

STARTERS

SOUP OF THE DAY

CAPRESE

Slices of buffalo mozzarella, tomato, aubergines, basil pesto and olive oil

GARLIC BREAD

Pizza style bread, topped with garlic butter and garlic mayo

BRUSCHETTA AL POMODORO

Pizza style bread, topped with chopped tomato, garlic, basil, and olive oil

MAIN COURSE

INSALATA DI VENICE

Deep fried risotto, with mushrooms and mozzarella, salad,
balsamic dressing & roast pepper mayo, served with garlic bread.

CHICKEN CAESAR SALAD

Cos lettuce, croutons, parmesan, chicken, bacon, Caesar dressing, garlic pizza bread

POLLO PRIMAVERA € 5

Baked chicken fillet, topped with chorizo and fontal cheese,
served with mash potatoes and veg, parmesan mushroom sauce

SALMONE GRIGLIATO € 5

Grilled fillet of Salmon, served on bed of mash potatoes with (roasted fennel
and fresh orange cream sauce)

LASAGNA DELLA CASA

Classic homemade beef lasagne, served with a choice of side chips or side salad

SPAGHETTI CARBONARA

Spaghetti with pan fried bacon and garlic, in a parmesan cream sauce.

TAGLIATELLE DIAVOLA

Tagliatelle, with chicken, pan fried smoked bacon, garlic, fresh chillies, tomato sauce.

PENNE ALLA CREMA

Penne with chicken, mushrooms, in parmesan cream sauce.

PENNE VEGETARIANA

Penne, peppers, courgettes, chillies, aubergines, freshly chopped tomato sauce

SPAGHETTI ALLA BOLOGNESE

Spaghetti, in traditional beef Bolognese sauce

RISOTTO AI FUNGHI

Carnaroli Rice, slowly cooked with mushrooms, in parmesan cheese sauce.

PEPPERONI

Pizza base, tomato sauce, mozzarella cheese, and spicy pepperoni sausage

MEAT FEAST

Pizza base, tomato sauce, mozzarella, ham, pepperoni, salami, chicken.

TOSCANA

Pizza base, tomato sauce, mozzarella cheese, ham and mushrooms.

HAWAIIAN

Pizza base, tomato sauce, mozzarella cheese, ham and pineapple.

QUATTRO FORMAGGI

Pizza base, tomato sauce, (mozzarella, gorgonzola, goat, parmesan) cheese

DESSERT

PANNA COTTA

Vanilla Panna Cotta served with mixed fruit sauce

CHEESE CAKE OF THE DAY

Served with vanilla ice-cream

TWO COURSE € 25.00 / THREE COURSE € 30.00