

CLASSIC WOOD BURN PIZZA

P.22 CALZONE AL FORNO

Closed pizza stuffed with tomato sauce, artichokes, mushrooms, olives and mozzarella

675/-

P.24 RUSTIC

Spicy tomato sauce with Italian herbs, onion, spinach, garlic and mozzarella

665/-

P.26 TABASCO

Spicy tomato sauce, jalapeno peppers, sundried tomatoes, tabasco and mozzarella

675/-

P.27 SICILIA

A thick base pizza with fresh tomato sauce, mushrooms, garlic, pickled onions, sun-dried tomatoes, chili oil, fresh basil and mozzarella

695/-

P.29 PESTO PIZZA

Pesto sauce, potatoes, garlic and mozzarella

675/-

P.31 PIZZA ALLA RUCOLA

Fresh tomato sauce, fresh rucola, shavings of Parmesan and mozzarella

675/-

P.32 PIZZA MELLINO

Fresh tomato sauce, spinach, sun-dried tomatoes, black olives, green olives, pickled onions, jalapeno peppers, roasted red-yellow capsicum and mozzarella

695/-

P.33 PIZZA NAPOLI

Fresh tomato sauce, onion, capsicum, sundried tomatoes, jalapeno peppers, chili oil and mozzarella

695/-

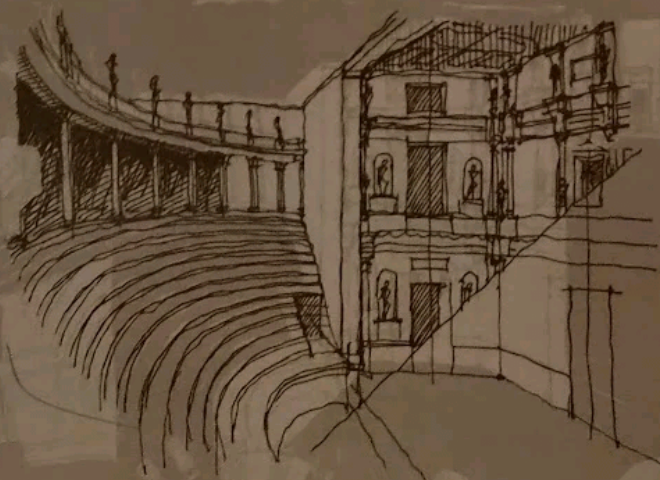


CLASSIC PASTA

B.2	AGLIO OLIO E PEPERONCINO Simple classic sauce of olive oil, garlic and chili flakes	555/-
B.5	ALLA ARRABBIATA Spicy tomato sauce flavored with garlic	690/-
B.7	AL PESTO GENOVESE A sauce of ground fresh basil with garlic, pine nuts, olive oil and Parmesan cheese	610/-
B.9	AI 4 FORMAGGI A combination of blue cheese, mozzarella, Gouda and Parmesan cheese (Fresh tomato sauce on request*)	695/-
B.10	PASTA AL FORNO (BAKED IN THE OVEN) Creamy bechamel sauce, mushrooms, mozzarella and fresh tomato sauce	660/-
B.11	PUTTANESCA Traditional Italian spicy tomato sauce with olives, capers and basil	680/-
B.13	AL FUNGHI PORCINI A classic tomato sauce with Italian mushrooms and cheese in white wine	695/-
B.19	PRIMAVERA Red-yellow capsicum, olives, capers, sun-dried tomatoes, garlic, broccoli, zucchini, and olive oil	670/-
B.25	PASTA AL SOLE DI SICILIA A preparation of fresh tomatoes, mozzarella, basil, garlic, capers, olives, sun-dried tomatoes and Parmesan cheese	675/-
B.29	PASTA DEL BARONE A classic noble sauce with béchamel, tomato sauce, red chili and Parmesan cheese	670/-
B.30	TORTELLINI DEL CASALE Home made pasta stuffed with mushrooms in a traditional tomato sauce with garlic, cheese and sun-dried tomatoes	720/-
B.31	TORTELLINI DE ZIA CUNCETTA Home made pasta stuffed with mushrooms in a cheese sauce with zucchini, mint and garlic	695/-
B.35	PASTA BARBARESCA Creamy sauce with fresh broccoli, tomatoes, garlic, sun-dried tomatoes, tempeh, Parmesan cheese and chili pepper	695/-
B.37	PASTA DON VITO Fresh organic broccoli, gorgonzola cheese, freshly chopped tomatoes, sun dried tomatoes and garlic	695/-
B.39	PASTA DEL FATTORE Tomato, onion, garlic, capsicum, capers, olives, mushrooms, parsley and olive oil	665/-
B.44	PASTA ALFRADO Creamy cheese sauce with garlic, Parmesan, herbs and mushrooms	690/-

