





ANTIPASTI BEFORE THE MEAL

FUNGHI RIPIENI ✓	4.200
Deep-fried stuffed mushroom, mozzarella, parmesan, spicy tomato dip	
POLLO FRITTO	4.200
Golden fried minced chicken dumpling, mozzarella, parmesan, mayo pesto sauce	
PALLE DI PANE ALL'AGLIO	2.500
Freshly baked bite-sized ciabatta dough filled, laced garlic butter	
PIZZA ALL' AGLIO	2.500
Crisp thin garlic bread from our wood-fired oven	
ARANCINI 🏆	4.000
Golden fried rice fritters, stuffed mozzarella, light spicy tomato dip	
GAMBERI PASTELLATI	4.900
Battered prawns, chives, mayonnaise	
CALAMARI PASTELLATI	4.100
Battered baby squid rings, chives, mayonnaise	
MELANZANE ALLA PARMIGIANA ✓	3.500
Delectable lightly baked aubergines, tomato sauce topped with melted mozzarella, cherry tomatoes	
POLPETTE NAPOLI	4.100
Neapolitan style beef meatballs, basil tomato sauce	

INSALATE SALADS

INSALATA DI CUCINA ✓	Classic: 4.000	Chicken: 4.600	Prawns: 5.800
Freshly mixed green salad, sliced fennel, beef bresaola, cherry tomatoes, honey-mustard, balsamic reduction, shaved parmesan			
CARPACCIO DI MANZO 🏆			5.100
Thin slices of seared beef tenderloin, bed of rocket salad, fennel & light honey mustard dressing			
INSALATA MISTA ✓			3.800
Selection of baby garden greens, tomato, balsamic dressing			
INSALATA CESARE	Classic: 3.800	Chicken: 4.300	Prawns: 4.900
A crunchy lettuce, sweet paprika, pecorino cheese, croutons, shaved parmesan			
INSALATA CAPRESE ✓ 🏆			6.300
A firm favorite of buffalo mozzarella, ripe cherry tomato, basil pesto			

ZUPPA


ZUPPA DI POMODORO 	2.900
Freshly blended roasted tomatoes, herbs, basil pesto, drizzled with cream	
ZUPPA AL FUNGHI 	3.200
Creamy mushroom soup	
ZUPPA DI MARE 	4.200
Speciality seafood soup	
MINISTRONE 	3.100
Traditional garden vegetable soup, rice, parmesan shavings	

AMICI DEL VINO COLD CUTS

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

BRESAOLA CON RUCOLA E PARMIGIANO	8.100
Thin sliced beef bresaola, arugula salad, parmesan cheese, extra virgin olive oil, lemon juice	
SELEZIONE DI FORMAGGI ITALIANI 	8.900
Italian cheese board, pecorino, Gorgonzola, taleggio, parmesan, grapes, walnuts & bread	
AFFETTATI MISTI CON PARMIGIANO -	9.300
Thinly sliced cured <i>pork</i> meat P	
San Daniele, coppa, mortadella, pancetta, Milano salami, parmesan cheese	

BRUSCHETTE FRESHLY BAKED HOME-MADE BREAD

BRUSCHETTE CON PESTO DI POMODORO 	2.500
Toasted home-made bread, melted mozzarella cheese, tomato pesto	
BRUSCHETTE CON GAMBERI ALLE OLIVE	3.300
Toasted crostini bread, black olive home-made dip, grilled prawns	
POMODORO 	2.500
Toasted crostini, assorted ripe tomato, red onion, fresh basil, extra virgin olive oil	
BRUSCHETTE E SPUNTINI 	3.300
Selection of Bianchetta, Pomodoro, Olive Bruschette	

