

## MINESTRA - SOUP

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**ZUPPA DI POMODORO**  550  
WOOD-FIRED OVEN ROASTED TOMATOES AND FRESH BASIL

**ZUPPA DI FUNGHI**  600  
THIS SOUP'S RICH, HEARTY FLAVOUR WILL EASILY SATISFY YOUR MUSHROOM CRAVING.....

**ZUPPA DI MARE** 600  
SEAFOOD SOUP

**ZUPPA DI CIPOLLE**  550  
BROWN ONION SOUP

## ANTIPASTI - STARTERS

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**BRUSCHETTA AL POMODORO**  650  
TOMATO

**BRUSCHETTA AL FUNGHI**  750  
MUSHROOM

**BRUSCHETTA AL GAMBERETTI** 1000  
PRAWN

**OLIVE MARINATO E FETA**  600  
MARINATED BLACK & GREEN OLIVES WITH FETA CHEESE

**ARANCINI**  600  
HAND-ROLLED BALLS OF RISOTTO FILLED WITH A SAVOURY CHEESE CENTRE

**ANTIPASTI di CARNI**  
PROSCIUTTO (PARMA HAM), SALAMI MILANO, ARTICHOKEs, BLACK & GREEN OLIVES, BUFFALO MOZZARELLA, GORGONZOLA CHEESE & FRESH TOMATO

	Serves Two	Serves One
	2900	1500

**ANTIPASTI VEGETARIANO**   
ARTICHOKEs, BLACK & GREEN OLIVES, BUFFALO MOZZARELLA GORGONZOLA CHEESE, BELL PEPPERS & FRESH TOMATO

	Serves Two	Serves One
	2500	1300

**PIZZA ALLE ERBE CON SALSA DI POMODORO**   
CRUSTY PIZZA WITH EXTRA VIRGIN OLIVE OIL & OREGANO ACCOMPANIED BY CHOPPED FRESH TOMATO, GARLIC & BASIL IN AN OLIVE OIL & BALSAMIC VINAIGRETTE

	9"	14"
	900	1250




**PIZZA ALLE ERBE**   
CRUSTY PIZZA WITH EXTRA VIRGIN OLIVE OIL, OREGANO, GARLIC AND MOZZARELLA

	9"	14"
	750	1050

**PANE ALL'AGLIO** 400  
HOMEMADE BREAD WITH GARLIC BUTTER

## INSALATA - SALADS

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<b>INSALATA CAPRESE</b>  BUFFALO MOZZARELLA, FRESH SLICED TOMATO & BASIL LEAVES	850
<b>RUCOLA DI GRANA</b>  WILD ROCKET LEAVES, CAPERS, SUN-DRIED TOMATOES, PARMESAN & EXTRA VIRGIN OLIVE OIL	700
<b>INSALATA DI GIARDINO MISTO</b>  FRESH HIGHLAND GREENS, CUCUMBER, RED CABBAGE, TOMATOES & BLACK OLIVES SERVED WITH A BALSAMIC VINAIGRETTE	600
<b>INSALATA CAESAR ITALIANA</b> FRESH ICEBERG LETTUCE TOSSED WITH SAUTEED CHICKEN OR BACON IN A CREAMY DRESSING	650
<b>INSALATA DI POLLO ROSMARINO CON AVOCADO</b> ROSEMARY MARINATED CHICKEN WITH AVOCADO & ASSORTED HIGHLAND GREENS	650



## CONTORNI - SIDES

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<b>SPICCHI DI PATATE</b> POTATO WEDGES	450
<b>PATATINE FRITTE</b> FRENCH FRIES	450
<b>ANELLI DI CIPOLLA</b> ONION RINGS	450
<b>ALI DI POLLO</b> CHICKEN WINGS MARINATED IN A HOME MADE BARBECUE SAUCE	550
<b>ANELLI DI CALAMARI</b> CALAMARI RINGS	550

## RAVIOLI - SOFT PILLOWS OF PASTA WITH ASSORTED FILLINGS

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<b>RICOTTA E SPINACI</b>  RICOTTA & SPINACH / RECOMMENDED WITH PESTO SAUCE	1500
<b>FUNGHI</b>  MUSHROOM / RECOMMENDED WITH ALFREDO SAUCE	1500
<b>CARNE</b> BEEF / RECOMMENDED WITH AL POMODORO SAUCE	1500
<b>GAMBERETTI</b> PRAWN / RECOMMENDED WITH AL POMODORO SAUCE	1650

