honey Lemon	9
Aranciata	10
Limonata	10
Pompelmo	10
Fresh Juices (Orange, Apple)	12
Chilled Juices (Pineapple, Mango, Peach)	10

All prices are subject to 10% Service Charge and Current SST

## Wines

### Red Wines

Vigneti del Salento, I Muri Negroamaro (Italy)	140
Castel Vento, Cabernet Sauvignon (Organic) Cabernet Sauvignon (Italy)	140
Banfi, Col di Sasso Cabernet Sauvignon and Sangiovese (Italy)	145
Mazzei, Zisola Nero d'Avola (Italy)	145
Ingolby, McLaren Vale, Cabernet Sauvignon Cabernet Sauvignon (Australia)	150
Sacred Hill, White Cliff Pinot Noir (New Zealand)	150
Palazzo Maffei, Valpolicella DOC Corvina, Rondinella (Italy)	160
Evans & Tate, Margaret River Shiraz (Australia)	160
Marques de Caceres, Crianza Rioja Tempranillo, Grenache, Graciano (Spain)	170
Mazzei, Fonterutoli, Chianti Clasico DOCG Sangiovese (Italy)	180
Dominique Portet, Yarra Valley, Fontaine Red Shiraz, Cabernet Suvignon, Merlot (Australia)	180
Checchi, Vino Nobile di Montepulciano Sangiovese (Italy)	190
Luretta, Gutturnio (Organic) Barbera, Bonarda (Italy)	190
Allegrini, Palazzo della Torre (Amarone Style) Rondinella, Corvina, Sangiovese (Italy)	220
Cheval Noir, St Emillon Bordeaux (France)	230
Pio Cesare Barbera d'Alba (Italy)	240
Cote de Beaune Villages, Burgundy Pinot Noir (France)	270
Castello Banfi, Brunello di Montalcino Sangiovese (Italy)	410

### White Wines

Vigneti Zabu, Terre Siciliane IGT Grillo (Italy)	120
Checchi, La Mora Vermentino (Italy)	140
Castelvento, Malvasia (Organic) Malvasia (Italy)	140
Checchi, Orvieto Classico Orvieto (Italy)	140
Deakins Estate, Artisans Blend Semillon Sauvignon Blanc (Australia)	140
Daisy Hill, Marlborough. Sauvignon Blanc Sauvignon Blanc (New Zealand)	150
Alkoomi, White Label Chardonnay Chardonnay (Australia)	160
Planeta, La Segreta Grecanico and Chardonnay (Italy)	170
M Chapoutier, Cotes du Rhone, Belleruche White Grenache blanc (France)	170
W. Gisselbrecht Riesling (France)	170
Tyrell's, Beyon Broken Road Pinot Gris (Australia)	180
Luretta, I Nani e le Ballerine (Organic) Sauvignon Blanc (Italy)	190