CLASSIC WOOD BURN PIZZA

		460/-
P.2	OM Fresh tomato sauce and mozzarella	505/-
P.6	FREESTATE Gouda, cheddar and miraj cheese topped with olives (Tomato sauce on request*)	625/-
P.11	MEDITERRANEAN Fresh tomato sauce, olives, artichokes and mozzarella	540/-
P.12	ZEN Fresh tomato sauce, capsicum, garlic oil and olives (Cheese on request*)	505/-
P.16	GARDEN Fresh tomato sauce, sliced tomatoes, basil and mozzarella	585/-
P.17	FANTASY Spicy tomato sauce with Italian herbs, onion, capsicum, cottage cheese, coriander and mozzarella	630/-
P.18	BOMBAY Spicy tomato sauce with Italian herbs, mushrooms, onion, cottage cheese, coriander and mozzarella	630/-
P.19	NAWABI Spicy tomato sauce with Italian herbs, corn, capsicum, tomato slices, onion and mozzarella	630/-
P.20	MANALI Spicy tomato sauce with Italian herbs, mushrooms, olives, onion, corn and mozzarella	615/-
P.21	INDIAN Spicy tomato sauce with Italian herbs, onion, capsicum and mozzarella	



MEXICAN SPECIALITIES

QUESADILLAS

Soft corn tortillas filled with assorted cheeses, spices and fillings of your choice, served with guacamole (as per availability) and sour cream

480/-

465/-

M.21 CHEESE QUESADILLAS

M.22 VEGETABLE QUESADILLAS

MASHED HOT POTATOES

345/-

M.23 CREAM ROASTED GARLIC AND CHEESE

345/-

M.24 CREAMED CORN, CAPSICUM AND CHEESE

SPECIALITIES

M.28 MEXICAN RICE

440/-

Brown rice with refried beans, vegetables and mushrooms

M.32 CHIMI - CHANGA

435/-

Roasted envelope filled with red, yellow, green capsicum and cottage cheese marinated in Mexican spices



CLASSIC FRESH FRUIT MOCKTAILS

		200/-
T.1	SWEET LIME JUICE	200/-
T.2	ORANGE JUICE	200/-
T.3	PINEAPPLE JUICE	200/-
T.4	WATER MELON JUICE	200/-
T.6	POMEGRANATE JUICE	220/-
T.8	ZIP ZIP Watermelon and litchi	245/-
T.10	CONCLAVE Kiwi and litchi	245/-
T.13	PINK CITY Strawberry and pomegranate	260/-
T.15	SILK STOCKING Fresh oranges with vanilla ice cream	260/-
T.16	PINK DWARF Strawberry and kiwi	245/-
T.18	ORIENT EXPRESS Strawberry, orange and pineapple	245/-
T.19	DREAMS UNLIMITED Kiwi, green grapes and pomegranate	240/-
T.21	BINGO Pomegranate, vanilla ice cream, orange	250/-
T.25	PRINCESS Green grapes, pineapple and litchi	250/-
T.26	CHILLER Mint, green grapes and lemon	250/-
T.30	FRUIT PUNCH Pineapple, black grapes, apple, pomegranate, orange and lemon	250/-
T.33	JUICY GREEN Mint, pineapple and green grapes	240/-
T.34	GREEN ISLAND Green grapes, kiwi and khus	250/-
T.35	PRETTY PINK Strawberry, pineapple and green grapes	265/-
T.38	LITTLE BERRY Kiwi, strawberry and litchi	250/-

CLASSIC SECOND PIATTI (SECOND COURSE)

C.6 MELANZANE ALLA PARMIGIANA

Layers of sliced aubergine with fresh basil, mozzarella, tomato sauce, sprinkled with Parmesan cheese and baked in the oven