## **PASTA - PENNE / SPAGHETTI / TAGLIATELLE**

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<b>SICILIANA</b>  EGGPLANT, OLIVES & TOMATO IN TOMATO SAUCE	<b>1100</b>
<b>PESTO</b>  BASIL, PARMESAN & OLIVE OIL	<b>950</b>
<b>AGLIO E OLIO</b>  PASTA TOSSED WITH GARLIC, OLIVE OIL, PARSLEY & PARMESAN	<b>950</b>
<b>ARABBIATA</b>  GARLIC, TOMATOES & RED CHILLIES TOSSED IN OLIVE OIL	<b>900</b>
<b>FUNGHI E SPINACI</b>  MUSHROOM AND SPINACH TOSSED IN A LIGHT CREAM SAUCE	<b>1100</b>
<b>RAGU ALLA BOLOGNESE - MANZO/POLLO</b> SLOW COOKED BEEF OR CHICKEN IN A CLASSIC ITALIAN TOMATO SAUCE	<b>1100</b>
<b>POLLO ALFREDO</b> CHICKEN & MUSHROOM IN A RICH, CREAMY SAUCE GARNISHED WITH	<b>1100</b>
<b>TAGLIATELLE CON PESTO DI POLLO</b> CHICKEN WITH BASIL, PARMESAN & OLIVE OIL	<b>1250</b>
<b>PENNE CARNOSA</b> BEEF OR CHICKEN TOSSED WITH SAUSAGE & PEPPERONI IN TOMATO SAUCE	<b>1300</b>
<b>CARBONARA</b> BACON, EGG & CHEESE IN A CREAM SAUCE	<b>1150</b>
<b>GAMBERO CREMOSO / GRANCHIO CREMOSO</b> SAUTEED PRAWN OR CRAB IN A RICH, CREAMY SAUCE	<b>1550</b>
<b>FRUTTI DI MARE ALLA MARINARA</b> PRAWN & SQUID IN A FLAVOURSOME TOMATO SAUCE	<b>1600</b>
<b>TAGLIATELLE DI GRANCHIO E GAMBERI IN SALSA CREMA</b> CRAB & PRAWN SAUTEED IN A LIGHT CREAM SAUCE	<b>1550</b>
<b>TONNO</b> TUNA TOSSED IN A LIGHT AGLIO E OLIO SAUCE	<b>1200</b>
<b>SALMONE AFFUMICATO</b> SMOKED SALMON IN A CREAM SAUCE	<b>1550</b>

## **LASAGNA - HOMEMADE PASTA SHEETS LAYERED WITH OUR SLOW COOKED MEAT RAGU SAUCE**

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**POLLO / MANZO** 1100  
CHICKEN / BEEF

## **GNOCCHI - ITALIAN DUMPLINGS MADE WITH POTATOES AND FLOUR**

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**GNOCCHI CON FUNGHI E CREMA DI GORGONZOLA**  1450  
GORGONZOLA & MUSHROOM SAUCE

**GNOCCHI CON SUGO DI POMODORI**  950  
TOMATO SAUCE

**GNOCCHI CON SUGO ALLA BOLOGNESE** 1250  
BOLOGNESE SAUCE - BEEF / CHICKEN

**GNOCCHI CON PANCETTA, FUNGHI E SPINACI IN SALS  
DI CREMA** 1350  
BACON, SPINACH & MUSHROOM IN CREAM SAUCE

**GNOCCHI DI ZUCCA IN FUNGHI E SALS  
DI POMODORO**  1250  
PUMPKIN GNOCCHI IN A MUSHROOM & AL POMODORO SAUCE

**GNOCCHI AL RAGÙ DI AGNELLO** 1350  
LAMB RAGU

## **CANNELLONI - CYLINDRICAL PASTA BAKED WITH A FILLING**

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**MANZO** 1000  
BEEF / RECOMMENDED WITH TOMATO SAUCE

**GRANCHIO** 1200  
CRAB / RECOMMENDED WITH CREAM SAUCE

## **RISOTTO - ARBORIO RICE, SLOW COOKED WITH BROTH AND FLAVOURED WITH PARMESAN CHEESE**

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**FUNGHI CREMOSI**  1550  
CREAMY MUSHROOM

