



# APPETIZERS

## FOOD MENU

### **FORNARINA PUGLIESE 490**

Focaccia with cherry and tomato confit olives

### **BRUSCHETTE AL POMODORO 680**

Bread tomato onion basil anchovies

### **PROSCIUTTO E MANGO 770**

Mango sticks wrapped with Parma ham

### **CROSTINI BURRATA E CONFIT 790**

Crusted bread with velvety burrata cheese and roasted cherry tomatoes

### **TAGLIERE DI AFFETTATI E 2300**

#### **FORMAGGI**

Italian parma ham salami prosciutto gorgonzola feta and brei cheese with served with nuts grapes and pritzel

### **CROCCHETTE DI PATATE E 590** **FORMAGGIO**

Breaded cheesy mashed potatoes with buttercream

### **MOZZARELLA BUFALA E 790** **PROSCIUTTO**

Mozzarella prosciutto, cheese, tomato, balsamic, prosciutto





# SOUPS

## FOOD MENU

**VELLUTATA DI ZUCCA E  
CANNELLA** 460

Pumpkin soup flavoured with cinnamon

**CREMA DI FUNGHI** 440  
Cream of mushrooms

**ZUPPA DI FUNGHI** 440  
Mango sticks wrapped with Parma ham

**ZUPPA AL POMODORO** 420

Cream crushed tomatoes onions  
garlics with basil and parmesan  
cheese

**MINISTRONE DI VERDURE** 380

Carrots potato zucchini red onion leek cauliflower  
green peas



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# SALADS

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## FOOD MENU

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**INSALATA DEL GIARDINO** 480

Lettuce mixed garden salad with shredded carrots  
olive oil and balsamic vinagrette

**INSALATA CAPRESE** 650

Fresh mozzarella with cherry tomato  
and basil

**INSALATA DI COCOMERO** 490

Watermelon arugula feta cheese and  
cashew nuts and balsamic vinagrette

**INSALATA GRECA** 520

Lettuce, tomato, cucumber, feta cheese, kalamata  
olives, anchovies, mozzarella, lemon vinaigrette

**INSALATA GIULIO CESARE** 490

Iceberg lettuce with grilled chicken anchovies  
parmesan and caesar salad dressing

**BURRATA & POMODORINI** 590

Burrata cheese with basil tomato and balsamic  
vinegar





# PASTA

## FOOD MENU



**SPAGHETTI AGLIO OLIO E PEPERONCINO** 420/660

Spaghetti with fresh shrimps garlic olive oil chili flakes



**SPAGHETTI ALLA ARRABBIATA** 420/660

Spaghetti with fresh chili and garlic tomato sauce cherry tomato parsley parmesan

**SPAGHETTI CARBONARA** 440/680

Spaghetti with cream bacon parmesan

**AUTHENTIC CARBONARA** 500/750

Spaghetti with egg yolk bacon parmesan

**SPAGHETTI WITH ROASTED** 420/660

**CAPSICUM TOMATO BASIL**

Spaghetti with roasted capsicum tomato basil

**PENNE AI QUATTRO FORMAGGI** 480/720

Penne with mozzarella gorgonzola fondue, pecorino emental

**SPAGHETTI AL PESTO CON** 450/680

**ZUCCHINI A GAMBERETTI**

Spaghetti with basil pesto zucchini fresh shrimps

**SPAGHETTI VEGETARIANA** 420/620

Spaghetti with eggplant zucchini mushroom onion cherry tomato and tomato sauce





# PASTA

## FOOD MENU

**SPAGHETTI TARTUFO E PROSCIUTTO 550/750**

Spaghetti with parma ham and truffle cream

**SPAGHETTI ALLA BOLOGNESE 530/720**

Spaghetti and ground beef with carrots and tomato sauce

**LASAGNA DI CARNE 550/800**

All beef ragu, lasagna with tomato sauce and cream

**LASAGNA DI VEGETARIANA 520/700**

Lasagna, eggplant, zucchini Mushroom, Onion, Cherry Tomato, Mushroom, Tomato Sauce

