

Cold Appetizer / Anti Pasti

(On the Buffet)

US\$ 5.00

Cold Speciality / Specialita Locali

Bruschetta Rosse

Sun Dried Tomato Salad on Toasted
(Tomato , Shrimp , Avocado)

US\$ 5.50

Carpaccio di Manzo & Rucola

Thinly slice of peppered beef tenderloin with Rocket leaves and Parmesan shave, dress on Extra Virgin Olive Oil and Lemon Juice

US\$ 7.00

Insalata Romana con Pomodori

Tomato & Romain lettuce on creamy dressing with Sesame Grissini, topped with Crisp Cold Cut

US\$ 6.00

Insalata ai Frutti di Mare

Seafood salad with Liguria olive and fresh fruit salad

US\$ 7.50

Rucolella Balsamica

Arugula salad with crisp Parmesan Cheese and Herbs Balsamic dressing

US\$ 6.00

Torre di Mozzarella

Tower of Roma Tomato and fresh Mozzarella Cheese with Basil Pesto

US\$ 8.50

Soups / Zuppe

Crema di Zucca

Pumpkin cream and half sun-dried tomato cherry

US\$ 4.50

Zuppa di Pesce Toscana

Spice Fish and shellfish in white wine tomato broth and beans on Ciabatta
toasted

US\$ 5.00

Pasta's / Pasta

Fettuccine al Gorgonzola e Broccoli

Fettuccine Pasta with Gorgonzola cheese sauce and Broccoli floweret
US\$ 12.00

Rigatoni con Gamberoni Piccanti

Rigatoni Pasta, with charcoal Spicy Prawns, parsley and butter sauce
US\$ 12.00

Spaghetti Neri ai Frutti di Mare

Spaghetti pasta "Aglio Olio" with prawns, squid, muscles, white clams, scallops on herbs and crushed black pepper
US\$ 14.00

Pizza's / Pizza

Margherita

Tomato, Mozzarella Cheese and fresh Basil
US\$ 12.00

Napoletana

Anchovies Tomato and Mozzarella Cheese
US\$ 12.00

Prosciutto Cotto e Funghi

Cook ham, Marinated Champignon Mushrooms on tomato and Mozzarella
US\$ 14.00

Quattro Stagioni

Artichoke, Black Olive, Mushroom, Cook Ham, Tomato and Mozzarella
US\$ 14.00

Vegetariana

Grilled Vegetables on Tomato and Mozzarella Cheese
US\$ 12.00

Frutti di Mare

Marinara sauce with Shellfish with rosemary and garlic
US\$ 16.00

Main Course / Carni & Pesci

Saltimbocca Veal Loin

Broiled of Veal loin served on mashed Potatoes, flavored with Cumin lentil, Bouquets of Vegetables and Rich Mushroom Sauce

US\$ 19.00

Smoked lamb Rack

Cooked Pink laying on mashed Potatoes and baby corn, dressed with Spicy house wine , lamb juice and Medley Vegetables

US\$ 18.00

Calamaretti Croccanti

Crispy breaded Squid, served with sun-dried tomato remolade

US\$ 12.00

Branzino al Forno

Herbs Crusted Fillet of Sea-bass, Shrimps mashed potato cherry tomato and green Beans

US\$ 12.00

Salmone in Crosta di Pane

Oven Baked Filled of Salmon on Bread Crust served on rich tomato and wine sauce

US\$ 17.00

Ossobucco & Polenta

Veal Shank with vegetable tomato sauce on creamy garlic herbs potato

US\$ 17.00

Petti di Polletto Organici

Half of spring Chicken on Rosemary and Garlic roast potato on lemon sauce

US\$ 17.00

Filletto alla Val D' Aostana

Medallions of Beef, Ham Melted Fontina Cheese on Spinach and Mushrooms

US\$ 24.00

Desserts / *Dolci*

Zabaione

Serve with strawberry on top

US\$ 7.00

Zuccotto

Ice Cream Cake covered with Meringue

US\$ 5.00

Panna Cotta

Milk pudding Serve on fruit and berry compote

US\$ 5.00

Tiramisu

Mascarpone cream with Espresso coffee and lady Finger

US\$ 6.00

Frutta Fresca con Sorbetto al vino Bianco

Fresh Fruit Platter with white wine sherbet

US\$ 5.00

Gelati

Ice Cream Selection

US\$ 5.00