**FRUTTI DI MARE / GRANCHIO** 1750  
SEAFOOD / CRAB

**SALMONE AFFUMICATO** 1850  
SMOKED SALMON

## PIATTO PRINCIPALE - MAIN DISHES

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<b>MELANZANE AL PARMIGIANO</b>  AUBERGINE LAYERED WITH OUR HOMEMADE TOMATO SAUCE, MOZZARELLA & PARMESAN CHEESE AND BAKED IN A SLOW OVEN	1050
<b>OSSO BUCO</b> CLASSIC NORTHERN ITALIAN DISH OF SLOW-BRAISED BEEF SHANKS SERVED WITH SAFFRON RISOTTO & GREMOLATA	1700
<b>POLLO PARMIGIANA</b> CRUMBED CHICKEN TOPPED WITH AL POMODORO SAUCE AND MOZZARELLA CHEESE. SERVED WITH FRENCH FRIES	1550
<b>POLLO ALLA CACCIATORA</b> CLASSIC HOMESTYLE ITALIAN DISH OF CHICKEN, BRAISED WITH BELL PEPPERS & ONIONS IN AL POMODORO SAUCE SERVED ON A BED OF TAGLIATELLE	1550
<b>BARRAMUNDI ALLA GRIGLIA</b> GRILLED BARRAMUNDI TOPPED WITH TOMATO & CUCUMBER RELISH	1800
<b>SALMONE NORVEGESE</b> GRILLED NORWEGIAN SALMON SERVED WITH VEGETABLES AND DILL CREAM SAUCE	2300
<b>GRANCHIO AL FORNO</b> CRABMEAT IN A RICH, CREAMY SAUCE TOPPED WITH GRILLED CHEESE & SERVED WITH SALAD	1450
<b>POLLO ALLA GRIGLIA</b> GRILLED CHICKEN SERVED WITH VEGETABLES AND MUSHROOM SAUCE	1150
<b>POLLO ALLA GRIGLIA CON PESTO</b> GRILLED CHICKEN WITH PESTO SAUCE SERVED WITH VEGETABLES	1250
<b>CORDON BLUE DI POLLO</b> CHICKEN BREAST STUFFED WITH HAM & CHEESE. CRISPY CRUNCHY BITES OF DELICIOUSNESS SERVED WITH SALAD, POTATO WEDGES AND CREAM SAUCE.	1900
<b>CORDON BLUE DI MAIALE</b> GAMMON STEAK FILLED WITH HAM & CHEESE. SERVED WITH SALAD, POTATO WEDGES AND CREAM SAUCE.	2150
<b>COTOLETTA DI AGNELLO AUSTRALIANA</b> AUSTRALIAN LAMB, FRENCH CUT AND GRILLED. SERVED WITH MASHED POTATO AND MINT SAUCE	2900
<b>FILETTO DI MANZO AUSTRALIANO</b> GRILLED TO YOUR PREFERENCE. SERVED WITH SALAD & MASHED POTATO	2900
<b>BRACIOLA DI MAIALE</b> JUICY MARINATED GRILLED PORK CHOPS SERVED WITH SALAD, FRENCH FRIES AND HONEY/MUSTARD SAUCE	1700

## DOLCI - DESSERTS

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<b>TIRAMISU</b> ESPRESSO SOAKED SPONGE FINGERS WITH LAYERS OF CREAMY MASCARPONE CHEESE			550
<b>CASSATA</b> HOMEMADE THREE LAYERED, CREAMY NEAPOLITAN ICE CREAM - ALMOND, CHOCOLATE & TUTTI FRUTTI			550
<b>MERINGHE AL CIOCCOLATO</b> CRISPY MERINGUE TOPPED WITH RICH, DARK CHOCOLATE CREAM AND CHOPPED CASHEWNUITS			450
<b>MOUSSE AL CIOCCOLATO</b> CHOCOLATE POT - DENSE CUPS OF SMOOTH DARK CHOCOLATE. INTENSELY CHOCOLATEY, DECADENTLY FULL-FAT AND PROUD OF IT!!			500
<b>CROSTATA CILIEGIA</b> CHERRY TART - CREAMY FILLING ATOP A BISCUIT BASE, ADORNED WITH BLACK CHERRIES			500
<b>TORTA MERINGA AL LIMONE</b> LEMON MERINGUE PIE - ZESTY LEMON CUSTARD TOPPED WITH A FLUFFY MERINGUE			500
<b>TORTA DI FORMAGGIO CIOCCOLATO SCURO E BIANCO</b> MARBLED DARK & WHITE CHOCOLATE BAKED CHEESECAKE			550
<b>TORTA DI FORMAGGIO DI MIRTILLI</b> BLUEBERRY CHEESECAKE - PERFECT COMBINATION OF SWEET BLUEBERRIES AND RICH PHILADELPHIA CREAM CHEESE			600
<b>TORTA DI FORMAGGIO AL CIOCCOLATO BIANCO E LAMPONE</b> RASPBERRY CHEESECAKE - RASPBERRIES SWIRLED WITH WHITE CHOCOLATE AND BAKED TO PERFECTION			600
<b>TORTA BISCOTTI BUDINO</b> BISCUIT PUDDING - CLASSIC / BAILEYS / ORANGE & ARRACK / SALTED CARAMEL / MINT & CHOCOLATE			550
<b>AFFOGATO AL CARMELLO</b> ESPRESSO COFFEE WITH ICE CREAM AND CARAMEL SAUCE			550
<b>GELATO</b> ICE CREAM - VANILLA, STRAWBERRY, CHOCOLATE			300
<b>GELATO, SALSA DI CIOCCOLATO E NOCI</b> ICE CREAM CHOCOLATE SAUCE & NUTS			550
<b>GELATO, CARMELLO SALATO e NOCI</b> ICE CREAM SALTED CARAMEL SAUCE & NUTS			550
<b>NUTELLA PIZZA</b> NUTELLA SMEARED PIZZA TOPPED WITH MARSHMALLOWS & ALMOND FLAKES		9"   14"	1000   1550

