

ISOLETTA

SPARKLING WINE 125ml
Nino Franco Prosecco 18

CHAMPAGNE 125ml
Laurent Perrier, La Cuvée Brut 28
Laurent Perrier, Brut Rosé 32

WHITE WINE 150ml
2017 Le due Torri, Pinot Grigio
Tenuta le Coccie, Grave DOC, Italy 15

2015 La Colonia Torrontés
Bodega Norton Mendoza, Chile 17

2017 Vicars Choice Sauvignon Blanc
Saint Clair, Marlborough, New Zealand 17

2017 First Lady, unoaked Chardonnay
Warwick, Western Cape, South Africa 19

ROSE WINE 150ml
2016 Tenuta Guado al Tasso
Scalabrone Rosato, Bolgheri DOC, Italy 23

2017 Château les Valentines
Côtes de Provence, France 24

RED WINE 150ml
2015 Baglio del Sole Nero d'Avola,
Feudi del Pisciotto, Sicily IGT, Italy 20

2014 Stonehorse, GSM-Blend, Kaesler
Barossa, Australia 21

2017 Mr. P., Pinot Noir, Iona
Elgin, South Africa 23

2015 Peppoli, Chianti Classico DOCG
Antinori, Tuscany, Italy 25

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SWEET WINE 90ml
2017 Schloss Gobelsburg, Riesling, Auslese
Kamptal, Austria 23

PORT WINE 90ml
NV Niepoort, The Senior Tawny Port
Douro, Portugal 16

SHERRY 90ml
'Solera Reserva' Pedro Ximenez
Emilio Lustau, San Emilio Sherry, Spain 12

GRAPPA 40ml
Alexander Bianca 9
Moscato Alexander 10
Nonino Chardonnay Barrique 12
Castellare 14
Nonino Antica Cuvée 16
Nonino Vendemmia 21
Ornellaia 24

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ZUPPA MANTOVANA (D)(V)(G) 18
Pumpkin soup from Lombardy
croûtons, cream cheese

MELANZANE ALLA PARMIGIANA (D)(V) 20
Baked layered eggplants, tomato sauce
parmesan cheese

CASONCELLI IN BRODO 18
Stuffed ravioli, minced beef
chicken broth, vegetable julienne

ASPARAGI CON BAGNA CAUDA (D) 24
Sautéed asparagus, 36 months parmesan cheese
caper sauce, anchovies, cream

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REEF FISH CARPACCIO (R) 28
Sliced reef fish, oregano
chilli flake, lemon dressing, arugula

TAGLIERE CON GNOCCHO FRITTO (P)(D)(G) 34
Italian ham culatello, deep fried gnocchi
shaved parmesan cheese, marinated olives

TARTARE DI TONNO (R) 29
Marinated diced tuna, mayonnaise, chop shallot
tomato, mix greens, orange segments, olives

CARPACCIO DI MANZO (D) 35
Sliced Kobe beef, truffle, mix lettuce
Parmesan shavings, greens

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STROZZAPRETI CON GORGONZOLA E NOCI (D)(N)(G) 28
Tossed strozzapreti, gorgonzola cream sauce
hazelnut

PAPPARDELLE AL RAGÚ (D)(G) 34
Tossed pappardelle pasta
lamb ragout, grated parmesan

BUCATINI ALLA CARBONARA DI MARE (G)(S) 36
Bucatini pasta, sea urchin, garlic
extra virgin olive oil

TAGLIOLINI AL TARTUFO (D)(G) 38
Homemade tagliolini, butter black truffle
parmesan cheese, cream pea sauce

FARRO MANTECATO (P)(D)(G) 32
Farro, crispy bacon, tossed asparagus
milk cream, parmesan cheese

PACCHERI ALLO SCOGLIO (SP)(A)(G)(S) 36
Tossed paccheri, stewed fish, baby octopus
calamari, mussels, clams, white wine

SPAGHETTI ALLE VONGOLE E BOTTARGA (SP)(G)(S) 36
Spaghetti, vongole, grated bottarga

RISOTTO AL TARTUFO (D)(G) 42
Truffle flavored risotto, crispy parmesan

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PETTO DI POLLO PAN FRIED 42
Chicken breast, green peas purée
rosemary potato

CONTROFILETTO ALLA GRIGLIA 55
Grilled rib-eye steak, horse radish sauce
sautéed mushrooms

SALTIMBOCCA ALLA ROMANA (P)(G) 45
Pan fried sliced veal, sage, Parma ham
butternut mash, asparagus

SCOTTADITO ALLA GRIGLIA (G) 60
Marinated grilled lamb chops
pomegranate fregula, garlic
mustard cream sauce

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REEF FISH ALLA LIVORNESE (G) 40
Pan fried reef fish, red onion
capers, lemon juice, deep fried zucchini

SEARED TUNA (R) 49
Seared tuna, balsamic onion
sundried tomato, olive tapenade
mix green salad

FRITTO MISTO (G) 60
Batter fried calamari, shrimps
reef fish, vegetables
honey mustard mayonnaise

