

Antipasti



1

1) AFFETTATI MISTI

Selection of Imported Italian Cold Cuts with seasonal garnish

650

2) ARISTA TONNATA (Vitel Toné)

Sliced Roast Pork in Tuna, Capers, Olives Mayonnaise cream sauce

350

3) MINISTRONE (Vegetarian)

Grandma's mix seasonal vegetable soup

260

4) TARTARE DI TONNO ROSSO

Red Tuna Tartare with balsamic dressing & Rocket salad served on avocado

350



4

5) VONGOLE MARINARA

Sauteed Clams with white wine, cherry Tomato and touch of garlic

330

6) MELANZANE PARMIGIANA (Vegetarian)

Oven baked Eggplant with Mozzarella & Parmesan cheese in Tomato Sauce

350



5

Bruschette



7

7) BRUSCHETTA POMODORO (Vegetarian)

Cherry Tomato, Fresh Italian Basil, Garlic & Extra Virgin Olive Oil

200

8) BRUSCHETTA SALMONE

Smoke Salmon with cucumber, Homemade Sour Cream Cheese & Capers

280

9) BRUSCHETTA CON SARDE IN SAOR

Marinated Italian Sardines, pine nuts, raisins served with caramelized onion & baby red pepperoni

270



9



Carpaccio

10) CARPACCIO DI CARNE

Imported Beef Carpaccio served with Rocket salad & Parmesan flakes

450

11) CARPACCIO DI SALMONE

Smoked Salmon Carpaccio served with Rocket salad, grilled zucchini & croutons

450

12) CARPACCIO DI POLPO

Octopus Carpaccio marinated with mediterranean herb served with Rocket salad & Parmesan flakes

400



Insalata

13) INSALATA DI MARE

Seafood (Shrimp, Squid, Clams, Mussels) served on bed of mix salad in Lemon Citronette

380

14) BUFALA CAPRESE

Imported Italian Buffalo Mozzarella with Fresh Tomatoes and Extra Virgin Olive Oil

350

15) INSALATA DI SALMONE

Smoked Salmon with Olives, Rocket, Raisins, Cherry tomato & Parmesan flakes

350

16) INSALATA DI CESARE

Romaine Lettuce, Smoked Bacon, Anchovies , Parmesan flakes and Croutons

300

17) INSALATA GRECA (Vegetarian)

Feta Cheese, Red onion , Greek Olives, Fresh Tomato, Cucumber & Bell Peppers

320



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Pasta Classici

1) LINGUINE ALLA VONGOLE

Sauteed Clams with White Wine and Cherry tomatoes

450

2) SPAGHETTI PESCATORA

Mixed Seafood (Shrimp, Squid, Mussels, Clams) with Fresh Cherry Tomato

450

3) SPAGHETTI CARBONARA

Italian traditional Guanciale, Egg yolk, black Pepper and Pecorino Cheese

400

4) PENNE ARRABIATA (Vegetarian)

Tomato sauce, Garlic , Chili & rosemary scent

300

5) SPAGHETTI BOLOGNESE

Special Gragnano Spaghetti with Bolognese

400

6) SPAGHETTI POMODORO (Vegetarian)

Sauteed (Celery Carrot Onion) Tomato Basil

300

7) RIGATONI ALLA NORMA (Vegetarian)

Sicilian dish. Eggplant, Olives, Capers, Basil in tomato sauce with a touch of Ricotta Salata

400

8) PENNETTE ALLA VODKA

Italian Bacon sauteed with Vodka in cream sauce

400

9) PENNE CONTADINA (Vegetarian)

Italian summer dish (Olives, Bell Pepper, Zucchini, Mushroom & Eggplant)

350

10) RIGATONI AGNELLO

Traditional Lamb Ragu from Foligno, Umbria, with Ground Lamb, Rosemary, Olive, and Mushrooms

400

11) TROFIE AL PESTO (Vegetarian)

Trofie (Pasta of Liguria) with Homemade Pesto, Black Olives, Feta Cheese & Cherry Tomato

