

Menu

Primi piatti appetizers

Zuppa del giorno-

Soup of day ask-waeter or waitress

Pate di casa con ferry toast

Brandy chicken liver pate served with mix salad leaves and ferry toast

Bruschetta al pomodoro e melanzane

Ciabatta bread char grilled with garlic & olive oil topped with roma tomato or eggplant basil

Antipasto al'italiana

Selections of prosciutto salami char grilled eggplant artichoke roasted capsicum jardiniere

Ostriche Naturale or kilpatrick

Oysters natural or kilpatrick with crispy bacon and worcerstersauce

Spiedini di gamberi al pimento

Tiger prawns brochette with onions capsicum grilled served on rice lemon sauce

Gamberi al'aglio e olio con riso

Pan-fried tiger prawns in garlic chilly touch of cream sauce served with rice lemon

Seppie piccanti ai pepperoni rossi

Baby grilled octopus finished in pan with garlic chilly olive oil served on roasted capsicum

Cozze nere di mare alla provinciale

Steamed black mussels tossed with tomato capers and white wine garlic sauce

Insalata di vitello balsamico al fracole

Warm marinade veal fillets salad with Jiullien of greens in strawberries dressing

Calamari saltati alla rugola e limone

Calamary rings sautéed and served on bed rocked leaves in pesto raspberry vinaigrette

Crispelli di mare cremose e vino

Pancakes crepe seafood selected of scallops prawns fish in cream brandy sauce

Paste e risotti

Lasagna alla bolognese

Sheets of pastalayered with bolognese sauce mozzarella cheese oven baked

Cannelloni di ricotta e spinaci

Home made fresh spinach and ricotta cheese oven baked with tomato's and béchamel

Ravioli di ricotta e spinaci

Square filled pasta with fresh spinach and ricotta in cream tomato's and cheese

Fettucine verdi alla Michelangelo

green Fettuccine pasta with diced ham mushrooms peas shallots in light cream sauce

Rigatoni alla norma

Slanted cut tubes of pasta in with eggplant black olives and light pesto tomato sauce

Fussili alla puttanesca risoli

Sautéed calamatas olive anchoves capers in chilly basil sauce touch of frascati

Fusilli con pomodori secchi e alio basilico

Corkscrew pasta with fresh and sundrie tomato's sautéed in garlic olive oil and spinach

Penne con rugola alla nello

Penne pasta with rocket touch of garlic fresh tomato's and napoli sauce

Gnocchi di patate spinaci alla sorrentina

Home made gnocchi with mazzarella basil spinach in tomato's sauce

Pappardelle al sugo di manzo

Big tagliatelli shape in beef vegetable red wine tomato 's fresh bay leave sauce

Linguini con pesce misto livornese

Linguini with assorted seafood and mussels in garlic origano white wine tomato's sauce

Linguini alle vongoli e rugola

Linguini pasta with fresh open ocean clams and rocket your choice red or white wine sauce

Spaghetti al tonno e caperi

Aldente spaghetti with spring onions garlic tuna capers fresh napoli sauce

Risotto con pollo e rugola

Arborio rice cooked with chicken pieces and stock Finnish off rocket leaves grana cheese

Risotto ai frutti di mare al'mediterranea

Arborio rice with selected seafood and black mussels in wine tomato's sauce and parsley

Risotto con piedisanti alla milanese

Arborio rice cooked in chicken stock saffron and leeks topped with lemon scallops

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Calamari saltati alla rugola e limone

Calamary rings sautéed and served on bed rocked leaves in pesto raspberry vinaigrette

Crispelli di mare cremose e vino

Pancakes crepe seafood selected of scallops prawns fish in cream brandy sauce

Piatti di mezzo (meat dishes)

Saltinbocca alla romana
Baby veal pan fried with prosciutto fresh sage in a white wine sauce
Medaglioni di vitello ai funghi e crema
Roast veal with fresh mushrooms and chives in light champagne cream
sauce
Scaloppini di vitello alla morgano
Breaded veal with fresh tomato's origano garlic sauce served on
polenta and vegetables
Fettine di vitellina alla milanese
Thin veal pounded light dread pan fried served with spaghetti alio
olio glazed lime butter
Pollo alla fiorentina al vino bianco
Chicken fillets filled with cream cheese spinach covered with
sundries tomato pinenuts in light
Glaze white wine sauce on mach potatoes
Filetto pollo supremo alla margiordomo
Chichen fillets pan fried with prosciutto avocados in Italian wine
butter glaze on mash
Pollo alla boscaiola con polenta
Pan fried fillets of chicken with mushrooms bottoms in port wine glaze
on polenta and beans
Filletini di pollo alla gorgonzola e porri
Stemmed chicken fillets with leeks and gorgonzola cheese in light
sage glaze served on mach
Filetto di manzo ia ferri peppato e barolo
Tender eye beef fillet grilled your choice with black pepper red wine
sauce on potatoes
Controfiletto di manzo con peperonata
Beef scotch filets grilled covered with mild onions red capsicum sauce
on potatoes and greens
Garretto di vitellini al rosamarino
Baby veal shanks braised with vegetables and fresh herbs in red wine
jus served on risotto
Osso bucco con gromolata al'vircelese
Braised veal shanks slow simmered in a rich vegetable red wine stock
served with polenta
Cotolette d'agnelino alla menda e balsamic
Grilled lamb cutlets in light mint and balsamic vinegar on mash and
beans and pimentos
Pesce del giorno
Fillets fish of day (ask your waiter)
Cacciucco toscano e crostini
Sautéed mussels prawns calamary scallops fish roma tomato's greens
red wine garlic sauce with crostini
bread
Paella di riso al'italiana vera
Sautéed compellations seafood with garlic red pepper onions black
olive and chicken fillets cooked in arborio rice and brodo

Paste e risotti

Lasagna alla bolognese

Sheets of pastalayered with bolognese sauce mozzarella cheese oven baked

Cannelloni di ricotta e spinaci

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Fettine di vitellina alla milanese
Thin veal pounded light dread pan fried served with spaghetti alio olio glazed lime butter
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Chicken fillets filled with cream cheese spinach covered with sundries tomato pinenuts in light
Glaze white wine sauce on mach potatoes
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Baby veal shanks braised with vegetables and fresh herbs in red wine jus served on risotto
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