

GLI ANTIPASTI - APPETIZER

   la caprese (225gms 332kcal)	fresh buffalo mozzarella, tomatoes and basil pesto	825 E 110
 insalata di mista con pere e pepe verde (150gms 320kcal)	assorted fresh lettuce and pear salad with green peppers infused dressing and blue cheese	825 E 110
   carciofi alla griglia e pinoli tostati con erbe (210gms 300kcal)	grilled artichokes and toasted pinenuts with micro herbs, citrus olive oil	825 E 110
 insalata mista (190gms 250kcal)	mixed Greens with tomatoes, cucumbers, mushrooms, olives, aged balsamic, parmesan shavings	825 E 110
   insalata di caesar (210gms 418kcal)	romaine lettuce with our special caesar dressing and minute toasted breadsticks with crispy bacon and anchovies	875 E 116
   carpaccio di manzo al olio di tartufo (170gms 372kcal)	classic tenderloin carpaccio seasoned with truffle oil and parmesan, marinated potato shavings	925 E 123
   prosciutto di parma con melone e pecorino stagionato (190gms 320kcal)	parma ham and melon with aged pecorino cheese	925 E 123
   affettati misti (225gms 418kcal)	italian cold cut antipasti platter with a variety of cured meats served on a warm rosemary focaccia	925 E 123
  carpaccio di petto d' anatra gratinato con olio al tartufo bianco (190gms 300kcal)	gratinated duck breast slices with white truffle oil and parmesan cheese	925 E 123

 VEGETARIAN
  NON- VEGETARIAN

 VEGAN
  TREENUTS
  MILK/ DAIRY
  SOYA
  SHELLFISH
  SULPHITES
  FISH
  EGG
  GLUTEN
  PORK
 E EARN POINTS
  WINE
  ALCOHOL
  MUSTARD

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food-borne illness.

We use ghee, butter, refined vegetable oil, olive oil in our cooking.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

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ANTIPASTI CALDI - HOT APPETIZER

🌿🥛🥦 mozzarella carrozza (200gms 366kcal)	deep fried mozzarella sandwich, warm caper olive sauce, basil, shaved parmesan	825 E 110
🌿🥛🥦 ravioli fritti (150gms 230kcal)	fried ravioli stuffed sicilian capponata, pine nuts and basil	825 E 110
🌿🥛🥦 pomodoro arancini riempita con mandorle, mozzarella, pesto di emulsion (200gms 350kcal)	tomato arancini filled with almond, mozzarella, and pesto emulsion	825 E 110
🌿🥛🥦 calamari fritti salsa tartare (160gms 262 kcal)	calamari fritti, deep fried squid, tartare sauce	975 E 123
🥛🥦 pollo particolari (200gms 210 kcal)	chicken, peppers, fresh red chili, onion, tomato sauce	975 E 123
🌿🥛🥦 gamberoni alla piastra (160gms 262 kcal)	sautéed prawns, garlic, fresh red chilies, parsley	975 E 123

BRUSCHETTA

🌿🥛🥦 bruschetta con funghi trifolati (300gms 594kcal)	truffle oil sautéed forest mushrooms, garlic, italian parsley	825 E 110
🌿🥛🥦 bruschetta al pomodoro e mozzarella (180gms 396kcal)	tomato, basil, olive oil, melting mozzarella	825 E 110
🌿🥛🥦 prego aglio formaggio pane (215gms 442kcal)	prego garlic cheese bread	825 E 110

🥦 VEGETARIAN 🥦 NON- VEGETARIAN

🌿 VEGAN 🌿 TREENUTS 🥛 MILK/ DAIRY 🌿 SOYA 🌿 SHELLFISH 🌿 SULPHITES 🌿 FISH 🌿 EGG 🌿 GLUTEN 🌿 PORK E EARN POINTS 🌿 WINE 🌿 ALCOHOL 🌿 MUSTARD