GAMBERONI GRATINATI (G)(D) 60
Gratinated prawns, mix lettuce
turmeric parmesan cream

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MARGHERITA (V)(D)
Tomato sauce, mozzarella, basil

25

PARMA (P)(D)
Tomato, buffalo mozzarella, arugula,
Prosciutto di Parma reserva

30

PEPERONI (P)(D)(SP)
Tomato, mozzarella, spianata calabrese

30

VALENTINO (N)(D)
Tomato, mozzarella, carne salada
10 years aged balsamic vinegar
parmigiano reggiano, black truffle
rucola pesto

48

All pizza are available with thin or thick base and / or gluten free

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TONNO E CIPOLLA (S)(D) 30
Tomato sauce, mozzarella, tuna, onion
basil leaves

BUFALINA (D)(V) 30
Tomato sauce, cherry tomatoes
campana buffalo mozzarella, basil

MISTO MARE (S)(D) 35
Tomato sauce, mozzarella, reef fish
clams, mussels, shrimp

4 STAGIONI (P)(D) 30
Tomato sauce, mozzarella, cooked ham
black olives, artichokes, mushrooms

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Greens sautéed	7
Parmesan mash	7
Baby beetroot	7

Village salad	7
Rucola-parmesan	7

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CAPRESE CHOCOLATE (D)(N)(A) 17
Chocolate almond cake
chocolate ganache
chocolate soil, vanilla cream

TARTUFO (D) 17
Chocolate ice cream,
vanilla ice cream, raspberry sorbet
chocolate feuilletine, raspberry rocks

VANILLA PANACOTTA (D) 17
Strawberry compote
thyme tuile, vanilla crumble
meringue

TIRAMISU (D)(A) 17
Mascarpone cream, cocoa dust
toasted coffee beans
lady finger

GELATO (D) 4
House-made Ice cream
frozen yoghurt or sorbet
ask for the flavors of the day

BABA NAPOLETANO (D)(A) 17
Passion cream
mango passion soup

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STARTER

Gnocco fritto and salami Milano (G)(P)	6
Caprese (D)	6
Tomato and cucumber	6

SOUP

Butternut cream soup (D)	6
Chicken soup	6

SANDWICHES AND BURGER

Ham and cheese (D)	12
Tuna mayo	12
Beef burger	16

(Gluten free burgers are available)

MAIN COURSE

Choice of spaghetti or penne

(Gluten free pasta available)

Pomodoro	10
Bolognese	14
Meat balls	14
Chicken Alfredo (D)	14

Lasagna (D)	10
Pizza margherita	10

(Gluten free pizza base available)

Fish finger (G)	14
Grilled chicken	16
Beef steak	18

All the meats are accompanied with French fries or steamed rice

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WATER

Vakkaru Still	(750 ml)	6
Vakkaru Sparkling	(750 ml)	6
Perrier Sparkling	(330 ml)	7
Fiji Still	(500 ml)	10
Aqua Panna Still	(750 ml)	14
San Pellegrino Sparkling	(750 ml)	16

FRESH JUICES

Orange		12
Watermelon		12
Mango		12
Pomelo		12
Papaya		12
FRESH COCONUT		12

MILK SHAKE

Chocolate Milk Shake	16
Vanilla Milk Shake	16
Banana Milk Shake	16
Strawberry Milk Shake	16
Creamy Date Shake	16
Mango Lassi	16
Banana Lassi	16

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SOFT DRINKS

J. GASCO 7

Aperitivo bitter, cedrata, chinotto, cola

dry bitter tonic, elderflower, ginger ale

Indian tonic, tonic 13.5, violet scented

ginger beer

Coke Cola 7

Diet Coke 7

Sprite 7

Fanta 7

Red Bull 9

BEERS

Holsten Non-alcoholic Germany 330ml 7

San Miguel Philippines 330ml 9

Tiger Singapore 330ml 9

Heineken Holland 330ml 9

Corona Mexico 355ml 9

Hoegaarden Weiss Belgium 330ml 9

Peroni Italy 330ml 10

Asahi Japan 330ml 15

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COFFEE

Black Coffee	6
Espresso	6
Espresso Macchiato	7
Café Latte	9
Cappuccino	9
Double Espresso	9
Latte Macchiato	11

TEAS

Marco Polo – Fruity & Flowery Black Tea	14
Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories. Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste. Its extraordinary bouquet makes Marco Polo the most legendary of flavoured teas.	
The A L`Opera – Green Tea	14
From spiritual beverage to lyrical elixir, the refinement of tea meets the melodic beauty of opera. A distinguished green tea has been enhanced with the subtle fragrance of red berries and precious spices.	
Casablanca – Green Tea	14
A fine marriage of green tea with Moroccan mint and bergamot-flavoured tea. A refreshing surprise.	
Magaret's Hope Supreme – India Darjeeling	14
Tender green. The young leaves deliver a pleasant aroma of sandalwood. The graceful perfume wavers in absolute harmony recalling the delicate, wrinkled leaves of wild fig trees. A poetic cup.	

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