

PIZZA

			9"	14"
1	MARGHERITA 	BASIL & MOZZARELLA	950	1400
2	SORRENTINA 	FRESH TOMATO, BASIL, BUFFALO MOZZARELLA & MOZZARELLA	1450	2100
3	POLLO E FUNGHI	CHICKEN, MUSHROOM & MOZZARELLA	1350	1800
4	SPICY CHICKEN	CHICKEN, ONION, GREEN CHILLI, BELL PEPPER & MOZZARELLA	1450	1900
5	RED CURRY CHICKEN	CHICKEN INFUSED IN RED CHILLI CURRY SAUCE & MOZZARELLA	1300	1800
6	BARBECUE CHICKEN	BARBECUE CHICKEN, TOMATO & MOZZARELLA	1300	1800
7	NAPOLITANA	ANCHOVIES, CAPERS, OREGANO & MOZZARELLA	1350	2100
8	AL SAPORE DI MARE	MIXED SEAFOOD (PRAWN & CUTTLEFISH) & MOZZARELLA	1600	2200
9	TONNO E CIPOLLO	TUNA, ONION & MOZZARELLA	1300	1800
10	PEPPERONI	PEPPERONI & MOZZARELLA	1400	1900
11	BACORONI	PEPPERONI, BACON & MOZZARELLA	1500	2050
12	BUTCHER BLOCK	PEPPERONI, HAM & MOZZARELLA	1550	2200
13	DIABOLO	PEPPERONI, BASIL, CHILLI FLAKES, BUFFALO MOZZARELLA & MOZZARELLA	1750	2250
14	CAPRICCIOSA	HAM, ARTICHOKE, ANCHOVIES, BLACK OLIVES, MUSHROOMS & MOZZARELLA	1750	2400
15	TROPICALE	HAM, PINEAPPLE & MOZZARELLA	1450	2050
16	HAM & MUSHROOM	HAM, MUSHROOM & MOZZARELLA	1450	1900
17	BACON & CHEESE	BACON, PARMESAN & MOZZARELLA	1450	1900
18	HAM & BACON	HAM, BACON, PARMESAN & MOZZARELLA	1500	2200
19	SALSICCIA	CHICKEN SAUSAGE & MOZZARELLA	1300	1700
20	ITALIAN SALSICCIA	ITALIAN SALSICCIA & MOZZARELLA	1750	2400

• A 10% SERVICE CHARGE WILL BE ADDED TO THE BILL




PIZZA

		9"	14"
21	CALZONE	FILLED WITH HAM, MUSHROOM & MOZZARELLA / CHICKEN, MUSHROOM & MOZZARELLA	N/A 1850
		FILLED WITH PEPPERONI, HAM, BACON, RICOTTA & MOZZARELLA	N/A 2100
		FILLED WITH YOUR CHOICE OF THREE VEGETABLES & MOZZARELLA 	N/A 1850
22	MEAT FEST	GROUND BEEF/CHICKEN, HAM, CHICKEN SAUSAGE, BACON, ONION & MOZZARELLA	1700 2350
23	PROSCIUTTO CRUDO CON RUCOLA	PARMA HAM, WILD ROCKET LEAVES & MOZZARELLA	1850 2475
24	SALAMINO MILANO	ITALIAN SALAMI & MOZZARELLA	1800 2450
25	SALAMI PICCANTE	SALAMI PICCANTE & MOZZARELLA	1800 2450
26	QUATTRO SALUMI	PARMA HAM, SALAMI PICCANTE, ITALIAN SALSICCIA, MORTADELLA & MOZZARELLA	N/A 3450
27	PIZZA ZUCCHINE 	ZUCCHINI, FRESH MINT, ROASTED GARLIC, CHILLI FLAKES & MOZZARELLA	1300 1750
28	QUATTRO FORMAGGI - FOUR CHEESE 	RICOTTA, GORGONZOLA, PARMESAN & MOZZARELLA	1550 2100
29	PIZZA AMORE - FIVE CHEESE 	RICOTTA, GORGONZOLA, PARMESAN, CHEDDAR & MOZZARELLA	1650 2250
30	VEGETARIANO 	ZUCCHINI, BELL PEPPERS, MUSHROOM, OLIVES, ONION & MOZZARELLA	1350 1900
31	GORGONZOLA E FUNGHI 	GORGONZOLA, MUSHROOM & MOZZARELLA	1450 2150
32	FLORENTINA 	SPINACH, BELL PEPPERS, OLIVES, MUSHROOM, RICOTTA & MOZZARELLA	1500 2050
33	MOROCCAN LAMB	MARINATED AUSTRALIAN LAMB, CAPSICUM, ONION, FETA, OREGANO & MOZZARELLA GARNISHED WITH MINT SAUCE	1800 2650
34	SPICY BEEF	SPICED BEEF, CAPSICUM, ONION, & MOZZARELLA	1400 2000
35	GAMBERETTI	LEMON MARINATED CHILLI SHRIMP & MOZZARELLA	1750 2500
36	SALMONE AFFUMICATO	SMOKED SALMON, ONION, CAPERS & MOZZARELLA GARNISHED WITH A CREAMY DILL SAUCE	2100 2975

