

APPETIZERS

GARLIC BREAD-\$68

A bread baked with garlic, parsley and butter.

CALAMARI RINGS-\$98

Char grilled calamari rings marinated with mix herbs and served with a lemon mayo dipping sauce.

CRAB SALAD-\$98

A simple salad with crab claw meat and avocado served along with some fresh salad on the side.

POTATO CROQUETTES-\$98

A deep-fried potato stuffed with some melting mozzarella cheese.

MOZARELLA FRIED OLIVES-\$98

Deep fried olives stuffed with mozzarella cheese.

COLD CUT-\$168

A Mix of Coppa, Parma Ham and Salami with artichoke and olives

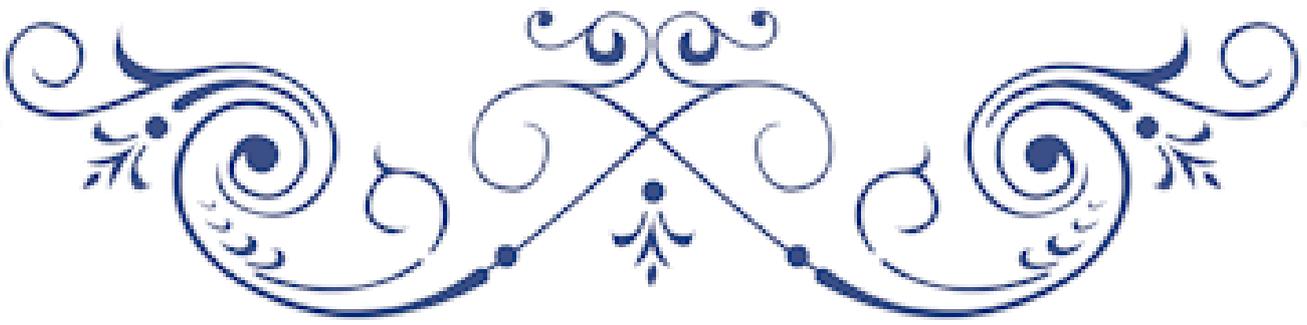
GREEN SALAD-\$98

Mix of green leafy vegetables (varities of lettuce and argola)

CHEESE SALAD-\$128

Sliced pear with stracchino cheese topped with roasted walnut.





FIRST COURSE

TAGLIATELLE W/GUANCIALE IN GREEN PEAS-\$158

A type of long ,thin and flat pasta served with pork cheek(guanciale sauce) with green peas.

MIXED SEAFOOD CARTOCCIO (FETTUCINE)-\$198

Flat thick pasta served with mixed seafood in marinara sauce which is cooked and baked.

CHITTARA SPAGHETTI W/SAFFRON CREAM SAUCE AND SHRIMPS(SIGNATURE)-\$198

A literal meaning into guitar spaghetti which is made from a string like pasta machine ,the pasta is served with shrimps in a saffron cream sauce.

HAND MADE TROFIE IN PESTO SAUCE-\$188

A short ,thin and twisted pasta from the region of Liguria served in pesto sauce topped with pine nuts.

TORTELLI W/ BUTTER AND SAGE-\$198

A tortelli very much similar to tortellini stuffed with spinach and ricotta cheese served along with a butter and sage sauce.

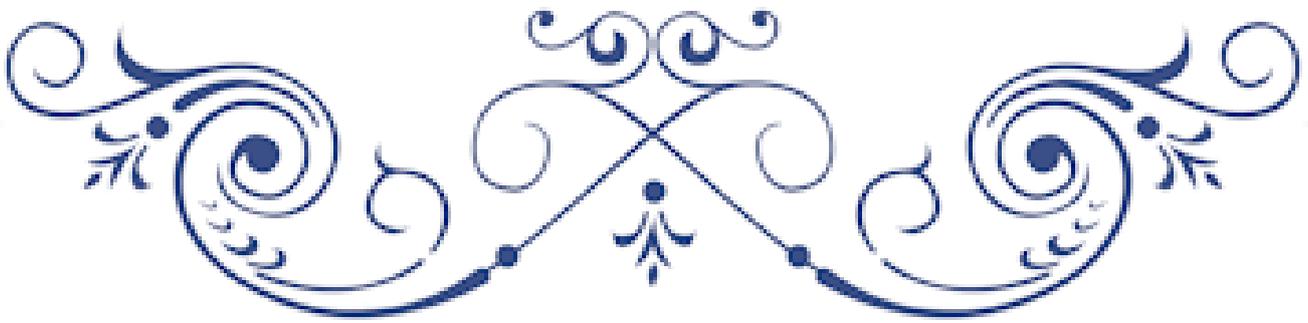
MACCHERONCINI DI CAMPOFILONE W/DUCK RAGU-\$210

A pasta similar to angel hair pasta served with minced duck meat in tomato sauce.

