

# STARTERS

## BEEF CARPACCIO

with Parmesan Cheese and Rocket Leaves



## SALMON TARTARE

with Beetroot, Mango, and Lime Vinaigrette



## FRIED MOZZARELLA CHEESE WITH BALSAMIC SAUCE

Served with Marinated Tomatoes



# SOUPS

## MINISTRONE SOUP

with Carrot, Potato, Beans, Zucchini, Celery and Bread Crumbs



## TORTELLINI SOUP with MEATBALLS

with Vegetable Tortellini and Mini Grandma Meatballs



# SALADS

## CHICKEN CAESAR SALAD

with Lettuce, Mustard, Mayonnaise, Garlic, Parmesan Cheese, Baked Chicken Fillets and Crusty Bread



## KINOA SALAD

with Mediterranean Greens, Avocado, Walnuts, Strawberries and Forest Fruit Dressing



# RISOTTOS

## MUSHROOM RISOTTO

with Fresh Cultivated and Chestnut Mushrooms, Parmesan and Fried Basil



## BEEF RIB RISOTTO

with Tender Beef Ribs, Almonds, Parmesan and Fried Basil



## TOMATO AND BASIL RISOTTO

with Colorful Cherry Tomatoes and Pesto Sauce



# PIZZAS

## MARGHERITA

with Tomato Sauce, Mozzarella, Thyme and Basil



## SICILIANA

with Tomato Sauce, Mozzarella, Pork Salami, Aubergine and Black Olives

\* Contains Pork.



## QUATTRO FORMAGGI

with Tomato Sauce And A Blend of Four Types of Italian Cheese



## ARCOBALENO

with Tomato Sauce, Mozzarella and Mixed Grilled Vegetables



## MARE e MONTE

with Tomato Sauce, Mozzarella, Shrimp, Porcini Mushrooms and Thyme



# PIZZA BIANCA

## BIANCANEVE

with Parmesan Cheese Cream, Mozzarella, Parma Pork Ham (Prosciutto), Rocket Leaves and Parmesan Cheese  
\* Contains Pork



## DELIZIOSA

with Parmesan Cheese Cream, Mozzarella, Porcini Mushrooms and Artichokes



# PASTA

## SEAFOOD SPAGHETTI

Homemade Fresh Pasta with Shrimp, Calamari, Vongole, Vegetable Cream and Parmesan Cheese



## TRIPOLINE BOLOGNESE

Served with Classic Bolognese Sauce and Parmesan Cheese



## FUSILLI WITH TOMATO SAUCE

Served with Homemade Italian Tomato Sauce and Parmesan Cheese



## GIGLI CARBONARA

Homemade Fresh Pasta Topped with Fresh Mushroom Slices, Pork Bacon, Quail Eggs, Cream and Parmesan Cheese



## ROASTED AUBERGINE PANZAROTTI WITH GOAT CHEESE

Served with Dill Garlic Dip, Siciliano Sauce, Roasted Walnuts and Fresh Thyme



## CLASSIC LASAGNA

Topped with Bolognese Sauce, Béchamel Sauce and Mozzarella Cheese



# MAIN COURSES

## GRILLED LAMB CHOPS WITH PARMESAN

Served with Diced Vegetables, Fresh Rocket Leaves, Powdered Parmesan Cheese, Pesto Sauce and Balsamic Glaze



## SLOW COOKED BEEF RIBS BRAISED WITH CHIANTI WINE

Served with Barley Noodle Risotto with Vegetables and Fresh Thyme



## OVEN-BAKED CHICKEN CAPRESE

Homemade Spaghetti, Neapolitan Sauce, Cheddar Cheese, Capers, Roasted Aubergine, Cherry Tomatoes, Balsamic Glaze



## GRILLED SEA BREAM FILLET WITH MARSALA

Served with Chestnut Mushrooms, Marsala Wine, Cream, Sautéed Carrots and Asparagus



## CIAMBOTTA (VEGAN)

Served with Aubergine, Zucchini, Potato, Edamame, Carrot, Oyster Mushroom, Onion, Tomato, Celery, Parsley



## RISOTTO WITH MUSHROOMS AND PEANUTS (VEGETARIAN)

Served with Parmesan Cheese and Cherry Tomatoes



If you have a food allergy, intolerance or sensitivity, Please speak to your server about ingredients in our dishes before you order your meal.