



SALADS

Mixed Salads Lettuce, Cucumbers, Tomatoes & Carrots with lemon dressing	28,000/=
The Real Greek Salad Lettuce, Cucumbers, Tomatoes, grilled eggplants, onion rings & Green olives.	35,000/=
Margherita Mixed leaves, carrots, sweet corn, mozzarella cheese, tomatoes, Cucumber & Avocado.	35,000/=
Insalata Tricolore Home made mozzarella and tomato on a bed of hard lettuce topped with Avocado Drizzled in an Italian dressing	35,000/=
Caesar Salad Lettuce, Chicken breast, fresh Mushrooms, garlic croutons, cherry tomatoes, spring onions and vinaigrette.	38,000/=

Price Inclusive of Applicable Taxes & VAT
Half Portion 70% of full price.



ANTIPASTI STARTERS

Prosciutto di Parma con Bufala Campana e Focaccia	55,000/=
Parma Ham served with Buffalo Mozzarella & Focaccia rosemary	
Bresaola della Valtellina	45,000/=
Bresaola with olive oil, lemon juice, Parmesan & rocket leaves	
Antipasto Misto★	45,000/=
Assorted Italian salami, Parma Ham, olives and grilled Aubergine	
Assortita del Casaro	44,000/=
A selection of Italian cheese	
Cocktail di Gamberi	49,000/=
Prawn Cocktail	
Salmone affumicato Norvegese	49,000/=
Norwegian Smoked Salmon	
Avocado con Gamberi in Salsa Rosa	49,000/=
Avocado & prawns with Thousands Islands dressing	
Carpaccio di Speck dell Alto Adige con Parmigiano e Rucola all 'Aceto Balsamico	45,000/=
Speck with Parmesan cheese, rocket and balsamic Vinegar	
Carpaccetto di Girello con Carciofi, Parmigiano e Rucola	45,000/=
Thin sliced raw beef with artichokes, rocket & parmesan cheese	
Carpaccio of Red Snapper	45,000/=
Thin Sliced red snapper served raw with Lemon & Olive oil	
Caprese★	55,000/=
Sliced tomato and fresh Buffalo Mozzarella (imported)	
Mozzarella in Carrozza	48,000/=
Deep fried Mozzarella cheese in Bread Crumbs	
Price Inclusive of Applicable Taxes & VAT Half Portion 70% of full price.	



PASTA & RISOTTO

Ravioli Ricotta e Spinaci in Salsa di Pomodoro	49,000/=
Ravioli filled with ricotta cheese & spinach with tomato ragu or melted Butter	
Spaghetti ai Gamberi e Pomodoro Fresco	69,000/=
Spagnetti with Prawns and fresh tomatoes	
Tagliatelle in Salsa di Pomodoro Fresco e Basilico	49,000/=
Tagliatelle in a light sauce of fresh tomato & basil	
Tagliatelle al Ragu Bolognese	52,000/=
Tagliatelle with classic Bolognese ragu	
Pappardelle ai Funghi Porcini	55,000/=
Wide cut hand made fresh pasta with real Italian Porcini Mushrooms.	
Fusilli al Tonno con Pomodoro fresco e Basilico	55,000/=
Fusilli with tuna fresh tomato and basil	
Penne Gorgonzola Speck e Rucola	59000/=
Penne with Gorgonzola cheese, rocket and Speak	
Risotto Verde con Spinaci e Parmigiano	49,000/=
Risotto with Spinach & parmesan Cheese	
Risotto ai Funghi Porcini	55,000/=
Risotto with real Italian porcini mushroom Sauce	
Risotto Gamberi & Zafferano	69,000/=
Rosotto with delicious Prawn and Zafferano	

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PASTA

Gnocchi di Patate	Gorgonzola Sauce	59,000/=
Potato Dumpling	Mozzarella Tomato Sauce	52,000/=
	Tomato Sauce	49,000/=
Lasagne alla Bolognese		55,000/=
Home baked Lasagne with meat sauce		
Lasagne Vegetariane		52,000/=
Home baked Lasagne with vegetables & cheese		

ZUPPE / SOUPS

Crema di Patate Novelle e Porri	39,000/=
Smooth Potato and Leek soup	
Minestrone di Verdure di stagione	39,000/=
Traditional minestrone of fresh Vegetables	
Crema di Pomodoro e Basilico	39,000/=
Cream of tomato with fresh Basil and garlic Crouton	
Passato di Carote & Ginger	39,000/=
Cream of Carrots and ginger soup	

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SECONDIPIATTI MAIN COURSE

Tagliata Rucola e Parmigiano	55,000/=
Grilled beef fillet thinly sliced with rocket & parmesa	
Filetto di Manzo in Salsa Bruna al Pepe nero	58,000/=
Grilled fillet of beef with a creamy Pepper sauce	
Filetto alla Crema di Gorgonzola	65,000/=
Fillet of Beef with Italian creamy gorgonzola sauce	
Filetto alla Salsa di Funghi	59,000/=
Beef fillet with mushroom sauce	
Bistecca alla Fiorentina 500gm ★	149,000/=
Classic Grilled T-bone steak	
1 kg	270,000/=
Scaloppine "Valdostana"	58,000/=
Scaloppine of Veal with Florentina cheese & cooked ham	
Polleto Marinato Alla Griglia	68,000/=
Lightly Grilled Marinated Spring Chicken	
Courdon Bleu di Pollo	65,000/=
Cardon Bleu, Chicken rolled up with cooked Ham & Italian Cheese	