EXTRA TOPPINGS AVAILABLE

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MINESTRA - SOUP

- 37 ZUPPA DI POMODORO**  **550**
WOOD-FIRED OVEN ROASTED TOMATOES AND FRESH BASIL
- 38 ZUPPA DI FUNGHI**  **600**
THIS SOUP'S RICH, HEARTY FLAVOUR WILL EASILY SATISFY
YOUR MUSHROOM CRAVING.....
- 39 ZUPPA DI MARE** **600**
SEAFOOD SOUP
- 40 ZUPPA DI CIPOLLE**  **550**
BROWN ONION SOUP

ANTIPASTI - STARTERS


- 41 BRUSCHETTA AL POMODORO**  **650**
TOMATO
- 42 BRUSCHETTA AL FUNGHI**  **800**
MUSHROOM
- 43 BRUSCHETTA AL GAMBERRETTI** **1100**
PRAWN
- 44 CARPACCIO DI CARNE** **1000**
THINLY SLICED STRIPS OF BEEF TENDERLOIN, PARMESAN CHEESE
& LEMON OIL ON A BED OF MIXED GREENS
- 45 OLIVE MARINATO E FETA**  **600**
MARINATED BLACK & GREEN OLIVES WITH FETA CHEESE
- 46 ARANCINI**  **750**
HAND-ROLLED BALLS OF RISOTTO FILLED WITH
A SAVOURY CHEESE CENTRE

- | | FOR ONE | FOR TWO |
|--|-------------|-------------|
| 47 ANTIPASTI di CARNI
PROSCIUTTO (PARMA HAM), SALAMI MILANO,
MORTADELLA, ARTICHOKEs, BLACK & GREEN OLIVES,
BUFFALO MOZZARELLA, GORGONZOLA CHEESE
& FRESH TOMATO | 1500 | 2950 |

- | | FOR ONE | FOR TWO |
|---|-------------|-------------|
| 48 ANTIPASTI VEGETARIANO 
ARTICHOKEs, BLACK & GREEN OLIVES, BUFFALO MOZZARELLA,
GORGONZOLA CHEESE, BELL PEPPERS, FRESH TOMATO & SUNDRIED TOMATO | 1300 | 2550 |

