**Colazione**

Colazione served from 10:00AM – 12:00 mid-day

**Frittata**

Free range eggs, imported Parmigiano, local fresh vegetables & toasted bread.

ADD: Salsiccia

**Brioche alla Francese**

Local freshly baked brioche loaf dipped in savory egg mixture, pan fried, with creamy porcini mushroom sauce, free range fried egg, salsiccia & ham

**Fagioli e Uova**

Imported beans, pan fried free range eggs with pomodoro sauce, basil, parmigiano & toasted bread

ADD: Salsiccia

**Uova al Tartufo**

Soft scrambled free range eggs, black truffle salsa, mushrooms, toasted bread & parmigiano

ADD: Salsiccia

**Omelete al Italiana**

Folded frittata with free range eggs, mozzarella, parmigiano & toasted bread

**Uova al Chorizo**

Soft scrambled free-range eggs with parmigiano cheese and chorizo served on toasted bread with cherry tomatoes

**Crustini al Funghi**

Toasted bread topped with a creamy porcini and mushroom sauce, served with 2 fried eggs, truffle oil and parmigiano cheese

**Colazione cont’d**

**Croisant al Italiano**

Fresh baked croissant sliced in half and toasted till crisp and filled with the following:

* pan fried tomatoes, mushrooms, basil pesto, soft scrambled eggs, balsamic glace and grated parmigiano cheese
* fresh rocket topped with ricotta cheese, capers, red onion slices, smoked salmon trout and scrambled eggs
* fresh rocket topped with creamy soft truffle scrambled eggs, mushrooms, truffle oil and grated parmigiano cheese
* Fegato di Vitello
* Toasted bread topped with veal liver slices cooked in red wine and caramelized onions, served with a fried egg

**Addizionale** (additional)

* add egg
* add salsiccia
* add mushrooms, spinach, onions and tomatoes
* add porcini mushroom sauce
* add smoked salmon
* add truffle oil
* add bread

**Antipasti**

**Risino Classico Milanese**

crumbed deep fried risotto balls with cheesy centre, served with our home made pomodoro sauce, garnished with grated parmigiano cheese and fresh basil

**Carciofi Fritti**

crumbed imported artichokes, deep fried and served with our home made basil pesto mixed with ricotta, lemon & fresh basil

**Risino Classico al Tartufo**

crumbed deep fried truffle risotto balls with cheesy centre, served with creamy porcini mushroom sauce and garnished with grated parmigiano cheese and truffle sauce

**Polpette di Manzo**

100% pure beef mince meatballs served with our home made pomodoro sauce, garnished with fresh basil and grated parmigiano cheese

**Bresaola Carpaccio**

Thinly sliced bresaola, rocket, parmigiano shavings, lemon juice, olive oil & toasted bread

**Prosciutto e Frutta**

seasonal fruit sliced wrapped with prosciutto crudo (parma ham), garnished with a drizzle of balsamic glaze, red onion slices and fresh basil

**Cozze e Vongole**

a mussel and clam starter cooked in a white wine and cherry tomato broth with crispy pancetta, white beans and parsley, served with toasted bread

**Cozze**

half black mussels served in a creamy white wine and garlic sauce, with fried chorizo, parsley and toasted bread

**Antipasti cont’d**

**Fungi Ripieni**

seasonal big brown mushrooms stuffed with:

* mushroom and mozzarella
* mushroom, mozzarella and salsiccia
* add truffle oil

**Piccola Torta di Pesce**

home made hand made fishcakes, made with local fresh fish, cooked and flaked, made into small cakes and deep fried. Served with creamy limone piccato sauce, fresh rocket and parmezan shavings

**Zucchini Fritti cone Tartuffo**

baby marrow slices dipped in bread crumbs and fried till gold, tossed in truffle oil and grated parmigiano cheese, served with creamy aioli

**Risino Classico Bolognese**

crumbed deep fried risotto balls filled with our home made 100% pure beef Bolognese, peas and parmigiano cheese, served in our pomodoro sauce

**Taglieri di Formaggio**

a cut-of-cheese platter with 4 imported Italian cheeses and a combined selection of marinated vegetables, fresh seasonal fruits and bread of the day

**Taglieri di Carne**

a platter with cuts of 4 imported cold meats with a selection of marinated vegetables, fresh seasonal fruits and bread of the day

**Taglieri di Misto**

a platter with 3 Italian cheese and 3 imported cured meats with a selection of marinated vegetables, fresh seasonal fruits and bread of the day

**Zuppa : Broda : Minestra**

**Porcini e Funghi**

a rich and earthy blend of dried porcini mushroom and brown mushrooms simmered with onions, thyme and a touch of cream. Served with a garnish of chopped parsley, olive oil and toasted bread