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ZUPPE - SOUP

  zuppa di funghi, aromatizzata al tartufo (150gms 276kcal)	cream of field mushroom, truffle scent	595 E 79
  minestrone toscana di verdure (150gms 98kcal)	authentic tuscan seasonal vegetables broth, sweet green peas, pumpkin, cannellini beans, root vegetables	595 E 79
  crema di parmigiano 'olio di tartufo' (150gms 150kcal)	a light parmesan cream soup flavoured with truffle oil	595 E 79
   tortellini ai brodo (150gms 150kcal)	homemade chicken tortellini with chicken broth	625 E 83
   zuppa di pesce (150gms 300kcal)	traditional stew with prawns, lean fish, squid	675 E 90

PRIMI DI PIATTI - FIRST MAINCOURSE

   gnocchi di ricotta e spinaci salsa di pomodoro fresco e basilico (210gms 855kcal)	spinach and ricotta gnocchi in fresh tomato sauce and crispy basil	1075 E 143
   penne rigate alla pomodoro (210gms 800kcal)	penne pasta with tomato sauce and topped with buffalo mozzarella cheese	1075 E 143
    ravioli di porcini e funghi saltati (220gms 500kcal)	ravioli filled with porcini and wild mushrooms and topped with fresh tomatoes garlic, basil and truffle oil	1075 E 143
   lasagne vegetariane (230gms 855kcal)	vegetable lasagna with parmesan and mozzarella cheese	1075 E 143
   orecchiette con pomodoro e ricotta (230gms 800kcal)	orecchiette pasta with ricotta cheese and cherry tomato sauce	1075 E 143

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    raviolini di ricotta e spinaci (230gms 500kcal)	homemade spinach and ricotta ravioli served with butter sage sauce	1075 E 143
   tagliatelle con pollo tagliuzzato, cipolla, asparagi e pomodori (230gms 510kcal)	tagliatelle pasta tossed with shredded chicken, spring onion, asparagus and cherry tomato	1125 E 150
   lasagne alla Firenze (230gms 724kcal)	traditional baked lamb lasagna with cheese sauce and parmesan crust	1175 E 156
    pappardelle al sugo di agnello con funghi porcini (190gms 800kcal)	homemade pappardelle pasta in lamb and porcini mushroom sauce with rosemary	1175 E 156

ABBINA LA TUA PASTA CON LA TUA SALSIA PREFERITA

Match your pasta with your favorite sauce

shorter and small long to extra long whole wheat	penne, orecchiette, fusilli spaghetti, linguini, fettuccini penne, spaghetti	
  aglio olio e pepperoncino (300 kcal)	extra virgin olive oil, chili flakes, parsley, garlic	1075 E 143
   napoletana (100gms 357kcal)	tomato sauce, fresh oregano, basil	1075 E 143
   alfredo (100gms 310kcal)	butter, onion, cream, parmesan	1075 E 143
    al pesto (60gms 510kcal)	basil pesto, pine nuts, garlic, cherry tomatoes, potato, parmesan	1075 E 143
   arrabbiata (100gms 210kcal)	spicy tomato sauce	1075 E 143
   primavera (100gms 443kcal)	broccoli, peppers, green peas, zucchini, tomato sauce, cream	1075 E 143

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    carbonara (150gms 310kcal)	bacon, egg yolk, cream, parmesan	1175 E 156
   frutti di mare (120gms 800kcal)	mixed seafood, bisque sauce, basil	1175 E 156
  bolognese (120gms 440kcal)	minced lamb, tomato sauce, fresh herbs	1175 E 156

