

GLI ANTIPASTI - APPETIZER

   la caprese (225gms 332kcal)	fresh buffalo mozzarella, tomatoes and basil pesto
  insalata di mista con pere e pepe verde (150gms 320kcal)	assorted fresh lettuce and pear salad with green peppers infused dressing and blue cheese
   carciofi alla griglia e pinoli tostati con erbe (210gms 300kcal)	grilled artichokes and toasted pinenuts with micro herbs, citrus olive oil
  insalata mista (190gms 250kcal)	mixed Greens with tomatoes, cucumbers, mushrooms, olives, aged balsamic, parmesan shavings
   insalata di caesar (210gms 418kcal)	romaine lettuce with our special caesar dressing and minute toasted breadsticks with crispy bacon and anchovies
   carpaccio di manzo al olio di tartufo (170gms 372kcal)	classic tenderloin carpaccio seasoned with truffle oil and parmesan, marinated potato shavings
   prosciutto di parma con melone e pecorino stagionato (190gms 320kcal)	parma ham and melon with aged pecorino cheese
    affettati misti (225gms 418kcal)	italian cold cut antipasti platter with a variety of cured meats served on a warm rosemary focaccia
  carpaccio di petto d' anatra gratinato con olio al tartufo bianco (190gms 300kcal)	gratinated duck breast slices with white truffle oil and parmesan cheese

 VEGETARIAN
  NON- VEGETARIAN

 VEGAN
  TREENUTS
  MILK/ DAIRY
  SOYA
  SHELLFISH
  SULPHITES
  FISH
  EGG
  GLUTEN
  PORK
 E EARN POINTS
  WINE
  ALCOHOL
  MUSTARD

Allow us to fulfill your needs, please let us know if you have special dietary requirements, food allergies or food intolerances.

Consuming raw or undercooked meats, seafood, shellfish or eggs may increase your risk of food- borne illness.

We use ghee, butter, refined vegetable oil, olive oil in our cooking.

An average active adult requires 2000kcal energy per day, however, calorie needs may vary.

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ANTIPASTI CALDI - HOT APPETIZER

🌿🥛🥬 mozzarella carrozza (200gms 366kcal)	deep fried mozzarella sandwich, warm caper olive sauce, basil, shaved parmesan
🌿🥛🥬 ravioli fritti (150gms 230kcal)	fried ravioli stuffed sicilian capponata, pine nuts and basil
🌿🥛🥬 pomodoro arancini riempita con mandorle, mozzarella, pesto di emulsion (200gms 350kcal)	tomato arancini filled with almond, mozzarella, and pesto emulsion
🌿🥛🥬 calamari fritti salsa tartare (160gms 262 kcal)	calamari fritti, deep fried squid, tartare sauce
🥛🥬 pollo particolari (200gms 210 kcal)	chicken, peppers, fresh red chili, onion, tomato sauce
🌿🥛🥬 gamberoni alla piastra (160gms 262 kcal)	sautéed prawns, garlic, fresh red chilies, parsley

BRUSCHETTA

🌿🥛🥬 bruschetta con funghi trifolati (300gms 594kcal)	truffle oil sautéed forest mushrooms, garlic, italian parsley
🌿🥛🥬 bruschetta al pomodoro e mozzarella (180gms 396kcal)	tomato, basil, olive oil, melting mozzarella
🌿🥛🥬 prego aglio formaggio pane (215gms 442kcal)	prego garlic cheese bread

🥬 VEGETARIAN 🥩 NON- VEGETARIAN

🌿 VEGAN 🌿 TREENUTS 🥛 MILK/ DAIRY 🌿 SOYA 🌿 SHELLFISH 🌿 SULPHITES 🌿 FISH 🌿 EGG 🌿 GLUTEN 🌿 PORK 🌿 EARN POINTS 🌿 WINE 🌿 ALCOHOL 🌿 MUSTARD

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ZUPPE - SOUP

-   zuppa di funghi,
aromatizzata al tartufo
(150gms 276kcal) cream of field mushroom, truffle scent
-   minestrone toscana
di verdure
(150gms 98kcal) authentic tuscan seasonal vegetables
broth, sweet green peas, pumpkin,
cannellini beans, root vegetables
-   crema di parmigiano
'olio di tartufo'
(150gms 150kcal) a light parmesan cream soup flavoured
with truffle oil
-   tortellini ai brodo
(150gms 150kcal) homemade chicken tortellini with
chicken broth
-   zuppa di pesce
(150gms 300kcal) traditional stew with prawns, lean fish,
squid

PRIMI DI PIATTI - FIRST MAINCOURSE

-   gnocchi di ricotta e spinaci
salsa di pomodoro fresco e basilico
(210gms 855kcal) spinach and ricotta gnocchi in fresh
tomato sauce and crispy basil
-   penne rigate alla pomodoro
(210gms 800kcal) penne pasta with tomato sauce and
topped with buffalo mozzarella cheese
-    ravioli di porcini
e funghi saltati
(220gms 500kcal) ravioli filled with porcini and wild
mushrooms and topped with fresh
tomatoes garlic, basil and truffle oil
-   lasagne vegetariane
(230gms 855kcal) vegetable lasagna with parmesan and
mozzarella cheese
-   orecchiette con
pomodoro e ricotta
(230gms 800kcal) orecchiette pasta with ricotta cheese
and cherry tomato sauce