390



Our Pasta's
brands



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Pasta Fresca



12

12) TAGLIATELLE SALMONE

Smoke Salmon sauteed with Vodka serve in cream sauce

500



14

13) LASAGNA

Homemade Traditional Italian Bologna recipe

480

14) TAGLIATELLE GAMBERONI

Imported King Prawns sauteed with Brandy in Cream sauce

500



15

15) TAGLIATELLE GRANCHIO

Crab Meat in White wine sauce and Cherry Tomato

530

16) GNOCCHI BLUE CHEESE SPINACI NOCI

(Vegetarian)

Potato Gnocchi with Blue Cheese and Spinach in cream sauce and touch of walnuts

480

17) RAVIOLI AL PROSCIUTTO

Homemade Ravioli Stuffed with Lean Meat and Ham in Cream Ham sauce

500

18) GNOCCHI GAMBERI E ZUCCHINI

Potato Gnocchi with Shrimp, Zucchini, Cherry Tomatoes and Lemon Scent

480



20

19) GNOCCHI SORRENTINA *(Vegetarian)*

Potato Gnocchi with Tomato Sauce, Mozzarella cheese and Parmesan

430

20) RAVIOLI RICOTTA E SPINACI *(Vegetarian)*

Homemade Ravioli Stuffed with Ricotta and Spinach serve with Tomato sauce

470



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Pizze



1) MARGHERITA

Tomato ,mozzarella and fresh Italian basil 350



2) SALAME

Tomato, mozzarella and Salami Milano 450



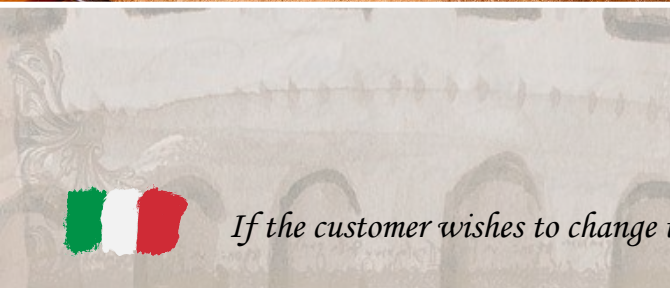
3) NAPOLI

Tomato, mozzarella and imported Anchovies 440



4) PROSCIUTTO E FUNGHI

Tomato, mozzarella, Ham & Mushroom 440



5) PROSCIUTTO

Tomato, mozzarella and Ham 420

6) FUNGHI

Tomato, mozzarella and Mushroom 420

7) SALMONE

Mozzarella , Smoked salmon and Rocket salad 460

8) TONNO

Tomato, mozzarella, Tuna & Onion 450

9) PESCATORA

Tomato, mozzarella and Mixed Seafood 550

10) HAWAII

Tomato, mozzarella, Ham and Pineapple 440



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11) SALSICCIA

Tomato, mozzarella, and Italian sausage

460

12) VEGETARIANA

Tomato, mozzarella, Mushrooms, Baby corn, Eggplant, Zucchini and Onion

420

13) SALAMI FUNGHI ZOLA

Tomato, mozzarella, Salami Milano , Mushroom and Blue cheese

480

14) PROSCIUTTO CRUDO

Tomato, mozzarella, and Parma Ham 24 months

500

15) CALZONE

Mozzarella, Mortadella, Salami, and Emmental cheese

500

16) QUATTRO FORMAGGI

Blue Cheese, Smoked cheese, Emmental and Edam cheese

480

17) CAPRICCIOSA

Tomato ,mozzarella, Ham, Egg, Olives, Mushroom and Onion

480

18) QUATTRO STAGIONI

Tomato ,mozzarella , Mushroom, Parmham 24 Month, Olives, Artichoke and Salami Milano