## BEVANDE CALDE - HOT BEVERAGES

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CAFFÈ ESPRESSO SINGOLO SINGLE SHOT			300
CAFFÈ ESPRESSO DOPPIO DOUBLE SHOT			475
CAPPUCCINO			400
AMERICANO / LUNGO NERO AMERICANO / LONG BLACK			350
CAFÉ MOCHA			450
CAFÉ LATTE			450
MACCHIATO			325
TÈ TEA	Per Cup	Per Pot	250   400
TÈ VERDE GREEN TEA			300
CIOCCOLATA CALDA HOT CHOCOLATE			550

## BEVANDE FREDDE - COLD BEVERAGES

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BIRRA ALLO ZENZERO- FATTO A CASA HOMEMADE GINGER BEER			450
SUCCO DI LIMONE LIME JUICE			500
SODA AL LIMONE LIME SODA			500
LIMONE BLU DI ROCCO ROCCO'S BLUE LIME			650
SUCCO D'ARANCIA ORANGE JUICE			550
SUCCO DI MANGO MANGO JUICE			500
SUCCO DI MARACUJA PASSIONFRUIT JUICE			500
FREDDO BACCA BERRY CHILLER			550
CAFFÈ GHIACCIATO ICED COFFEE			550

<b>MOJITO (NON ALCOLICO) - MOJITO (NON-ALCOHOLIC)</b>	<b>550</b>
<b>MOJITO VERGINE / MOJITO ALLA FRAGOLA E LIMONE</b> VIRGIN - MINT & LIME / STRAWBERRY & LIME	
<b>KOMBUCHA - FERMENTED TEA</b>	<b>550</b>
<b>ORIGINALE / CURCUMA / ZENZERO</b> ORIGINAL / TURMERIC / GINGER	
<b>TÈ FREDDO - ICED TEA</b>	<b>375</b>
<b>LIMONE / FRAGOLA / PESCHE</b> LEMON / STRAWBERRY / PEACH	
<b>LATTE GHIACCIATO - ICED LATTE</b>	<b>550</b>
<b>CARAMELLO / NOCCIOLA</b> CARAMEL / HAZELNUT	
<b>FRULLATI - MILKSHAKES</b>	<b>500</b>
<b>CIOCCOLATO / VANIGLIA / FRAGOLA</b> CHOCOLATE / VANILLA / STRAWBERRY	
<b>FRAPPÈ BLU DI ROCCO</b> ROCCO'S BLUE SHAKE	<b>600</b>
<b>FRAPPÈ ALLA NUTELLA E MARSHMALLOW</b> NUTELLA 'N' MARSHMALLOW SHAKE	<b>700</b>
<b>FRAPPÈ CARAMELLO SALATA</b> SALTED CARAMEL SHAKE	<b>600</b>
<b>FRAPPÈ OREO</b> OREO SHAKE	<b>700</b>
<b>MOCHA CARAMELLO</b> CARAMEL / MOCHA	<b>700</b>
<b>CIOCCOLATO FONDENTE E NOCCIOLA</b> DARK CHOCOLATE 'N' HAZELNUT	<b>700</b>
<b>BEVANDE GASSATE - CARBONATED DRINKS</b>	
<b>COCA COLA, FANTA, PORTELLO, SPRITE</b>	<b>150</b>
<b>COKE ZERO</b>	<b>260</b>
<b>SODA</b>	<b>100</b>
<b>ACQUA IN BOTTIGLIA - BOTTLED WATER</b>	
<b>ACQUA PICCOLO - STILL WATER SMALL</b>	<b>75</b>
<b>ACQUA GRANDE - STILL WATER LARGE</b>	<b>125</b>
<b>ACQUA FRIZZANTE - SPARKLING WATER</b>	<b>400</b>