

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

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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

Piatti di mezzo (meat dishes)

Saltimbocca 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 bread 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 mash potatoes  
Filetto pollo supremo alla margiordomo  
Chicken 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  
Filetini di pollo alla gorgonzola e porri  
Stemmed chicken fillets with leeks and gorgonzola cheese in light sage glaze served on mash  
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

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Dolci {Sweets}

Crispelle alla fragole

Home made crepes with fresh strawberry and brandy sauce served with vanilla ice cream

Crispelle al limone

Home made crepes with fresh lemon and brandy sauce served with vanilla ice cream

Tiramisu alla toscana

Traditional Italian savoiardi marscapone cheese with Tia Maria and coffee

Everest Ice cream

Cassata . Tartufo. Moka. Baci

Baileys cioccolato mousse

Chocolate and cream baileys mouse garnish with fresh strawberry

Pudino di datteri al caramello torinese

Date pudding with butterscotch sauce served with vanilla beans ice cream

Mille foglie alla mokka

Two layer of puff pastry with choc fudgy and touch marsala al'uovo

Torta al formaggio e limone freddo

Lime cheese cake served with fruits and vanilla ice cream

Rolato di mele e sultana al rum

Fresh Apples and sultana strudel with vanilla beans ice cream

Tia maria and chocolate bavarois fredda

Rich chocolate tia maria light custard cold garnish with fresh fruits and cullis

Mango e galiano panna cotta semifreddo

Rich mango e galiano light cream custard cold garnish with fresh fruits cullis

Trio Berry' s and liqueri pudino freddo

Rich trio berries light custard and savoiardi cold garnish with fresh fruits