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ANTIPASTI - STARTERS

49 PIZZA ALLE ERBE CON SALSA DI POMODORO 	9"	14"
CRUSTY PIZZA WITH EXTRA VIRGIN OLIVE OIL & OREGANO ACCOMPANIED BY CHOPPED FRESH TOMATO, GARLIC & BASIL IN AN OLIVE OIL & BALSAMIC VINAIGRETTE	950	1300
50 PIZZA ALLE ERBE 	500	750
CRUSTY PIZZA WITH EXTRA VIRGIN OLIVE OIL, OREGANO, GARLIC AND MOZZARELLA		
51 PIZZA ALL'AGLIO 	850	1250
CRUSTY PIZZA WITH GARLIC & MOZZARELLA CHEESE		
52 PANE ALL'AGLIO		450
HOMEMADE BREAD WITH GARLIC BUTTER		

INSALATA - SALADS

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



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CONTORNI - SIDES

58	SPICCHI DI PATATE POTATO WEDGES	450
59	PATATINE FRITTE FRENCH FRIES	450
60	ANELLI DI CIPOLLA ONION RINGS	450
61	ALI DI POLLO CHICKEN WINGS MARINATED IN OUR HOMEMADE BARBECUE SAUCE	550



RAVIOLI

SOFT PILLOWS OF PASTA WITH ASSORTED FILLINGS, SERVED WITH PESTO, AL POMODORO OR ALFREDO SAUCE

62	RICOTTA E SPINACI  RICOTTA & SPINACH / RECOMMENDED WITH PESTO SAUCE	1500
63	FUNGHI  MUSHROOM / RECOMMENDED WITH ALFREDO SAUCE	1500
64	CARNE BEEF / RECOMMENDED WITH AL POMODORO SAUCE	1500
65	GAMBERETTI PRAWN / RECOMMENDED WITH AL POMODORO SAUCE	1650

PASTA

PENNE / SPAGHETTI / TAGLIATELLE / GLUTEN FREE PASTA

66	SICILIANA  EGGPLANT, OLIVES & TOMATO IN TOMATO SAUCE	1100
67	PESTO  BASIL, PARMESAN & OLIVE OIL	950
68	BOLOGNESE SLOW COOKED BEEF OR CHICKEN IN A CLASSIC ITALIAN TOMATO SAUCE	1100
69	POLLO ALFREDO CHICKEN & MUSHROOM IN A RICH, CREAMY SAUCE	1100

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PASTA

PENNE / SPAGHETTI / TAGLIATELLE / GLUTEN FREE PASTA

70 GAMBERO CREMOSO / GRANCHIO CREMOSO	1550
SAUTEED PRAWN OR CRAB IN A RICH, CREAMY SAUCE	
71 FRUTTI DI MARE ALLA MARINARA	1400
PRAWN & SQUID IN A FLAVOURSOME TOMATO SAUCE	
72 CARBONARA	1150
BACON, EGG & CHEESE IN A CREAM SAUCE	
73 ARABBIATA 	900
GARLIC, TOMATO AND DRIED RED CHILLI FLAKES COOKED IN OLIVE OIL	
74 FUNGHI E SPINACI 	1100
MUSHROOM AND SPINACH IN A LIGHT CREAM SAUCE	
75 PENNE CARNOSA	1300
BEEF OR CHICKEN TOSSED WITH SAUSAGE & PEPPERONI IN TOMATO SAUCE	
76 AGLIO E OLIO 	900
GARLIC, OLIVE OIL, PARSLEY & PARMESAN	
77 TAGLIATELLE CON PESTO DI POLLO	1250
CHICKEN WITH BASIL, PARMESAN & OLIVE OIL	
78 TAGLIATELLE DI GRANCHIO E GAMBERI IN SALSA CREMA	1650
CRAB & PRAWN SAUTEED IN A LIGHT CREAM SAUCE	
79 TONNO	1200
TUNA TOSSED IN A LIGHT AGLIO E OLIO SAUCE	
80 SALMONE AFFUMICATO TAGLIATELLE	1750
SMOKED SALMON IN A CREAM SAUCE	

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LASAGNA

SHEETS OF HOMEMADE PASTA LAYERED WITH OUR SLOW COOKED MEAT RAGOUT SAUCE TOPPED WITH PARMESAN & MOZZARELLA CHEESE

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|-------------------------|-------------|
| 81 POLLO / MANZO | 1100 |
| CHICKEN / BEEF | |

