



# MENU

WE RESPECT TRADITIONS,  
THE OLDEST ITALIAN TRADITIONS.  
- HOTEL-RESTAURANT-WINERY -



## COFFEE

ESPRESSO	\$2,5
DOUBLE ESPRESSO	\$3,5
MACCHIATO	\$2,8
CAPPUCCINO	\$3
AMERICANO	\$3
LATTE	\$3
ICE COFFEE	\$3
ICE TEA	\$2,5
TEA & CHAMOMILLE	\$2

## WATER

ACQUA PANNA 500ML	\$3
ACQUA PANNA 1L	\$4,5
SAN PELLEGRINO	
500ML	\$3,5
1L	\$5,5

## SOFT DRINKS

COCA COLA / FANTA / SPRITE	\$1,75
SAN PELLEGRINO FLAVOURS	
LEMON, GRAPEFRUIT, RED ORANGE	\$1,75
SAN PELLEGRINO CHINOTTO	\$2
DIET COKE / SODA WATER	\$2
TONIC WATER / GINGER ALE	\$ 2
FRESH LEMON JUICE	\$2
FRESH ORANGE JUICE	\$3,5
FRESH FRUIT SHAKE	\$3,5
PINEAPPLE, MANGO, BANANA, PASSION FRUIT	



10% VAT WILL BE ADDED TO THE FINAL BILL



## DRAFT BEER

CAMBODIA DRAFT \$1,5 TIGER DRAFT \$2,5

## BEER BOTTLE

CORONA (MEX), STELLA ARTOIS (BEL), LOWENBRAU (GER), ICHNUSA (ITA) \$3



## APERITIFS

APEROL SPRITZ (APEROL, SODA, PROSECCO) \$4  
CAMPARI ORANGE (CAMPARI & FRESH ORANGE JUICE) \$3,5  
AMERICANO (CAMPARI, VERMOUTH, SODA) \$5  
NEGRONI (BOMBAY SAPPHIRE GIN, VERMOUTH, CAMPARI) \$5  
SBAGLIATO (VERMOUTH, CAMPARI, PROSECCO) \$5

## DIGESTIFS

GRAPPA, SAMBUCA, LIMONCELLO, JAGERMEISTER,  
AMARO MONTENEGRO, AMARO AVERNA

\$4

**PREMIUM GRAPPA** (TIGNANELLO, AMARONE)

\$6

## REGULAR SPIRITS

BOMBAY SAPPHIRE GIN, JACK DANIELS WHISKEY,  
STOLICHNAYA VODKA, BRUGAL RHUM, TEQUILA SAUZA

\$3

## PREMIUM SPIRITS

HENDRICKS GIN, MACCALLAN 12 Y WHSKEY, GREY GOOSE VODKA,  
BRUGAL 1888 RHUM, PATRON TEQUILA

\$6

## SPIRITS BY BOTTLE

BALLANTINES 12 YEARS \$40 - GENTLEMANS JACK \$50 - MACCALLAN 12 YEARS \$130

ROYAL SALUTE 21 YEARS \$130 - JHONNY WALKER XR 21 YEARS \$200

CORKAGE FEE FOR WINE 20\$ - CORKAGE FEE FOR SPIRITS \$35

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## STARTERS

BRUSCHETTE (GARLIC & OLIVE OIL, SPICY EGGPLANT MOUSSE, FRESH TOMATO, PESTO)	\$4
BRUSCHETTE CALAMARI (BRUSCHETTE WITH CALAMARI RAGOUT)	\$6,5
GRILLED VEGETABLES WITH PESTO	\$5.5
(GRILLED EGGPLANT, ZUCCHINI, TOMATOE & CAPSICUM WITH HOMEMADE PESTO)	
CAPRESE (FRESH MOZZARELLA WITH TOMATOES & BASIL)	\$7
PARMA WRAP (FRESH MOZZARELLA WRAPPED IN PARMA HAM)	\$9
TUNA CARPACCIO (IMPORTED SASHIMI GRADE TUNA IN CITRUS VINAIGRETTE)	\$10

## CHEESE PLATTER

(TALEGGIO, GORGONZOLA, SPICY PRIMOSALE, PECORINO, GRANA PADANO, HONEY, PEAR & WHOLENUTS)	\$12
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## SEAFOOD GRAND PLATTER