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    raviolini di ricotta e spinaci
(230gms 500kcal)





homemade spinach and ricotta ravioli
served with butter sage sauce

   tagliatelle con pollo tagliuzzato,
cipolla, asparagi e pomodori
(230gms 510kcal)

tagliatelle pasta tossed with shredded
chicken, spring onion, asparagus and
cherry tomato

   lasagne alla Firenze
(230gms 724kcal)

traditional baked lamb lasagna with
cheese sauce and parmesan crust

    pappardelle al sugo di
agnello con funghi porcini
(190gms 800kcal)



homemade pappardelle pasta in lamb
and porcini mushroom sauce with
rosemary

ABBINA LA TUA PASTA CON LA TUA SALSA PREFERITA

Match your pasta with your favorite sauce

shorter and small
long to extra long
whole wheat

penne, orecchiette, fusilli
spaghetti, linguini, fettuccini
penne, spaghetti

  aglio olio e pepperoncino
(300 kcal)

extra virgin olive oil, chili flakes,
parsley, garlic

   napoletana
(100gms 357kcal)

tomato sauce, fresh oregano, basil

   alfredo
(100gms 310kcal)

butter, onion, cream, parmesan

    al pesto
(60gms 510kcal)

basil pesto, pine nuts, garlic, cherry
tomatoes, potato, parmesan









   arrabbiata
(100gms 210kcal)

spicy tomato sauce

   primavera
(100gms 443kcal)

broccoli, peppers, green peas, zucchini,
tomato sauce, cream

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    carbonara (150gms 310kcal)	bacon, egg yolk, cream, parmesan
   frutti di mare (120gms 800kcal)	mixed seafood, bisque sauce, basil
  bolognese (120gms 440kcal)	minced lamb, tomato sauce, fresh herbs

RISOTTI - RISOTTO

  risotto montecato con asparagi (230 gms 338kcal)	creamy risotto with asparagus, truffle oil
  con funghi porcini e erbe fresche (280gms 600kcal)	with porcini mushrooms and fresh herbs
  alla zucca (280gms 338kcal)	with fresh rosemary and pumpkin
  risotto, pollo alla griglia, parmigiano crumbed pollo (280gms 350kcal)	risotto, grilled chicken, parmesan, crumbed chicken
  verde pisello risotto, gamberi, menta, limone confit (280gms 410kcal)	green pea risotto, prawn, mint, lemon confit
   risotto al pescatore con gremolata d'erbe e limone (280gms 410kcal)	lemon seafood risotto with gremolata

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SECONDI PIATTI – SECOND MAINCOURSE

 melanzane alla parmigiana (250gms 600kcal)	traditional layered crumb fried egg plants baked with tomato sauce and mozzarella
 polenta morbida, funghi ragù, scaglie di parmigiano (280gms 600kcal)	soft polenta, mushroom ragout, parmesan shavings
 crespelle gratinate con spinaci e ricotta al pomodoro e basilico (210gms 400kcal)	spinach and ricotta stuffed pancakes with tomato basil sauce
 pollo ai Marsala con peperoni rossi (250gms 500kcal)	pan seared chicken with Marsala, red peppers parmesan
 miele e balsamico petto di anatra laccata con la tradizionale (225gms 500kcal)	honey and balsamic glazed duck breast with traditional mostarda
 filetto di branzino ai capperi (225gms 325kcal)	oven baked lemon and thyme scented sea bass fillet, finished with potatoes, capers, tomatoes, saffron, and garlic butter
 osso bucco alla milanese (325gms 600kcal)	traditional osso bucco served with risotto milanese and gremolata
 salmone scottato padella con capperi, vino bianco, verdure e olive kalamata (225gms 444kcal)	pan seared salmon with capers, white wine, vegetables and kalamata olives
 costoletto di agnello, cotta la polenta con scamorza, asparagi (225gms 795kcal)	lamb chops, baked saffron polenta with asparagus and scamorza cheese
 fillet do manza alla girgila (225gms 800kcal)	grilled buffalo tenderloin, caramelized onion, asparagus and potato mash red wine jus

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LE PIZZE - PIZZA (NEAPOLITAN OR REGULAR)

SANO - HEALTHY OPTIONS (DARK RYE / BUCKWHEAT / MILLET)

   pomodoro (325gms 1115kcal)	tomato sauce, mozzarella, fresh basil and olive oil
   al Fiorentina (325gms 1026kcal)	spinach and ricotta pizza
   al putana (325gms 800kcal)	tomato, mozzarella cheese, artichoke, olives and capers
   bianca (325gms 1026kcal)	our version of the white pizza fontina, mozzarella and garlic
   quattro formaggi (325gms 1150kcal)	mozzarella, parmesan, scamorza, blue cheese
    bianca royale (325gms 1000kcal)	the bianca pizza with artichokes, tomato slice, red onion, spinach and bacon
    pepperoni (325gms 1115kcal)	tomato sauce, pepperoni sausages and mozzarella cheese
   pollo (325gms 1150kcal)	grilled chicken, roasted pepper, ricotta

DOLCE - DESSERTS

  panna cotta al mango con frutti di bosco marinate (145gms 800kcal)	mango panna cotta with marinated berries
    tiramisu (150gms 364kcal)	lady finger cookies soaked in coffee, mascarpone cheese and cocoa
  torta di ricotta con minestrone di frutta e gelatina alla menta (160gms 496kcal)	ricotta cheese cake with fruit minestrone and mint jelly
  tortino di cioccolato fondene con gelato alle bacche di vaniglia (150gms 900kcal)	warm dark chocolate pudding served with vanilla beans

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