

ANTIPASTI / INSULATE

Open from 5.30 until 10.30pm

ARANCINI DI RISO 4,800

Crispy Risotto balls stuffed with pistachio
Mushroom, bread crumbs, Parmesan cheese and spicy sauce

CALAMARI FRITTI IN PASTELLA 5,000

Fried calamari in light batter with tartar sauce

INSALATE DI VERDURE MISTA 4,000

Lettuce, cucumber, tomato, mushrooms
Served with Parmesan cheese and balsamic vinegar dressing

INSALATE CAESAR CON POLLO 4,500

O GAMBERETTI 7,200

Lettuce topped with sliced chicken breast
Light Caesar dressing and garlic bread

INSALATA CON PANCETTA 5,000

Mixed bouquet of salad leaves with bacon, pine nuts,
Mushrooms, dried tomatoes, Parmesan and orange balsamic dressing

CARPACCIO DE BOEUF 5,500

Rolled filet of beef marinated with lemon juice,
Salt and pepper, Parmesan cheese dressing
Olive oil and lemon

LE ZUPPE - SOUPS

MINESTRONE GENOVES 2,500

Homemade Italian vegetable soup
Perfumed with pesto drops

ZUPPA DI FRUITTI DI MARE 5,000

Homemade seafood soup with fish,
Calamari and prawns

All Prices Are Inclusive of Service Charge & Vat

Please inform us of any allergy or special dietary requirements that we should be made aware of,
when preparing your menu request.

PASTA

RAVIOLI 5,500

Seafood Ravioli with lobster bisque cream sauce

LA GIARA LASAGNA 5,500

Layers of homemade pasta with tomatoes
Bolognese and Béchamel sauce topped with Parmesan cheese

PASTA AL FRUITTI DI MARE VARI 7,900

Pasta with fish, prawns, squid and tomato sauce

SPAGHETTI DI GAMBERI 8,100

Spaghetti with king prawns cooked with garlic
Basil, tomato and white wine

SPAGHETTI PUTTANESCA 5,000

Spaghetti, tomatoes, black olives, capers, anchovies and garlic

RISOTTO CON FUNGHI AL PARMIGIANO

CON TARTUFO OLIO 6,500

Arborio rice risotto with mushrooms, flavored with truffle oil

LA TUA PASTA PREFERITA CON SALSA SCELTA 5,000

Your Favorite pasta:

Spaghetti with your choice of sauce:

Carbonara, Arabiatta, Bolognese, Alfredo, Pesto, Pomodoro,
Quattro fromage

MAIN COURSE CARNE / PESCE

INVOLTINI DI POLLO 5,800

Chicken rolled with prosciutto, sun dried tomatoes, pesto
Parmesan cheese with lemon cream sauce

FILETO CON CAMARONE 7,800

Filet Mignon and grilled prawns
Served with peppercorn sauce and vegetables

CARNE D'AGNELLO 7,200

Grilled Lamb chops with rosemary and vegetables

TAGLIATA DI MANZO 7,800

Grilled sliced rib eye beef
Served with mushroom sauce and seasonal vegetables

BISTECCA FIORENTINA CON CORIANDOLO SALSA 7,200

Marinated with garlic rosemary and fresh lemon juice
In a coriander sauce wrapped in with rosemary and anchovies

MARINATED PORK LOIN 7,000

Pork loin marinated with peppercorns,
Apple cider sauce and fresh vegetables

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SALMON POMODORO 8,500
Grilled Salmon with tomato and olive sauce
Served with vegetables

GAMBERONI SICILIANA 8,800
Grilled tiger prawns with lemon, pepper sauce
Served with vegetables

Entrees served with Fries, Rice, Pasta, Potatoes or Vegetables

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PIZZA

LA CAPREZE, POMODORO 4,800
E MOZZARELLA FRESCO, CON BASSILIKO
Mozzarella with Tomatoes, basil
Pesto and extra virgin Olive oil

GIARDINIERA 4,500
Artichokes, mushrooms, peppers, marinated tomatoes
Olives, Mozzarella, garlic oil with tomato & pesto

FOUR SEASONS 4,500
Four different quarters: Mushroom, Chorizo
Anchovies and capers, mozzarella. Finished with black olives

DIABOLO 4,600
Hot spiced beef, chorizo, mozzarella, tomato
Green pepper, onion with tabasco and jalapeno

AMERICAN HOT 4,700
Chicken marinated in smoky chili powder
Mozzarella, tomato, Jalapeno peppers

SEAFOOD 5,100
Prawns, calamari, mussels
With pineapple and tomato pesto

CAPRICCIOSA PIZZA 5,000
Mushrooms, artichokes, black olives, prosciutto,
Parmesan cheese, olive & egg

THE FINISHING TOUCHES

CHEESE CAKE 2,500
TIRAMISU 2,200
APPLE PIE 2,500
OLD TIME CLASSIC CARAMEL CREAM 1,600
SELECTION OF ICE CREAMS PER SCOOP 850
FRESH FRUIT PLATER 1,500

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