640/-

C.12 CREPELLE

Savoury crepes stuffed with mushrooms and cheese in a béchamel sauce, served with warm farmer's bread

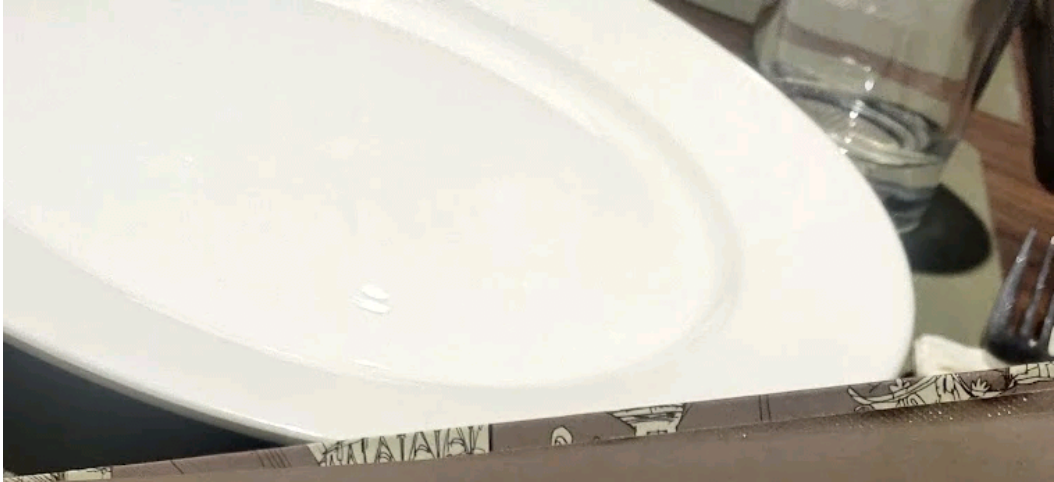
625/-

C.15 FUNGHI ALLA PIZZAIOLA

Fresh mushrooms sautéed with fresh tomato sauce, oregano and olives, served with warm farmer's bread

555/-





CONTEMPORARY WOOD BURN PIZZA

PIZZA SPECIALITÀ

P.72 PIZZA BIANCA E NERO

Chilli tossed vegetables, mozzarella, cheddar, ricotta, Parmesan, Alfredo sauce on black pizza base

650/-

P.73 PIZZA LA SORPRESSA

Mozzarella, Tomato Sauce, Rucola, Parmesan, Olives ,Baked Pizza Dome

775/-

TOPPINGS

CHEESE	90/-	CAPERS	55/-	PARMESAN CUBES	105/-
TOMATO SAUCE	55/-	ARTICHOKES / ASPARAGUS	95/-	PARMESAN GRATED	70/-
VEGETABLES	55/-	GARLIC OIL	55/-	OLIVE OIL	55/-
MUSHROOMS	80/-	JALAPENO	70/-	HERB OIL	55/-
OLIVES	55/-				



CONTEMPORARY PASTA

B.69 **RAVIOLI NERO AL FUNGHI SELVATICI**
Black ravioli stuffed with wild mushroom, chilli in sage Gorgonzola cream

585

B.70 **SALSA ARROSTO PEPERONCINO**
Rigatoni in roasted pepper fondue

585

B.71 **CAPPELLETTI DUO FORMAGGI**
Boconccini and Cheddar Cappelletti, spinach in garlic sage butter

585

B.72 **AGNOLOTI ZUCCA**
Pumpkin and roasted garlic agnoloti in sage Gorgonzola cream

58

B.73 **TAGLIATELLE PALLE VERDURE**
Black tagliatelle with vegetable dumplings in tomato sauce

58

B.74 **TAGLITELLE NERO AGLIO OLIO PEPERONCINO**
Black Tagliatelle in aglio olio peperoncino sauce

58

B.75 **RIGATONI FINNOCHIO**
Truffle porcini cream, Roasted fennel, saffron, pinenut with Rigatoni

58

B.76 **PASTA ALLA CREMA DI PARMIGIANO**
Pasta Cooked in Parmesan wheel with mushrooms and nuts

70