GNOCCHI

ITALIAN DUMPLINGS MADE WITH POTATOES AND FLOUR

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|--|-------------|
| 82 GNOCCHI CON FUNGHI E CREMA DI GORGONZOLA | 1450 |
| GORGONZOLA & MUSHROOM SAUCE | |
| 83 GNOCCHI CON SUGO DI POMODORI | 950 |
| TOMATO SAUCE | |
| 84 GNOCCHI CON SUGO ALLA BOLOGNESE | 1250 |
| BOLOGNESE SAUCE - BEEF / CHICKEN | |
| 85 GNOCCHI CON PANCETTA,
FUNGHI E SPINACI ALLA SALSA DI CREMA | 1350 |
| BACON, SPINACH & MUSHROOM IN CREAM SAUCE | |
| 86 GNOCCHI AL RAGÙ DI AGNELLO | 1450 |
| LAMB RAGOUT | |
| 87 GNOCCHI DI ZUCCA ALLA FUNGHI E SALSA DI POMODORO | 1250 |
| PUMPKIN GNOCCHI IN A MUSHROOM & AL POMODORO SAUCE | |

CANNELLONI

CYLINDRICAL PASTA BAKED WITH A FILLING AND COVERED BY A SAUCE

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|--------------------------------------|-------------|
| 88 MANZO | 1100 |
| BEEF / RECOMMENDED WITH TOMATO SAUCE | |
| 89 GRANCHIO | 1550 |
| CRAB / RECOMMENDED WITH CREAM SAUCE | |

RISOTTO

ARBORIO RICE, SLOW COOKED WITH BROTH AND FLAVOURED WITH PARMESAN CHEESE

90 FUNGHI CREMOSI CREAMY MUSHROOM	1550
91 FRUTTI DI MARE SEAFOOD	1750
92 GRANCHIO CRAB	1850
93 SALMONE AFFUMICATO SMOKED SALMON	1950
94 POLLO CHICKEN	1400

PIATTO PRINCIPALE - MAINS

95 POLLO PARMIGIANA CRUMBED CHICKEN TOPPED WITH AL POMODORO SAUCE AND MOZZARELLA CHEESE. SERVED WITH FRIES	1550
96 POLLO ALLA CACCIATORA CLASSIC HOMESTYLE ITALIAN DISH OF CHICKEN, BRAISED WITH BELL PEPPERS & ONIONS IN AL POMODORO SAUCE SERVED ON A BED OF TAGLIATELLE	1550
97 CACCIATORE DI MELANZANE (VEGAN) AUBERGINE, OLIVES & MUSHROOM BRAISED WITH BELL PEPPERS AND ONIONS IN AL POMODORO SAUCE SERVED WITH OUR HOME-BAKED FOCCACIA (VEGAN)	1100
98 MELANZANE AL PARMIGIANO  AUBERGINE LAYERED WITH HOMEMADE AL POMODORO SAUCE, MOZZARELLA, PARMESAN CHEESE AND BAKED IN A SLOW OVEN	1050
99 BARRAMUNDI ALLA GRIGLIA GRILLED BARRAMUNDI TOPPED WITH TOMATO & CUCUMBER SALSA & OUR HOME BAKED FOCCACIA	1800
100 SALMONE NORVEGESE GRIGLIA GRILLED NORWEGIAN SALMON SERVED WITH VEGETABLES AND DILL CREAM SAUCE	2650