480



Secondi Di Mare

Seafood Main Course

1) MOSCARDINI ALLA LUCIANA

Stewed Musky Octopus in Tomato, Kalamata and Caper Sauce

600



2) BRANZINO ALLA GRIGLIA

Grilled White Snapper, seasoned with Extra Virgin Olive, Garlic and Lemon

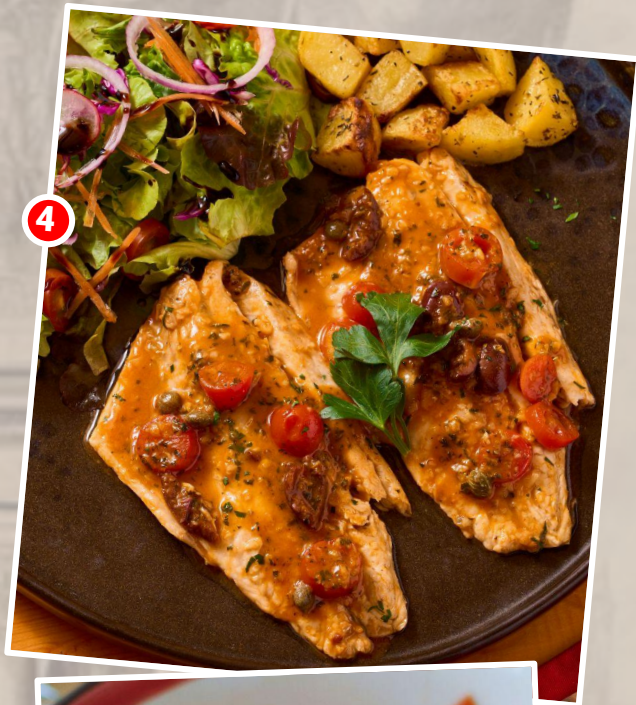
600



3) FILETTO DI SALMONE

Grilled Salmon Fillet served with Saffron Sauce

750



4) FILETTO BRANZINO ALLA SICILIANA

White Snapper Fillet cooked in pan with Tomato Sauce, Kalamata, Capers, Cherry tomato and scent of Oregano

650

5) SEPPIA CON PISELLI

Tender Cuttlefish braised with green peas, garlic, White wine and tomato

650

6) BRANZINO ALL' ACQUA PAZZA

White Snapper simmered in light tomato broth with garlic, Italian parsley and splash of White Wine .

650



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Secondi Di Terra

Land & Main Course



7

7) COSCIOTTO DI AGNELLO

Braised Imported Lamb Shank served with Mash Potato and Sauteed Spinach

850

8) OSSOBUCO DI VITELLA

Veal Ossobuco braised slow cooked with White Wine and served on Tagliatelle

850

9) TAGLIATA DI MANZO

Grilled Imported Tenderloin served with Rocket Salad, Parmesan shaving, Cherry Tomato, and Balsamic reduction

800



9

10) SALTIMBOCCA ALLA ROMANA

Pork escalope with Parma Ham and Sage cooked in White Wine and Butter for classic Roman Flavor

600

11) GUANCETTE

Typical dish of Piemonte Italy Cuisine. It is first marinated for 12 hours in Red Wine, after it is seared and then braised until soft & tasty, finally served with Tagliatelle pasta

850



11

12) SCALOPPINE AL LIMONE

Pork escalope sauteed in White wine sauce with lemon scent

530

13) COSTOLETTE DI AGNELLO

Grilled Imported Lamb Chops seasoned with mediterranean herbs served with Roast Potato or French Fries

850



13

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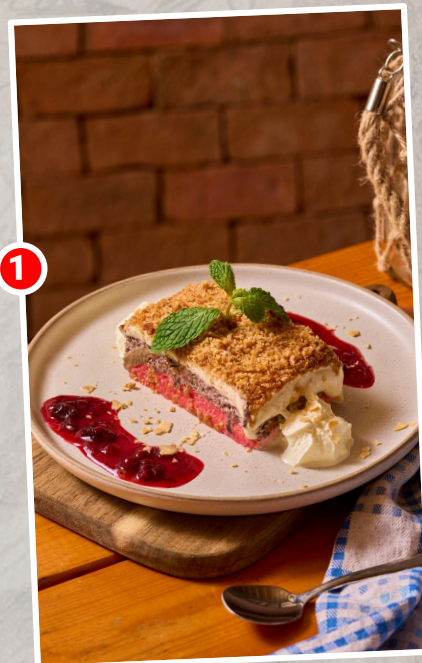
Dolce

Desserts



1) ZUCCOTTO

Ricotta Cream, Amaretti cookies, Chocolate flakes with Sambuca flavour



2) PANNA COTTA

Sweetened & thickened cream with Vanilla aroma, served with Mix Berry or Chocolate sauce

3) TIRAMISU

A classic Italian dessert with layers of coffee-soaked ladyfingers and mascarpone.