(FRESH TUNA CARPACCIO, MARINATED SEABASS & PRAWNS)	\$13
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## CHARCUTERIE GRAND PLATTER

(PARMA HAM, MORTADELLA, SPECK, SALAME, GRANA PADANO, PECORINO, FRESH MOZZARELLA, GORGONZOLA, WALNUTS, HONEY, EGGPLANT MOUSSE, CARAMELISED BEETROOT & ONION)	\$18
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## SALAD

ITALIAN : MIXED SALAD WITH CHERRY TOMATOES & PARMESAN SHAVINGS	\$4,5
GORGONZOLA : MIXED SALAD WITH GORGONZOLA, WHOLENUTS & APPLE	\$7,5
APOLLO: MIXED SALAD WITH GRILLED CHICKEN BREAST, CRISPY BACON, CHERRY TOMATOES & PARMESAN SHAVINGS	\$8,5
TUNA: MIXED SALAD WITH SEARED TUNA, BLACK OLIVES & PARMESAN SHAVINGS	\$10





## PASTE CLASSICHE

SPAGHETTI OR PENNE AL POMODORO (FRESH TOMATO SAUCE)	\$6
SPAGHETTI OR PENNE ALL'ARRABBIATA (FRESH TOMATO SAUCE WITH CHILLIES)	\$6,5
HOMEMADE TAGLIOLINI AL PESTO (HOMEMADE TAGLIOLINI WITH FRESH PESTO WITH COURGETTES & POTATOES)	\$7,5
SPAGHETTI ALLA CARBONARA (EGGS, BACON, PARMESAN & BLACK PEPPER)	\$7,5
HOMEMADE TAGLIATELLE ALLA BOLOGNESE (HOMEMADE TAGLIATELLE WITH BOLOGNESE SAUCE)	\$8,5
HOMEMADE BUCATINI ALL' AMATRICIANA (HOMEMADE BUCATINI IN FRESH TOMATO SAUCE, WITH PECORINO, BACON & CHILLIES)	\$9,5
HOMEMADE GNOCCHI 4 FORMAGGI (HOMEMADE POTATO DUMPLINGS WITH 4 CHEESE SAUCE)	\$10



## SPECIALITA DEL FORNO (ALL HOMEMADE PASTAS)

BLACK INK TAGLIOLINI GAMBERI & ZUCCHINE (BLACK TAGLIOLINI WITH PRAWNS & ZUCCHINE)	\$11
MALTAGLIATI AL RADICCHIO E SALSICCIA (MALTAGLIATI WITH SPICY ITALIAN SAUSAGE, RADICCHIO & CREAM)	\$10,5
GNOCCHI AI PORCINI (GNOCCHI WITH PORCINI MUSHROOMS AND SAFFRON SAUCE)	\$10,5
RAVIOLI DI PESCE (RAVIOLI WITH PRAWNS & SEABASS STUFFING IN PROSECCO & BASIL SAUCE)	\$12,5
TORTELLI ALLA BOSCAIOLA (MEAT TORTELLI WITH PARMA HAM, PORCINI MUSHROOMS & CREAM)	\$12
TORTELLI AL PROSCIUTTO CRUDO (TORTELLI FILLED WITH PARMA HAM & RICOTTA IN PINK SAUCE & SAGE)	\$11,5
PAPPARDELLE CON POLPETTE (PAPPARDELLE WITH MEATBALLS IN FRESH TOMATO SAUCE)	\$10
SPAGHETTI AI FRUTTI DI MARE (SPAGHETTI IN FRESH TOMATO WITH PRAWNS, SQUID, CLAMS & SEABASS)	\$13