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PIATTO PRINCIPALE - MAINS

101 GRANCHIO AL FORNO	1600
CRABMEAT IN A RICH, CREAMY SAUCE TOPPED WITH GRILLED CHEESE. SERVED WITH SALAD AND HOME-BAKED FOCACCIA	
102 GAMBERI ALLA GRIGLIA CON SALSIA VERDE ITALIANA	2400
GRILLED PRAWNS WITH ITALIAN RELISH	
103 POLLO ALLA GRIGLIA	1150
GRILLED CHICKEN SERVED WITH VEGETABLES AND MUSHROOM SAUCE	
104 POLLO ALLA GRIGLIA CON PESTO	1250
GRILLED CHICKEN SERVED WITH VEGETABLES AND PESTO SAUCE	
105 CORDON BLUE DI POLLO	1900
CHICKEN BREAST FILLED WITH HAM, CHEESE & GARLIC BUTTER. SERVED WITH SALAD, FRIES AND CREAM SAUCE	
106 CORDON BLUE DI MAIALE	2200
GAMMON STEAK FILLED WITH HAM, CHEESE & GARLIC BUTTER. SERVED WITH SALAD, FRIES AND CREAM SAUCE	
107 OSSO BUCO	2500
CLASSIC NORTHERN ITALIAN DISH OF SLOW-BRAISED BEEF SHANKS SERVED WITH SAFFRON RISOTTO & GREMOLATA	
108 COTOLETTA DI AGNELLO AUSTRALIANA	4300
AUSTRALIAN LAMB, FRENCH CUT AND GRILLED. SERVED WITH MASHED POTATO AND MINT SAUCE	
109 STINCO D'AGNELLO	3950
SLOW BRAISED SUCCULENT LAMB SHANK SERVED WITH MASHED POTATO	
110 FILETTO DI MANZO AUSTRALIANO (200g)	3300
AUSTRALIAN TENDERLOIN, GRILLED TO YOUR PREFERENCE. SERVED WITH MASHED POTATO	
111 BRACIOLA DI MAIALE	1700
JUICY MARINATED GRILLED PORK CHOPS SERVED WITH HONEY/MUSTARD SAUCE, SALAD & FRENCH FRIES	

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DOLCI - DESSERTS

112 TIRAMISU		600
ESPRESSO SOAKED SPONGE FINGERS WITH LAYERS OF CREAMY MASCARPONE CHEESE		
113 CASSATA		600
HOMEMADE THREE LAYERED, CREAMY NEAPOLITAN ICE CREAM - ALMOND, CHOCOLATE & TUTTI FRUTTI		
114 MERINGHE AL CIOCCOLATO		500
ICE CREAM TOPPED WITH CRISPY MERINGUE, RICH DARK CHOCOLATE SAUCE & CASHEWNUTS		
115 MOUSSE AL CIOCCOLATO		500
DENSE SMOOTH DARK CHOCOLATE CREAM. INTENSELY CHOCOLATEY, DECADENTLY FULL-FAT AND PROUD OF IT!!		
116 CROSTATA CILIEGIA		600
CHERRY TART - CREAMY FILLING ATOP A BISCUIT BASE, ADORNED WITH DARK PITTED CHERRIES		
117 TORTA MERINGA AL LIMONE		550
LEMON MERINGUE PIE - LEMON & CUSTARD TART TOPPED WITH A FLUFFY MERINGUE		
118 TORTA DI FORMAGGIO CIOCCOLATO SCURO E BIANCO		600
MARBLED DARK & WHITE CHOCOLATE BAKED CHEESECAKE		
119 TORTA DI FORMAGGIO DI MIRTILLI		650
PERFECT COMBINATION OF SWEET BLUEBERRIES AND RICH PHILADELPHIA CREAM CHEESE ON A BISCUIT BASE		
120 TORTA BISCOTTI BUDINO		550
BISCUIT PUDDING - CLASSIC / ORANGE & ARRACK / SALTED CARAMEL		
121 AFFOGATO AL CARMELLO		600
ESPRESSO COFFEE WITH ICE CREAM AND CARAMEL SAUCE		
122 GELATO		550
ICE CREAM - FRENCH VANILLA / DARK CHOCOLATE / CHOCOLATE FUDGE BROWNIE		
123 GELATO, SALSA DI CIOCCOLATO E NOCI		650
ICE CREAM CHOCOLATE SAUCE & NUTS		
124 GELATO, CARMELLO SALATO e NOCI		650
ICE CREAM SALTED CARAMEL SAUCE & NUTS		
125 SORBET (VEGAN)		550
PASSIONFRUIT SORBET (VEGAN)		
		9" 14"
126 NUTELLA PIZZA	1000	1550
NUTELLA, MARSHMALLOW AND CASHEWNUTS		

