

Menu

A delightful choice of starters, mains, pastas and pizzas

Starter Selection

Battilarda

Parma ham, salami, game carpaccio, parmesan shavings, preserved green fig & a small focaccia **115**

Arancini di Riso

Deep fried risotto balls filled with mozzarella served on a bed of Neapolitana sauce **68**

Garlic snails

Cooked in butter & garlic sauce served with bread **70**

Halloumi cheese

Deep fried organic cheese served on a bed of mixed salad **68**

Artichokes salad

Pan fried artichokes served on a mixed salad & topped with a grain mustard salad dressing **68**

Filet carpaccio

raw slices of pure beef fillet served with parmesan shavings, a drizzle of truffle oil & olive oil **85**

Signature Dishes

Filet au Poivre Vert

225 gm 'A-Grade' Fillet Steak served with a flambe creamy green peppercorn sauce **165**

Steak Tartare

225 gm 'A-Grade' raw chopped Fillet Steak mixed with traditional condiments **150**

Petit d' Polo ala Fiorentina

Chicken fillets topped with parma ham, sage, mozzarella & spinach, served with creamy tomato sauce **135**

Lamb Chops Trio

Marinated lamb chops cooked to perfection **165**

Braciola d' Maiale ala Sciliana

Tender bread crumbed pork chop on the bone stuffed with parma ham, sage, mozzarella & spinach, served with spaghetti & Neapolitana sauce **145**

Fish of the day

Ask waiter for today's selection **SQ**

Mains are served with our freshly prepared crispy Belgian chips & our delicious vegetable stir-fry unless otherwise specified.

Pasta

Spaghetti ai Gamberi e Pesto

Prawns cooked in pesto & olive oil **165**



Spaghetti ai Vongole

Clams in white wine, olive oil, chilli, garlic & cherry tomatoes **95**

Penne Vegetariana

Vegetable stir fried in olive oil, Neapolitana sauce **80**

Lasagna Bolognese al forno

Homemade fresh pasta sheets baked with Bolognese & béchamel sauces **90**

Lasagna Pollo e funghi al forno

Homemade fresh pasta sheets baked with chicken, mushroom, parmesan cheese & béchamel sauces **90**

Spaghetti ai Chorizo

Cooked with chilli, garlic, black olives in a tomato base sauce **90**

Spaghetti Neapolitana

Traditional tomato sauce **60**

Penne Arrabiata

Traditional tomato spicy sauce **65**

Spaghetti Carbonara

Bacon, parmesan & cream **85**

Pizza

Margarita

tomato polpa, basil & mozzarella Lrg=60 ~ Med=45

Vegetarian (no tomato polpa)

pesto, spinach, artichokes, parmesan cheese & mozzarella Lrg=88 ~ Med=68

Quattro Stagioni (Four Seasons)

tomato polpa, artichokes, black olives, ham, mushrooms & mozzarella Lrg=90 ~ Med=70

Regina

tomato polpa, ham, mushrooms & mozzarella Lrg=85 ~ Med=68

Hawaiian

tomato polpa, ham, pine apple & mozzarella Lrg=85 ~ Med=68

Mexicana

tomato polpa, Bolognese sauce, chillies, green peppers & mozzarella Lrg=90 ~ Med=70

Diavola

tomato polpa, salami, chilli & mozzarella Lrg=88 ~ Med=68

Chorizo

tomato polpa, garlic, onions, chillies, chorizo & mozzarella Lrg=90 ~ Med=70

Siciliana

tomato polpa, anchovies, black olives, capers & mozzarella Lrg=85 ~ Med=68

Prosciutto di Parma

tomato polpa, Parma ham & parmesan cheese shavings Lrg=120 ~ Med=98

Carne (Meaty)

secret recipe tomato polpa, sirloin strips, pork ribs, chicken, bacon, olives, mushrooms & mozzarella Lrg=130 ~ Med=105

Pizza Toppings

Artichokes	25	Parmesan	25
Anchovies	28	Feta	20
Capers	15	Blue cheese	25
Chillies (fresh)	8	Mozzarella	22
Garlic	12	Bacon	25
Jalapenos	15	Chorizo	30
Onions	12	Ham	20
Green Peppers	20	Bolognese	30
Pineapples	15	Chicken	22
Peppadew	25	Salami	28
Avocado (in season only)	25	Parma Ham	45

Spaghetti & Pasta

Spaghetti Alfredo

Ham, mushroom & cream 85

Spaghetti alla Bolognese

Traditional beef mince & tomato sauce 85

½ portion of pasta will be charged at 75% of normal price (not applicable on lasagna)
