



APPETIZERS

POMODORI AL TONNO \$148

Tomato stuffed with Tuna , homemade mayonnaise & herbs.

CALAMARI RINGS \$158

Char Grilled calamari rings marinated with mix herbs & mayonnaise.

CRAB MEAT-AVOCADO MIX \$168

A simple mix of crab claw meat, avocado & herbs.

POTATO CROQUETTES \$148

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

FRIED OLIVES \$148

Deep fried olives stuffed with pork & olives stuffed with spinach & mozerella.

COLD CUT \$248

A mix of coppa, Parma ham and salami with olive & cheese

GREEN SALAD \$120

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



HAND-MADE PASTA

FIRST COURSE

**TAGLIATELLE W/GUANCIALE & GREEN PEAS IN
CREAM SAUCE \$218**

A type of long, thin and flat pasta served with fatty pork cheek and green peas.

MIXED SEAFOOD CARTOCCIO(FETTUCINE) \$268

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

**CHITTARA SPAGHETTI W/SHRIMPS IN SAFFRON
CREAM SAUCE(SIGNATURE) \$228**

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

HAND MADE TROFIE IN PESTO SAUCE \$218

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

TORTELLI W/BUTTER AND SAGE \$248

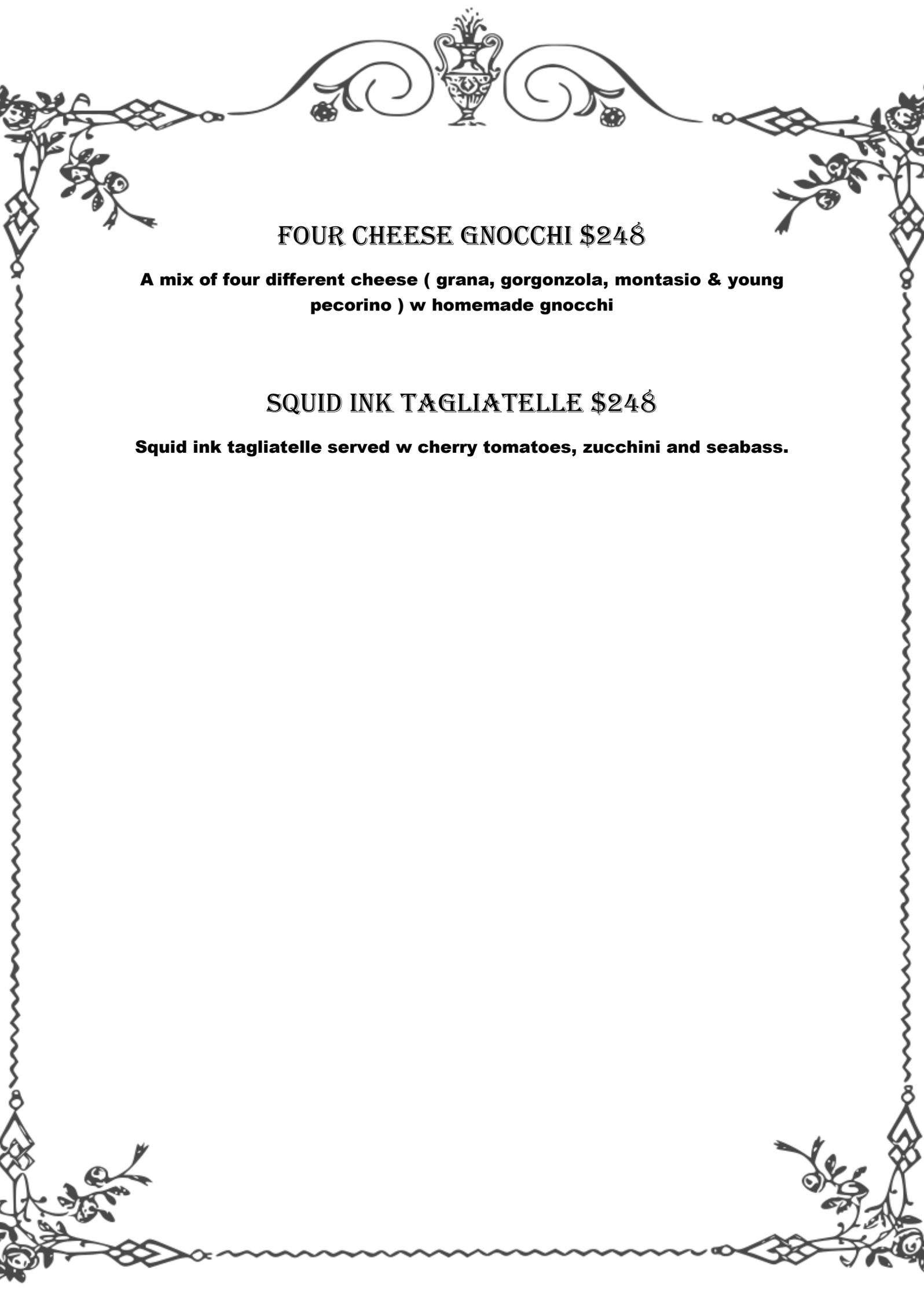
A tortelli , much similar to tortellini stuffed with spinach and ricotta cheese served along with a butter and sage sauce.

MACCHERONCINI DI CAMPOFILONE W/DUCK RAGU \$238

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

VINCISGRASSI \$240

A Traditional home-made lasagne made with minced beef and minced pork.



FOUR CHEESE GNOCCHI \$248

A mix of four different cheese (grana, gorgonzola, montasio & young pecorino) w homemade gnocchi

SQUID INK TAGLIATELLE \$248

Squid ink tagliatelle served w cherry tomatoes, zucchini and seabass.



SECOND COURSE MEAT

GRILLED PORK CHOP(SIGNATURE) \$368

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

GRILLED LAMB CHOP \$378

Char Grilled baby lamb chop served w roasted new baby potato, grilled mix vegetables topped w/Caribbean sauce.

GRILLED RIB-EYE STEAK(8 OZ) \$388

Char grilled rib eye steak served w/roasted baby potato with grilled mix vegetables.

Choice of sauce (black pepper, mushroom, red wine sauce)

HUNTER CHICKEN STEW W/ROASTED POTATO \$278

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

MIXED MEAT GRILL \$428

Rib eye slice, slice of graham ham, whole Italian sausage and a piece lamb chop w grilled vegetable.

Choice of sauce (black pepper, mushroom, red wine)

VEAL CUTLET UMBRIA STYLE \$378

French veal cutlet w Bacon wrapped Kenyan beans and sautéed cherry tomatoes.



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)

SALMON FILLET \$298

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

FORBIDDEN RICE W/MIX SEAFOOD \$268

Black rice risotto served along with mix seafood.

HALF BAKED LOBSTER W/TAGLIATELLE \$278

Baked lobster w/tagliatelle w cherry tomato/olive in tomato sauce.

SILVER SEABASS IN ORANGE & LEMON ZEST \$358

Silver seabass baked in orange and lemon zest topped over sautéed zucchini

GRILLED SEAFOOD PLATTER \$418

Grilled Squid, king prawn , salmon & scallop served w homemade tartar sauce.

Please ask our staff for today's special menu and the dessert menu

THANK YOU!