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

RIGATONI ALLA TRECOLORI	6.800
Rigatoni pasta, shrimp, rocket leaves, creamy seafood sauce	
PASTA FORNO	5.900
Baked riccoli pasta, meatballs, mozzarella, tallegio, Gorgonzola cheese	
PASTA TRICOLORE E MANZO	6.800
Three-colored homemade pasta cooked, beef tenderloin, cherry tomato, spinach in tomato sauce & brown sauce	
LASAGNE ALLA BOLOGNESE	5.600
Homestyle beef lasagna, Bolognese sauce, layered pasta sheets, melted mozzarella	
FUSILLI CON POLLO E CREMA DI FUNGHI	6.500
Twisted pasta, creamy chicken, wild mushroom sauce	
SPAGHETTI CON POLPETTINE DI CARNE	5.900
Spaghetti, meatballs	
PENNE ALLA NORMA V	
Tube penne pasta, aubergines, cow milk mozzarella, tomato & basil pesto sauce, cherry tomato	5.300
PENNE ALLA ARRABBIATA V	
Penne, tomato sauce, hot chili, black olives	5.300
FETTUCCINE AL SALMONE	6.800
Fettuccine, smoked salmon, creamy tomato sauce	
GNOCCHI DI SPINACI AL GORGONZOLA E NOCI V	
Homemade gnocchi spinach potato pasta, creamy gorgonzola white sauce, crispy walnut	6.500
FUSILLI ALLA BOLOGNESE	
Twisted pasta, Bolognese sauce	5.600
LINGUINE AL CARTOCCIO	
Prawn bisque, mussels, tiger prawns, linguine pasta, baked in our traditional wood-fired oven	6.800
PAPPARDELLE ALL' ANATRA	
Freshly made hearty ribbon pasta  Slow braised duck ragu, wild porcini mushroom	6.200
FETTUCCINE AL NERO DI SEPPIA	
Fettuccine black pasta sautéed, tomato concasse, prawns, calamari, mussels, clams, seafood sauce	6.800

RISOTTI

OUR RUSTIC RICE BROTHS COOKED TO A CREAMY CONSISTENCY

RISOTTO CON POLLO E FUNGHI	6.800
Creamy risotto rice, mushroom, chicken breast	
RISOTTO ZUCCHINE E GAMBERI	6.800
Creamy risotto rice, gulf prawns. Zucchini. parmesan cheese, butter	
RISOTTO AL FUNGHI V	5.300
Arborio rice, white mushrooms, butter, parmesan cheese	
RISOTTO AL FRUTI DI MARE	6.800
Our Italian Arborio rice risotto, gulf prawns, mussels and squid, tomato, a mix of herbs	

RAVIOLI PASTA

RAVIOLI AL FORMAGGIO V	5.900
Ravioli filled with parmesan, pecorino, gorgonzola, mozzarella, creamy tomato sauce	
RAVIOLI FUNGHI DI POLLO	5.900
Chicken & mushroom ravioli, creamy pesto sauce	
RAVIOLI DI SPINACI	5.900
Individually crafted ravioli parcels, rich filling of ricotta cheese, poached spinach, white sauce	

SECONDI DI PESCE FISH AND SEAFOOD MAIN COURSES

FILLETO DI BRANZINO CON RISOTTO DI SPINACI	8.300
Pan-fried fillet sea bass, spinach risotto, sundried tomato pesto	
CERNIA DEL MEDITERRANEO	8.300
Pan-fried hammour, lemon butter sauce, creamy risotto mixed with roasted capsicum and black olives	
PESCE AL CARTOCCIO	8.700
Wrapped and oven-baked sea bass fish, fresh herbs, lemon zest, cherry tomatoes, zucchini sautéed potatoes, lemon butter sauce	
IMPEPATA DI COZZE	9.300
Sautéed mussels, chili and tomato sauce	
SALMONE ALLA FIORENTINA 🏆	9.800
Grilled salmon fillet, spinach, provolone cheese sauce	

SECONDI PIATTI DI CARNE MEAT MAIN COURSES

OSSO BUCO	8.900
Slow-cooked beef shank, saffron risotto, mushroom & asparagus	
BRACIOLA DI MAIALE PICCANTE" ALLA FRESCA" P	8.600
A Thick Center-Cut of <i>pork</i> , chef's special spicy sauce, sauteed potatoes, asparagus	
PETTO DI POLLO E CREAM DE FUNGHI	7.800
Pan-fried chicken breast, mashed potato, creamy mushroom sauce	
AGNELLO ARROSTITO CON LA SALSA DI BROWN (Lamb Rack) 🏆	10.900
Charcoal grilled lamb rack, rich brown gravy sauce, sauteed potatoes, green beans, beef bacon	
SALTIMBOCCA ALLA ROMANA	8.700
Pan-fried chicken breast, San Daniele ham, mashed potatoes, lemon sauce	
BISTECCA GRIGLIATA CON SPINACI	10.900
Grilled rib eye, fresh Mediterranean herbs dressing, sautéed potatoes, bread-crumbed spinach	
FILETTO DI MANZO CON RUCOLA	10.900
Grilled beef tenderloin, arugula, balsamic dressing	
POLPETTE TEVISANE	7.300
Homemade meatballs, tomato sauce, parmesan risotto	
POLLO ALLA MILANESE 🏆	8.300
Classic pan-fried breaded chicken breast scaloppini, seasoned potato	