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SECONDI PIATTI MAIN COURSE

Costolette di Maiale con Mostarda e Bacon Pork Chops in Mustard Bacon and dry Tomato Sauce	85,000/=
Costolette di Agnello marinate alla Griglia Marinated lamb chops delicately grilled	88,000/=
Milanese di Pollo Deep fried boneless chicken in breadcrumbs	55,000/=
Suprema di Pollo ai Funghi o Pepe Nero Succulent grilled boneless chicken in mushroom or pepper sauce	58,000/=
Filetto di Tilapia all "Ortolana" Salsa di Basilico o Puttanesca Fillet of tilapia with Ortolana, Basil Or Puttanesca sauces	79,000/=
Fritto di Calamari e Gamberoni Deep fried calamari & prawn	79,000/=
Gamberoni alla Griglia Grilled lightly marinated King Prawns	120,000/=
Gamberoni all Arrabbiata Prawns in Chilli Tomato Sauce	120,000/=
Aragosta alla Griglia Grilled Lamu rock lobster	189,000/=

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CLASSIC PIZZA

Margherita	40,000/=
Tomato, mozzarella & basil	
Napoli	45,000/=
Tomato, mozzarella and anchovies	
Prosciutto	46,000/=
Tomato, mozzarella & cooked ham	
Prosciutto & Funghi	48,000/=
Tomato, mozzarella cooked ham & mushroom	
Funghi	44,000/=
Tomato, mozzarella & mushrooms	
Capricciosa	48,000/=
Tomato, mozzarella, artichokes & olives	
Romana	48,000/=
Tomato, mozzarella, anchovies & capers	
Quattro Stagione	48,000/=
Tomato, mozzarella, artichokes, cooked ham, olives & mushrooms	
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Gamberi	60,000/=
Tomato, mozzarella & prawns	

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CLASSIC PIZZA

Diavola	46,000/=
Tomato, mozzarella & spicy salami	
Vegetariana	44,000/=
Tomato, mozzarella, baby marrow & green pepper	
Nyama	46,000/=
Tomato, mozzarella, Bolognese sauce	
Calzone	46,000/=
Folded pizza stuffed with mozzarella, cooked ham & mushrooms	
Quattro Formaggi	49,000/=
Tomato & 4 types of cheese	
Tonno	46,000/=
Tomato, Mazzarella cheese and Tuna fish	
Pomodoro Fresco e Mozzarella	44,000/=
Fresh tomato and mozzarella	
Scamorza e Bacon	46,000/=
Scamorza cheese and bacon	

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GOURMET PIZZA

Emiliana 58,000/=

Mozzarella, Mortadella, Pesto di Pistacchio, Scamorza
Affumicata, Granella di Pistacchio Mozzarella, Mortadella,
Pistachio Pesto, Smoked Scamorza, Pistachio Crumbs

Milanese 58,000/=

Mozzarella, Salsa di Zafferano, Gorgonzola, Salame Milano,
Rucola Mozzarella, Saffron Sauce, Gorgonzola, Milan Salami,
Rocket

Ligure 58,000/=

Mozzarella, Pomodorini Ciliegini, Pesto di Basilico
Mozzarella, Cherry Tomatoes, Basil Pesto

Siciliana 49,000/=

Mozzarella, Pomodoro, Melanzane Fritte, Scaglie di Ricotta
Salata Mozzarella, Tomato Sauce, Fried Eggplants, Ricotta
Flakes

Calabrese 58,000/=

Mozzarella, Pomodoro, Nduja e Scamorza Affumicata
Mozzarella, Tomato Sauce, Nduja, Smoked Scamorza

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GOURMET PIZZA

Amatriciana Mozzarella, Pomodoro, Guanciale, Pecorino Romano, Pepe Mozzarella, Tomato Sauce, Guanciale, Pecorino, Black Pepper	58,000/=
Carbonara Mozzarella, Guanciale, Pecorino Tuorlo d'Uovo, Pepe Mozzarella, Guanciale, Pecorino, Egg Yolk, Black Pepper.	62,000/=
Umbra Mozzarella, Scamorza Affumicata, Salsiccia, Patate, Fonduta di Pecorino Mozzarella, Smoked Scamorza, Sausage, Potatoes, Pecorino Fondue.	59,000/=
Piemontese Mozzarella, Salsiccia, Crema di Tartufo, Cornicione ripieno di Ricotta Mozzarella, Sausage, Truffle Cream, Ricotta-filled Crust.	69,000/=
Monte Bianco Mozzarella, Fontina, Funghi Porcini, Crema di Cipolle Mozzarella, Fontina, Porcini Mushrooms, Onion Cream.	65,000/=
African Delight Mozzarella, Pomodoro, Ananas, Pollo, Olive Nere Mozzarella, Tomato Sauce, Pineapple, Chicken, Black Olives.	59,000/=

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FOCACCE

Focaccia Primavera	36,000/=
Topped with fresh tomato, garlic, onions, black olives, Basil, olive oil and rosemary	
Focaccia Olio di Oliva e Rosmarino	30,000/=
Simple focaccia with olive oil and rosemary	
Focaccia al Prosciutto di Parma	59,000/=
Simple focaccia with Parma Ham	

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DESSERT

Chocolate Soufflé ★	25,000/=
Chocolate Mousse	25,000/=
Apple & Sultana pie with Vanilla ice Cream	25,000/=
Profiteroles with Cream & Hot Chocolate	25,000/=
Lemon Sorbet with Strawberry Sauce	25,000/=
Cream Caramel	25,000/=
Fresh Farm Strawberry with Ice Cream	30,000/=
Affogato of vanilla ice Cream & Espresso Coffee with Cream Hot Chocolate	25,000/=
Cream Brulee with Almonds	25,000/=
Tiramisú al Caffè	25,000/=

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