**Minestrone**

a hearty Italian style soup made with a variety of vegetables, beans and pasta in a flavourful broth, served with olive oil, parsley and toasted bread

**Caciofi e Parmigiano**

This soup is a delightful blend of flavours featuring tender artichokes and rich parmigiano cheese in a creamy comforting broth. Served with olive oil, fried onions parsley and toasted bread

**Cavolfiore e Tartufo**

Cauliflower and truffle soup is a creamy and flavourful dish that combines the earthy taste of cauliflower with the luxurious essence of truffle oil and grated parmigiano cheese. Served with toasted bread

**Pasta e Ceci**

a classic Italian dish featuring a blend of chickpeas, short pasta and aromatic herbs in savoury tomato based broth. This comforting soup is the perfect balance of flavours and textures offering a warm and satisfying meal that captures the essence of traditional Italian cuisine

**Pasta e Fagioli**

This is a traditional Italian soup dish featuring a hearty blend of pasta, beans and tomatoes simmered in a flavourful broth. This comforting soup is rich in flavours of fresh vegetables and herbs like rosemary and parsley. Served with parmigiano cheese and toasted bread

**Tortellini in Brodo**

This is a classic Italian broth featuring tender cheese filled tortellini in a rich home made vegetable broth. Served with olive oil, grated parmigiano and toasted bread.

* add meat filled tortellini

**Ciopino**

A medley of ocean seafood cooked in a stew type of Italian soup with parsley. Served with toasted bread on the side

**Panini & Tramezzini**

**Prosciutto Cotto**

panino, aioli, cheese of the day, Italian cooked ham, sotto olio, rocket

**Coppa**

panino, aioli, cheese of the day, coppa, sotto olio, rocket

**Salami**

panino, aioli, cheese of the day, salami, sotto olio, rocket

**Bresaola**

panino, aioli, cheese of the day, bresaola, sotto olio, rocket

**Vegetariana**

panino, rocket, artichokes, marinated peppers, red onion, olives, basil pesto, cheese of the day, balsamic glaze

**Caprese**

panino, basil pesto, fresh fior di latte mozzarella, tomato, basil, balsamic glaze, rocket

**Prosciutto Crudo**

panino, aioli, cheese of the day, imported prosciutto, sotto olio, rocket

**Mortadella**

panino, aioli, cheese of the day, imported mortadella, sotto olio, rocket

**Pastrami di Manzo or di Pollo**

panino, aioli, cheese of the day, beef pastrami OR chicken pastrami, sotto olio, rocket

All of the above can be made with toasted Tramezzini

**Panini & Tramezzini cont’d**

**Polpette di Manzo**

toasted panino with parmigiano bechamel sauce, pomodoro sauce, our home made beef meatballs, cheese and fresh basil

**Cotoletta di Vitello or di Pollo**

panino with veal or chicken schnitzel, our pomodoro sauce, melted mozzarella cheese and fresh basil

OR

panino with veal or chicken schnitzel, creamy lemon and caper sauce, rocket and parmigiano shavings

**Porchetta**

panino with aioli, thinly sliced porchetta, rocket and pickled peppers

**Pollo Chorizo**

toasted panino with aioli, lettuce, red onion and tomato with a home made chicken chorizo patty

**Salsiccia**

panino, aioli, cooked salsiccia sausages with peperonata

**Insalata**

**Insalata Caprese**

served with tomato, cherry tomatoes, basil, our home made vinaigrette and balsamic glaze

* fior di latte mozzarella ball
* fior di latte bocconcini balls
* buffalo mozzarella ball
* burrata mozzarella ball

**ASK FOR our speciality FILLED MOZZRELLA ball**

* add prosciutto crudo, mortadella, salami or any other Italian cold meat

**Insalata di Casa**

a fresh salad with lettuce, tomatoes, carrot shavings, feta cheese olives and our home made vinaigrette

**Insalata di Barbabietole**

a fresh salad with rocket, pickled beetroot pieces, imported gorgonzola pieces, toasted nuts and dressed with olive oil

**Burrata Verdura**

burrata ball served with 4 of the following marinated vegetables:

* artichokes : baby marrow : mushrooms : eggplant : peppers (subject to availability)

**Tortellini**

cheese tortellini, cherry tomatoes, artichokes, rocket, red onion slices, basil mozzarella, feta, basil, basil pesto

**Tonno**

rocket cherry tomatoes, red onion slices, feta cheese olives, vinaigrette, beans, boiled egg, croutons and tinned tuna

**Ceci**

a warm salad served with pan fried chickpeas, seasonal vegetable, red onion slices, tomato, feta and basil

**Pasta & Gnocchi**

**Pomodoro**

imported Italian peeled tomatoes cooked into a sauce with grated parmigiano cheese