RISOTTI - RISOTTO

  risotto montecato con asparagi (230 gms 338kcal)	creamy risotto with asparagus, truffle oil	1075 E 143
  con funghi porcini e erbe fresche (280gms 600kcal)	with porcini mushrooms and fresh herbs	1075 E 143
  alla zucca (280gms 338kcal)	with fresh rosemary and pumpkin	1075 E 143
  risotto, pollo alla griglia, parmigiano crumbed pollo (280gms 350kcal)	risotto, grilled chicken, parmesan, crumbed chicken	1125 E 150
  verde pisello risotto, gamberi, menta, limone confit (280gms 410kcal)	green pea risotto, prawn, mint, lemon confit	1275 E 170
   risotto al pescatore con gremolata d'erbe e limone (280gms 410kcal)	lemon seafood risotto with gremolata	1275 E 170

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SECONDI PIATTI – SECOND MAINCOURSE

 melanzane alla parmigiana (250gms 600kcal)	traditional layered crumb fried egg plants baked with tomato sauce and mozzarella	1275 E 170
 polenta morbida, funghi ragù, scaglie di parmigiano (280gms 600kcal)	soft polenta, mushroom ragout, parmesan shavings	1275 E 170
 crespelle gratinate con spinaci e ricotta al pomodoro e basilico (210gms 400kcal)	spinach and ricotta stuffed pancakes with tomato basil sauce	1275 E 170
  pollo ai Marsala con peperoni rossi (250gms 500kcal)	pan seared chicken with Marsala, red peppers parmesan	1525 E 203
  miele e balsamico petto di anatra laccata con la tradizionale (225gms 500kcal)	honey and balsamic glazed duck breast with traditional mostarda	2275 E 303
   filetto di branzino ai capperi (225gms 325kcal)	oven baked lemon and thyme scented sea bass fillet, finished with potatoes, capers, tomatoes, saffron, and garlic butter	1975 E 263
 osso bucco alla milanese (325gms 600kcal)	traditional osso bucco served with risotto milanese and gremolata	3275 E 436
   salmone scottato padella con capperi, vino bianco, verdure e olive kalamata (225gms 444kcal)	pan seared salmon with capers, white wine, vegetables and kalamata olives	2675 E 356
  costoletto di agnello, cotta la polenta con scamorza, asparagi (225gms 795kcal)	lamb chops, baked saffron polenta with asparagus and scamorza cheese	3275 E 436
  fillet do manza alla girgila (225gms 800kcal)	grilled buffalo tenderloin, caramelized onion, asparagus and potato mash red wine jus	1875 E 250

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LE PIZZE - PIZZA

SANO - HEALTHY OPTIONS (DARK RYE / BUCKWHEAT / MILLET)

   pomodoro (325gms 1115kcal)	tomato sauce, mozzarella, fresh basil and olive oil	1095 E 146
   al Fiorentina (325gms 1026kcal)	spinach and ricotta pizza	1095 E 146
   al putana (325gms 800kcal)	tomato, mozzarella cheese, artichoke, olives and capers	1095 E 146
   bianca (325gms 1026kcal)	our version of the white pizza fontina, mozzarella and garlic	1095 E 146
   quattro formaggi (325gms 1150kcal)	mozzarella, parmesan, scamorza, blue cheese	1095 E 146
    bianca royale (325gms 1000kcal)	the bianca pizza with artichokes, tomato slice, red onion, spinach and bacon	1195 E 159
    pepperoni (325gms 1115kcal)	tomato sauce, pepperoni sausages and mozzarella cheese	1195 E 159
   pollo (325gms 1150kcal)	grilled chicken, roasted pepper, ricotta	1195 E 159

DOLCE - DESSERTS

  panna cotta al mango con frutti di bosco marinate (145gms 800kcal)	mango panna cotta with marinated berries	595 E 79
    tiramisu (150gms 364kcal)	lady finger cookies soaked in coffee, mascarpone cheese and cocoa	595 E 79
  torta di ricotta con minestrone di frutta e gelatina alla menta (160gms 496kcal)	ricotta cheese cake with fruit minestrone and mint jelly	595 E 79
  tortino di cioccolato fondene con gelato alle bacche di vaniglia (150gms 900kcal)	warm dark chocolate pudding served with vanilla beans	595 E 79

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