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BEVANDE CALDE - HOT BEVERAGES

127	CAFFÈ ESPRESSO SINGLE SHOT		300
128	CAFFÈ ESPRESSO DOUBLE SHOT		500
129	CAPPUCCINO		400
130	AMERICANO / LUNGO NERO AMERICANO / LONG BLACK		350
131	CAFÉ MOCHA		550
132	CAFÉ LATTE		450
133	PICCOLO LATTE SMALL LATTE		350
134	CAFÉ LATTE CAMEL / HAZELNUT		550
135	MACCHIATO		375
		PER CUP	PER POT
136	TÈ - CEYLON SUPREME TEA - CEYLON SUPREME	350	500
137	TÈ VERDE GREEN TEA	300	400
138	CIOCCOLATA CALDA HOT CHOCOLATE		550

BEVANDE FREDDE - COLD BEVERAGES

139	SUCCO DI LIMONE LIME JUICE		500
140	SODA AL LIMONE LIME SODA		550
141	LIMONE BLU DI ROCCO ROCCO'S BLUE LIME		650
142	SUCCO D'ARANCIA ORANGE JUICE		600
143	SUCCO DI MANGO MANGO JUICE		500
144	SUCCO DI MARACUJA PASSIONFRUIT JUICE		500
145	SUCCO DI ANANAS PINEAPPLE JUICE		550
146	FREDDO BACCA BERRY CHILLER		550

MOJITO (NON ALCOLICO) - MOJITO (NON-ALCOHOLIC)

147	MOJITO VERGINE VIRGIN - MINT & LIME		650
148	MOJITO ALLA FRAGOLA E LIMONE STRAWBERRY & LIME		650

BIRRA ALLO ZENZERO

149	HOMEMADE GINGER BEER (PER GLASS)		450
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TÈ FREDDO - ICED TEA

150 LIMONE / FRAGOLA / PESCHE 400
LEMON / STRAWBERRY / PEACH

LATTE GHIACCIATO - ICED LATTE

151 CAMELLO / NOCCIOLA 700
CAMEL / HAZELNUT

152 CAFFÈ GHIACCIATO 550
ICED COFFEE

FRULLATI - MILKSHAKES

153 CIOCCOLATO / VANIGLIA / FRAGOLA 500
CHOCOLATE / VANILLA / STRAWBERRY

154 FRAPPÈ BLU DI ROCCO 650
ROCCO'S BLUE SHAKE

155 FRAPPÈ ALLA NUTELLA E MARSHMALLOW 700
NUTELLA 'N' MARSHMALLOW SHAKE

156 FRAPPE' CAMELLO SALATA 700
SALTED CAMEL SHAKE

157 FRAPPÈ OREO 700
OREO SHAKE

158 CAMELLO / MOCHA 750
CAMEL / MOCHA

159 CIOCCOLATO FONDENTE E NOCCIOLA 800
DARK CHOCOLATE 'N' HAZELNUT

BEVANDE GASSATE - CARBONATED DRINKS

160 COCA COLA, FANTA, PORTELLO, SPRITE, COKE ZERO 200

161 SODA 100

ACQUA IN BOTTIGLIA - BOTTLED WATER

162 ACQUA FRIZZANTE 550
SPARKLING WATER - SAN PELLEGRINO (500ml)

163 ACQUA PICCOLO 180
STILL WATER - OLU (330ml)

164 ACQUA GRANDE 300
STILL WATER - OLU (625ml)

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