**CANNELLONI SPINACI E RICOTTA 550/750**

Spinach and ricotta cannelloni

**AMATRICIANA 530/730**

Spaghetti, bacon, cherry, tomato, and tomato sauce





# MAIN COURSE

## FOOD MENU

**BRACIOLA DI MAIALE AL FINOCCHIETTO (300G) 890**

Charred grilled pork loin with mushroom sauce mix  
veggies ( Choice of rice or mashed potato )

**INVOLTINI DI POLLO AL GORGONZOLA 920**

Rolled veggies in flat chicken with gorgonzolla blue cheese  
sauce mix veggies ( Choice of rice or mashed potato)

**BISTECCA AI FERRI (230G) 1920**

Grilled Beef Ribeye, salt and pepper, mix  
veggies ( Choice of rice or mashed potato)

**SALMONE AL ACQUA PAZZA (230G) 1300**

Salmon steak cooked in white wine fresh cherry  
garlic tomato sauce

**COTOLETTA DI POLLO E PEPERONATA 1150**

Fried flat breaded chicken breast cutlet served with  
peperonata lemon (Choice of rice or mashed potato)

**COSTOLETTE DI AGNELLO ALLA GRIGLIA 2150**

Grilled lamb chop in special  
white wine sauce

**GAMBERONI AL FORNO (6 PIECES) 1900**

Fresh pan grilled prawn salt and pepper (Choice  
of rice or mashed potato)

**WAGYU STEAK 3600**

Grilled tender wagyu, salt and pepper, mix vegies (Choice of rice or mash  
potato)





# PIZZA

## FOOD MENU

**HAWAINA 600**

Fresh pineapple ham tomato sauce mozzarella

**QUATRO FORMAGGI 720**

Mozzarella pecorino emmental gorgonzola

**PEPPERONI 660**

Pepperoni green bell pepper tomato sauce mozzarella

**VEGETARIANA 600**

Eggplant zucchini tomato mushroom onions bell pepper tomato sauce mozzarella

**MARGARITA 580**

Tomato sauce mozzarella fresh basil

**SALSICIA 680**

Home made italian sausage garlic tomato sauce mozzarella

**NAPOLITANA 660**

Anchovies garlic tomato sauce mozzarella

**BOSCAIOLA 660**

Ham mushroom tomato sauce mozzarella

**PIZZA DUO 700**

2 Flavors for the whole size of your choice





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# DRINKS

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## BEVERAGES

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### BOTTLED WATER

LE MINERALE 600ML	80
WILKINS 500ML	80
PERRIER 330ML	250
PERRIER 750ML	580
SAN PELLEGRINO WILKINS	550
SPARKLING WATER	150
TONIC WATER	150
SODA WATER	150

### BEER

SAN MIGUEL LIGHT	150
SAN MIGUEL PALE	150
SAN MIGUEL PREMIUM	180
SAN MIGUEL DRY	150
HEINEKEN	250
CORONA	280
PERONI ITALIAN BEER	280

### FLAVOR ICE TEA (450)

HOUSE BLEND LYCHEE KIWI

### TEA (150)

GREEN TEA LEMON TEA  
ENGLISH BREAKFAST  
CHAMOMILE JASMINE TEA  
FLAVORED TEA

### HOT DRINKS (160)

BLACK COFFEE	ESPRESSO
CAPPUCCINO CAFE	SINGLE
MOCHA CAFFE LATTE	DOUBLE (230)
CARAMEL MACCHIATO	MACCHIATO (250)

### SODA/ SOFTDRINKS

COKE	80
COKE ZERO	80
COKE VANILLA	80
ROYAL	80
SPRITE	80
SPRITE LEMON	80

### FRESH JUICES (290)

APPLE	STRAWBERRY
MANGO	GRAPES
ORANGE	BANANA
PINEAPPLE	KIWI
LYCHEE	

### MOCKTAILS

#### (NONALCOHOLIC) (400)

SHIRLEY TEMPLE  
PAVAROTTI SIP FOUR  
SEASON

