

STARTER

MINESTRONE (V)
HOMEMADE VEGETABLE SOUP

SOUP OF THE DAY (V)

BRUSCHETTA AL POMODORO (V)

TOASTED BREAD, CHOPPED TOMATOES, OLIVE OIL, GARLIC AND BASIL

FUNGHI SALTATI (V)

MUSHROOMS SAUTEED IN GARLIC AND WHITE WINE SAUCE

POLPETTE VEGETARIANE

BAKED VEGGIE BALLS IN GARLIC TOMATO SAUCE

PIZZA FORMAGGIO E AGLIO
PIZZA CHEESE AND GARLIC

CRESPELLE ALLA FIORENTINA

BAKED PANCAKES, FILLED WITH RICOTTA CHEESE AND SPINACH

PERA AL FORNO CON FORMAGGIO

PEAR IN RED WINE AND VANILLA SAUCE WITH BREADCRUMBS FRIED CHEESE

GAMBERONI DELL PACIFICO

TIGER PRAWNS WITH TOMATO CHILLI SAUCE

INVOLTINI DI SALMONE

SALMON ROLLS STUFFED WITH PRAWNS IN MARIE ROSE COCKTAIL SAUCE

AFETTATO MISTO ALL ITALIANA

SELECTION OF SALAMI, PARMA HAM, MORTADELLA AND ARTICHOKES

PROSCIUTTO E MELONE

PARMA HAM AND MELON

AVOCADO ALL FORNO

BAKED AVOCADO WITH SALMON AND CHEESE

*Please inform your waiter if you have any dietary requirements or allergies.

Main course dishes come with three vegetables unless specified.

*10% SERVICE CHARGE WILL BE ADDED TO YOUR BILL

MAIN COURSE

PASTA DISH OF YOUR CHOICE (V)
FEEL FREE TO CHOOSE THE PASTA, INGREDIENTS AND SAUCE YOU DESIRE

TAGLIATELLE PAESANE (V)

TAGLIATELLE WITH MUSHROOM AND CREAM SAUCE

FUSILI DEL GIARDINO (V)

FUSILI WITH SPICY TOMATO SUCE AND SELECTION OF VEGETABLES

RISOTTO ALLA PESCATORA

SEAFOOD RISOTTO

TACCHINO DI NATALE

ROAST TURKEY

FILETTO AL PEPE MISTO

GRILLED FILLET STEAK WITH MIX PEPPER CORN SAUCE

POLLO DOLCELATTE E BROCCOLI

BREAST OF CHICKEN WITH BROCCOLI AND DOLCELATTE SAUCE

FEGATO LIONESSE

CALF'S LIVER WITH SAUTEED ONIONS

VITELLO ALLA PIZZAIOLA

VEAL COOKED IN PIZZAIOLA SAUCE

STINCO DI AGNELLO AL BAROLO

LAMB SHANK WITH BAROLO SAUCE

SALMONE CHAMPAGNE

SALMON COOKED IN CREAM AND CHAMPAGNE SAUCE

FILETTI DI BRANZINO ALLA GRIGLIA

GRILLED SEA BASS

SOGLIOLA ALLA MUGNAIA

LEMON SOLE COOKED IN MEUNIERE SAUCE

DESSERTS

APPLE PIE, TIRAMISU, BREAD AND BUTTER PUDDING, CHRISTAMS PUDDING, MIX ICE CREAM, CREAM CARAMEL, CHOCOLATE FUDGE CAKE.

TEA OR COFFE