









## ANTIPASTI BEFORE THE MEAL

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

## INSALATE SALADS

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

## ZUPPA SOUP

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

## AMICI DEL VINO COLD CUTS

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

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

## BRUSCHETTE FRESHLY BAKED HOME-MADE BREAD

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

## 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

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

## RISOTTI

OUR RUSTIC RICE BROTHS COOKED TO A CREAMY CONSISTENCY

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

## RAVIOLI PASTA

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

## SECONDI DI PESCE FISH AND SEAFOOD MAIN COURSES

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



## SECONDI PIATTI DI CARNE MEAT MAIN COURSES

<b>OSSO BUCO</b>	<b>8.900</b>
Slow-cooked beef shank, saffron risotto, mushroom & asparagus	
<b>BRACIOLA DI MAIALE PICCANTE" ALLA FRESCA" P</b>	<b>8.600</b>
A Thick Center-Cut of <i>pork</i> , chef's special spicy sauce, sauteed potatoes, asparagus	
<b>PETTO DI POLLO E CREAM DE FUNGHI</b>	<b>7.800</b>
Pan-fried chicken breast, mashed potato, creamy mushroom sauce	
<b>AGNELLO ARROSTITO CON LA SALSA DI BROWN (Lamb Rack)</b> 	<b>10.900</b>
Charcoal grilled lamb rack, rich brown gravy sauce, sauteed potatoes, green beans, beef bacon	
<b>SALTIMBOCCA ALLA ROMANA</b>	<b>8.700</b>
Pan-fried chicken breast, San Daniele ham, mashed potatoes, lemon sauce	
<b>BISTECCA GRIGLIATA CON SPINACI</b>	<b>10.900</b>
Grilled rib eye, fresh Mediterranean herbs dressing, sautéed potatoes, bread-crumbed spinach	
<b>FILETTO DI MANZO CON RUCOLA</b>	<b>10.900</b>
Grilled beef tenderloin, arugula, balsamic dressing	
<b>POLPETTE TEVISANE</b>	<b>7.300</b>
Homemade meatballs, tomato sauce, parmesan risotto	
<b>POLLO ALLA MILANESE</b> 	<b>8.300</b>
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"
<b>MARGHERITA</b> ✓	<b>3.300</b>	<b>3.900</b>	<b>4.900</b>
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella			
<b>PIZZA BANDIERA</b> ✓	<b>4.300</b>	<b>5.400</b>	<b>6.900</b>
Milk cow bocconcini mozzarella, rocket leaves, tomato sauce, cherry tomatoes.			
<b>VEGETARIANA</b> ✓	<b>4.100</b>	<b>5.200</b>	<b>6.100</b>
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, courgettes, aubergines			
<b>FUNGHI ROSA E MOZZARELLA</b> ✓	<b>4.300</b>	<b>5.400</b>	<b>6.900</b>
Fresh herbs seasoned tomato sauce, extra virgin olive oil sweet basil, mozzarella, mushrooms			
<b>AL QUATTRO FORMAGGI</b> 🏆	<b>5.200</b>	<b>6.500</b>	<b>7.900</b>
Mozzarella, parmesan, taleggio, pecorino cheeses			
<b>BOSCAIOLA</b> ✓	<b>5.100</b>	<b>6.400</b>	<b>7.500</b>
Porcini and button mushrooms, Gorgonzola cheese, tomato, mozzarella			
<b>NAPOLETANA</b>	<b>4.600</b>	<b>5.700</b>	<b>6.600</b>
Tomato sauce, mozzarella, cherry tomatoes, capers, anchovies, black olives			
<b>PIZZA AL SALMONE</b>	<b>5.100</b>	<b>6.900</b>	<b>7.500</b>
Tomato sauce, mozzarella, spinach, mushroom, smoked salmon			
<b>PESCATORA</b>	<b>4.900</b>	<b>5.900</b>	<b>6.900</b>
Mozzarella, mussels, baby calamari, tomato sauce, prawns			
<b>MASSAIA</b>	<b>4.600</b>	<b>5.500</b>	<b>6.100</b>
Pizza with mozzarella, tomato sauce, chicken, mushroom, broccoli			
<b>QUATTRO STAGIONI</b> 🏆	<b>4.900</b>	<b>6.100</b>	<b>7.100</b>
Four pizzas in one. Fresh herbs seasoned tomato sauce, extra virgin olive oil, olives, sweet basil, mozzarella, chicken, smoked beef, artichoke heart			
<b>DIAVOLA</b>	<b>4.600</b>	<b>5.600</b>	<b>6.700</b>
Mozzarella, tomato, hot chili, beef salami			
<b>CAPRICCIOSA</b>	<b>4.600</b>	<b>5.600</b>	<b>6.700</b>
Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, mushrooms, smoked beef, egg, black olives, artichoke heart			

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

## CALZONI FOLDED FILLED PIZZA

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

## CONTORNI SIDE DISHES

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