



R I S T O R A N T E

ANTIPASTI—STARTERS

BRUSCHETTA—12

Crostini, roma tomato, garlic, olive oil, balsamic reduction

POLPETTINE—14

Tomato, Chianti braised meatballs

ARANCINI—13

Breaded, fried Arborio rice balls, cheese sauce

GAMBERI ALLA DIAVOLO—18

Sauté prawns, arrabbiata sauce

EGGPLANT PARMESAN—16

Fior di Latte mozzarella, fennel sausage pomodoro sauce

ROASTED PEPPERS—13

Garlic, olive oil, basil served with focaccia bread

INSALATA—SALADS

INSALATA DI CESARE—12

Romaine, crispy capers, croutons, parmesan

INSALATA CAPRESE—16

Sliced tomato, buffalo mozzarella, pesto herb vinaigrette

INSALATA DI NONNA—14

Roma tomato, red onion, cucumber, pesto olive oil vinaigrette

PRIMI—MAINS

POLO CACCIATORE—30

Traditional pan seared chicken breast, carrots, peppers, chicken & tomato sauce

VITELLO DI LA CUCINA—39

Pan seared veal scaloppini, asparagus, sundried tomato, scallops, pesto cream sauce

*Mains are served with choice of potato & vegetable **or** risotto parmesan*

PASTE—PASTA

SPAGHETTI BOLOGNESE—22

Classic Bolognese sauce

PENNE ALLA CUCINA—24

Chicken, mushroom, asparagus, sun-dried tomato, pesto cream sauce

PENNE ALL'ARRABBIATA—19

Spicy San Marzano tomato, basil, parmesan

RIGATONI ALLA BOSCAIOLA—25

Mushrooms, peas, sausage, rosé pesto sauce

FETTUCINE CON FUNGHI—23

Wild mushrooms, cream sauce

SPAGHETTI ALLA CARBONARA—23

Egg yolk, pancetta, pecorino

SPAGHETTI GENOVESE—19

Olive oil, basil pesto sauce

LINGUINE ALLA PESCATORA—31

Mussels, prawns, squid, scallops, pomodoro sauce

RISOTTO DELLA CASA—28

Chefs daily creation

Add on— Polpettine—6 / Prawn—9 / Sausage—5/
Chicken—9

Gluten free pasta available upon request—5

DOLCE— DESSERTS

TIRAMISU—13

Classic coffee flavored dessert