## MAINS

### FILETTO ALLA PIASTRA

(GRILLED AUSTRALIAN BEEF FILLET, 250GR, SERVED WITH ROASTED POTATOES) \$19

### FILETTO DI PARMA AI PORCINI

(GRILLED AUSTRALIAN BEEF FILLET, 250GR, WRAPPED IN PARMA HAM IN PORCINI MUSHROOM SAUCE WITH MASH POTATOES) \$26,5

### SCALOPPINE DI POLLO AI PORCINI

(GRILLED CHICKEN SCALOPPINE WITH PORCINI MUSHROOM SAUCE AND MASH POTATOES) \$12,5

### ROSTICCIANA

(OVEN BAKED MARINATED PORK RIBS, 500GR, SERVED WITH FRIED SPINACH) \$14

### FILETTO DI SPIGOLA IN CROSTA

(CRISPY SEABASS FILLET SERVED WITH SPINACH & MASH WITH BALSAMIC CHERRY TOMATO) \$15,5

TONNO SCOTTATO (SEARED TUNA STEAK WITH ROQUETTE & TOMATO SALAD) \$16

### GOURMET BURGER

(150GR TENDERLOIN & SHOULDER PATTY, SCAMORZA, CRISPY BACON, TOMATO, LETTUCE, CARAMELISED ONIONS SERVED WITH FRENCH FRIES) \$10



## PRIMI \*PLEASE ALLOW 20 MIN FOR PREPERATION

### MELANZANE ALLA PARMIGIANA

(OVEN BACKED EGGPLANT WITH MOZARELLA, FRESH TOMATO SAUCE & PARMASAN) \$8,5\*

### GNOCCHI ALLA SORRENTINA

(OVEN BACKED GNOCCHI WITH TOMATO SAUCE,, MOZZARELLA & BASIL) \$9

### LASAGNE "IL FORNO"

(HOMEMADE LASAGNE WITH TOMATO SAUCE, BESCIAELLE & BOLOGNESE SAUCE) \$9,5

### LASAGNE "VEGETAGRIAN"

(HOMEMADE LASAGNE WITH TOMATO SAUCE, BESCIAELLE, GRILLED EGGPLANT & ZUCCHINI) \$8\*

### CANNELLONI

(HOMEMADE CANNELLONI WITH RICOTTA, SPINACH, BESCIAELLE SAUCE & PARMESAN) \$9

10% VAT WILL BE ADDED TO THE FINAL BILL



## PIZZA

### BIANCA

(ROSEMARY, EXTRA VIRGIN OLIVE OIL, ROCK SALT)

M\$3 L\$4,5

### ROSSA

(FRESH TOMATO SALSA)

M\$4 L\$5,5

### MARINARA

(FRESH TOMATO SALSA, GARLIC, BLACK OLIVES & OREGANO)

M\$4,5 L\$6,5

### MARGHERITA

(FRESH TOMATO SALSA & MOZZARELLA)

M\$6 L\$8

### NAPOLI

(FRESH TOMATO SALSA, MOZZARELLA, CAPERS, BLACK OLIVES & ANCHOVIES)

M\$7 L\$9

### FUNGHI

(FRESH TOMATO SALSA, MOZZARELLA & MUSHROOMS )

M\$8 L\$10

### SALAME

(FRESH TOMATO SALSA, MOZZARELLA, SALAME SPICY OR NOT)

M\$8 L\$10

VEGETARIANA (FRESH TOMATO SALSA, MOZZARELLA & GRILLED EGGPLANT,  
ZUCCHINI & CAPSICUM)

M\$7,5 L\$9,5

CALZONE (PIZZA WRAP WITH FRESH TOMATO SALSA, MOZZARELLA,  
COOKED HAM, MUSHROOMS)

M\$9,5 L\$11,5

4 FORMAGGI(MOZZARELLA, TALEGGIO, SCAMORZA, GORGONZOLA)

M\$11 L\$13

4 STAGIONI (FRESH TOMATO SALSA, MOZZARELLA, ARTICHOKE,  
BLACK OLIVES, COOKED HAM, MUSHROOMS)

M\$10 L\$12

### PROSCIUTTO & FUNGHI

(FRESH TOMATO SALSA, MOZZARELLA, COOKED HAM, MUSHROOMS)

M\$9 L\$11

### SALSICCIA & SCAMORZA

(MOZZARELLA, SCAMORZA, SPICY ITALIAN SAUSAGE)

M\$10 L\$12

RICCA (FRESH TOMATO SALSA, FRESH MOZZARELLA, ROQUETTE,  
PARMA HAM, PARMESAN SHAVINGS)

M\$10,5 L\$12,5

### FRUTTI DI MARE

(FRESH TOMATO SAUCE, MOZZARELLA, SQUID, PRAWNS, SEABASS)

M\$9,5 L\$11,5