PIZZA

OUR PIZZAS 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"
MARGHERITA ✓	3.300	3.900	4.900
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella			
PIZZA BANDIERA ✓	4.300	5.400	6.900
Milk cow bocconcini mozzarella, rocket leaves, tomato sauce, cherry tomatoes.			
VEGETARIANA ✓	4.100	5.200	6.100
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, courgettes, aubergines			
FUNGHI ROSA E MOZZARELLA ✓	4.300	5.400	6.900
Fresh herbs seasoned tomato sauce, extra virgin olive oil sweet basil, mozzarella, mushrooms			
AL QUATTRO FORMAGGI 🏆	5.200	6.500	7.900
Mozzarella, parmesan, taleggio, pecorino cheeses			
BOSCAIOLA ✓	5.100	6.400	7.500
Porcini and button mushrooms, Gorgonzola cheese, tomato, mozzarella			
NAPOLETANA	4.600	5.700	6.600
Tomato sauce, mozzarella, cherry tomatoes, capers, anchovies, black olives			
PIZZA AL SALMONE	5.100	6.900	7.500
Tomato sauce, mozzarella, spinach, mushroom, smoked salmon			
PESCATORA	4.900	5.900	6.900
Mozzarella, mussels, baby calamari, tomato sauce, prawns			
MASSAIA	4.600	5.500	6.100
Pizza with mozzarella, tomato sauce, chicken, mushroom, broccoli			
QUATTRO STAGIONI 🏆	4.900	6.100	7.100
Four pizzas in one. Fresh herbs seasoned tomato sauce, extra virgin olive oil, olives, sweet basil, mozzarella, chicken, smoked beef, artichoke heart			
DIAVOLA	4.600	5.600	6.700
Mozzarella, tomato, hot chili, beef salami			
CAPRICCIOSA	4.600	5.600	6.700
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, mushrooms, smoked beef, egg, black olives, artichoke heart			

MANZO E FUNGHI	4.900	6.100	7.300
Mushrooms, beef salami, smoked beef, tomato, mozzarella			
ALLA NORCINA	5.850	7.200	8.500
Mozzarella, bresaola, turkey beef salami, parmesan shavings, special tomato sauce base			
RUSTICA 	4.900	6.100	7.300
Fresh lamb sausages, boiled mashed potatoes, mozzarella, tomato sauce, fresh rosemary			
BOSCAIOLA SAN DANIELE 	6.400	7.600	9.300
Porcini and button mushrooms, Gorgonzola cheese, tomato, mozzarella, San Daniele Ham			

CALZONI FOLDED FILLED PIZZA

CALZONE DI POLLO	6.000
Seasoned chicken, portabella mushroom, spinach, ricotta, mozzarella cheese, basil pesto	
VEGETARIANO	4.800
Vegetarian pizza with courgettes, mushrooms, aubergines, bell peppers, mozzarella cheese	
CONTADINA	4.800
Mozzarella, cherry tomato, beef salami	

CONTORNI SIDE DISHES

GNOCCHI ALL'AGLIO 	2.200	FUNGHI SALTATI 	3.200
Homemade gnocchi pasta, tossed in garlic		Sautéed mushrooms	
VERDURE GRIGLIATE 	2.500	SPINACI AL PAN 	2.000
Marinated grilled garden vegetables		GRATTATO PROFUMATO	
PURE' DI PATATE 	2.000	Baby spinach, seasoned bread crumbs	
Mashed potato, parmesan		ZUCCHINE SALTATE 	2.300
PATATINE FRITTE 	2.100	Sautéed baby zucchini	
French fries		PATATE SPADELLATE 	2.600
		Sautéed potato, extra virgin olive oil, fine herbs	