VINCISGRASSI-\$210

A traditional home-made lasagne made with minced beef and minced pork





SECOND COURSE SEAFOOD

SEABASS IN CRAZY WATER-\$298

The name seabass in crazy water comes from the broth it is served in which has a very tangy flavour to it (w/ GARLIC BREAD)

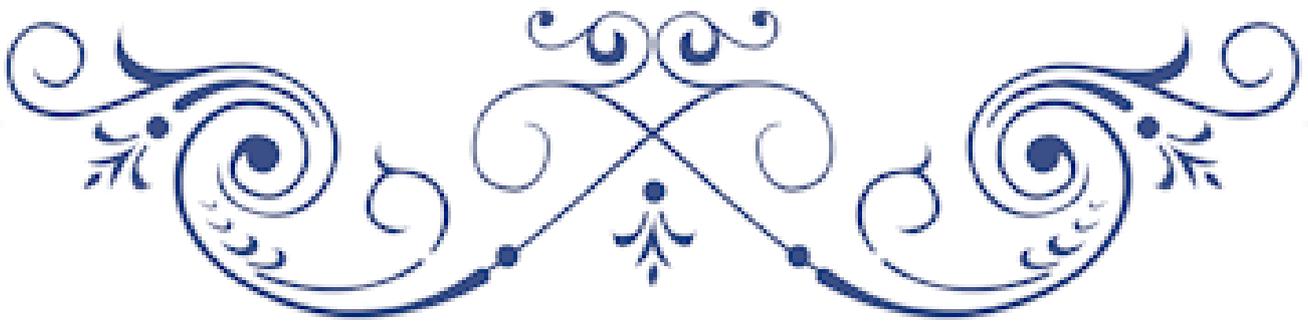
GROUPEL FILLET-\$298

Pan fried grouper served along with grilled mix vegetables and caper-butter sauce.

FORBIDDEN RICE W/ MIX SEAFOOD-\$268

Black rice risotto served along with mix seafood.





SECOND COURSE MEAT

GRILLED PORK CHOP (SIGNATURE) - \$300

Grilled pork chop served with spiced cherry tomatoes along with Bacon wrapped Kenyan beans

GRILLED LAMB TENDERLOIN - \$310

Char-grilled baby lamb tenderloin served w/roasted new baby potato, grilled mix vegetables topped w/ herby Caribbean sauce

GRILLED RIB-EYE STEAK (8 OZ) - \$310

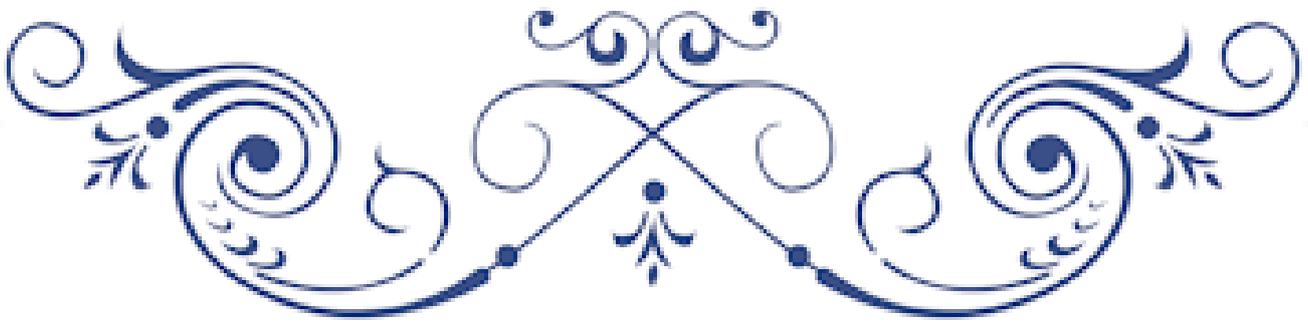
Char-Grilled rib-eye steak served w/ roasted baby potato and grilled mix vegetables.

Choice of sauce-(black pepper, mushroom, creamy caper and rosemary)

HUNTER CHICKEN STEW W/ROASTED BABY
POTATO - \$268

Half chicken served with a flavourful slow cooked sauce topped with rosemary leaves.





DESSERT

PANACOTTA-\$88

A traditional home-made dessert with basil flavoured fresh cream topped with olive oil.

LIMANISU-\$88

A dessert very similar to tiramisu made from limonchello.

SICILLIAN CASATTA-\$98

A three layered ice-cream (vanilla, chocolate and pistachio) w candid orange.

CHOCOLATE MOUSSE-\$78

A rich dark chocolate mouse topped with strawberry and powdered sugar.

ORANGE CUSTARD CREAM-\$88

A home-made style orange zest flavoured custard cream.