4) CHOCOLATE FONDANT

Warm Chocolate cake served with Vanilla ice cream



5) LEMON IN SHELL

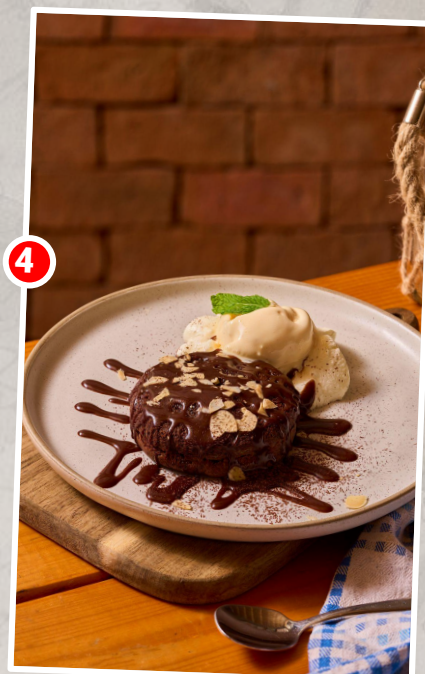
Lemon ice cream in Lemon Shell Scent

6) LEMON SORBET WITH VODKA

Lemon ice cream blended with Vodka

7) VANILLA / CHOCOLATE / STRAWBERRY / LEMON ICE CREAM . PER SCOOP

Italian Ice Cream Per Scoop



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Non Alcoholic Drink

SOFT DRINKS

Mineral Water	40
Coke / Sprite / Fanta	50
Soda	50
Icetea Peach/ Lemon	50
Coke Light	50
Tonic Water	50
Schweppes Lemon	50
Fresh Coconut	90
Italian Sparkling	150

FRUIT JUICES

ORANGE JUICE	90
LEMON JUICE	90
MANGO JUICE	90
APPLE JUICE	90
PINEAPPLE JUICE	90

SHAKES

BANANA SHAKE	100
LEMON SHAKE	100
ORANGE SHAKE	100
PINEAPPLE SHAKE	100
WATERMELON SHAKE	100
COCONUT SHAKE	120

COFFEE

ESPRESSO	50
AMERICANO	60
CAFFE LATTE	80
CAPPUCCINO	80
HOT BLACK/ GREEN TEA	80
IRISH COFFEE	220

Aperitifs

NEGRONI 270

Campari, Martini Rosso,
Dry Gin

GIN TONIC 250

Gordon/Bombay Gin,
Tonic, Lime

GARIBALDI 220

Campari, Orange Juice

ITALIANO 230

Campari, Martini Rosso,
Soda

LIMONCELLO SPRITZ 280

Prosecco, Limoncello,
Soda

HUGO SPRITZ 280

Prosecco, Limoncello,
Soda

APEROL SPRITZ 290

Prosecco, Aperol,
Soda



Alcoholic

Drink List

BEERS

SINGHA	100
CHANG	100
LEO	100
HEINEKEN	100
TIGER	100
SAN MIGUEL LIGHT	120

ITALIAN BEERS

MENABREA	200
LEON BALADIN	240

SPIRITS

LIMONCELLO	160
GRAPPA	160
SAMBUCA	190
AVERNA	190
AMARETTO	190
MONTENEGRO	190
VODKA	190
TEQUILA	190
JAGERMEISTER	210
GRAPPA BARRIQUE	230 -(0.40ml)

WHISKY

JACK DANIEL	220
RED REBEL	220
JAMESON	220

COCKTAIL

MARGARITA	250
Tequila, Cointreau , and Lemon Juice	

PINACOLADA	250
Rum, Malibu, Coconut Milk and Pineapple Juice	

MOJITO	250
White Rum, Lime Juice, Mint leaves and Soda	

LONG ISLAND	270
Gin, Tequila, Vodka, Rum and Triple Sec, CocaCola and Lime	

DAIQUIRI	250
White Rum, Cointreau, and Lemon Juice	

OLD FASHIONED	250
Bourbon Whisky, Sugar, and Aromatic Bitter	

MAI TAI	250
Rum, Triple Sec, Orange, Lemon, Pineapple juice and Grenadine	

ESPRESSO MARTINI	250
Vodka, Kahlua, and Espresso	