**Pesto di Basilico**

home made fresh basil pesto sauce served with parmigiano cheese and fresh basil

**Gorgonzola**

a creamy gorgonzola sauce served with parmigiano cheese

**Funghi**

our popular creamy porcini mushroom sauce garnished with parmigiano cheese

**Duo (Gnocchi only)**

best of both worlds, half a portion of fresh basil pesto and half a portion of pomodoro sauce OR bolognese sauce, garnished with grated parmigiano sauce

**Beef Bolognese**

100% pure beef mince cooked in our pomodoro sauce and served with grated parmigiano cheese

**Tuscan**

creamy pomodoro sauce with sundried tomatoes, spinach, mushrooms and basil, served with parmigiano cheese

**Limone**

creamy lemon and caper sauce with spinach and parsley, served with parmigiano cheese

**Alla Vodka**

chopped pancetta pan fried until golden, flambeed with vodka, pomodoro and a dash of cream

**Pasta & Gnocchi cont’d**

**Arrabiatta**

imported Italian whole peeled tomatoes cooked in a sauce with fresh chilli and served with parmigiano cheese

**Ragu di Vitello**

slow pot roasted veal with rosemary, garlic and red wine, pulled into a ragu and cooked in our pomodoro sauce, served with grated parmigiano cheese

**Puttenesca**

pomodoro sauce cooked with anchovies, black olives capers, garlic and a hint of chilli, served with parmigiano cheese

**Trotta Affumicata**

local smoked salmon trout pasta made with creamy smoked salmon trout pate, capers, pomodoro, caper berries and lemon juice

**Tonne e Limone**

shredded tuna with lemon juice, garlic and olive oil, served with grated parmigiano and parsley

**Acciughe Bianche**

white anchovies, onions, garlic, capers, white wine and butter sauce, served with parmigiano cheese and parsley

**Chef Carmen's Specialita**

mussels, clams, fish of the day, calamari and prawns cooked in a white wine and cherry tomato broth sauce with crispy pancetta and white beans

**Alla Norma**

This is a traditional Sicilian pasta dish made with roasted and fried eggplant, pomodoro sauce and a sprinkle of ricotta cheese, creating a harmonious blend of flavours

**Limone e Gamberi**

a creamy lemon and black pepper sauce with pan fried prawns served with parmigiano cheese and parsley

**Al Forno**

**Melanzani alla Parmigiana**

an oven baked dish with layers of eggplant, our home made pomodoro sauce, bechamel sauce, mozzarella cheese, parmigiano cheese and fresh basil

**Gorgonzola Lasagne**

lasagne layers filled with mushrooms, baby marrow, sun dried tomato, gorgonzola, pomodoro sauce, creamy bechamel sauce and mozzarella cheese

**Lasagne al funghi porcini**

lasagne, oven baked with layers filled with mushroom, porcini mushroom, thyme, parmigiano cheese, nutmeg, bechamel sauce

**Salsiccia al forno**

pasta bake with layers of salsiccia mince, ricotta, mozzarella, parmigiano, bechamel sauce, pomodoro sauce

**Risotto**

**Funghi**

Mushrooms, porcini mushroom stock, grated parmigiano cheese

* ADD: truffle puree

**Carciofi**

marinated imported artichokes, parmigiano cheese

* ADD: chorizo

**Gamberi**

prawns, chorizo, peas cooked with our seafood stock, served with grated parmigiano and parsley

**Pomodoro**

cherry tomatoes, pomodoro sauce, served with basil pesto, fresh basil, parmigiano cheese

**Salsiccia**

salsiccia with parsley, parmigiano cheese

* ADD: gorgonzola

**Panzerotti**

* Spinach, Ricotta & Parmigiano
* mushroom, porcini, mushroom stock, ricotta, parmigiano
* Pumpkin, ricotta, parmigiano, sunflower seeds
* chicken, porcini mushroom stock, mushroom, ricotta, parmigiano
* Veal, dried porcini mushroom, ricotta, parmigiano
* prawn, seafood stock, ricotta, parmigiano
* crayfish, seafood stock, ricotta, parmigiano
* fresh asparagus, ricotta, parmigiano
* Smoked salmon trout, capers, ricotta, parmigiano

**Deli sauces**:

* creamy pomodoro
* creamy gorgonzola
* creamy porcini mushroom
* creamy porcini and truffle
* creamy savoury
* creamy pesto
* creamy truffle
* creamy burnt butter sage
* burnt butter sage

**Secondi**

**Trippa Parmigiana**

veal tripe cooked in our home made pomodoro sauce, potatoes, beans, served with toasted bread

**Vitella Piccata al Limone**

pan fried veal steaklets (scalopini) with creamy lemon and caper sauce, sauteed cherry tomatoes, served with polenta or pasta

**Cottoletta di Vitello**

crumbed veal steaklets with a creamy lemon and caper sauce served with parmigiano mash or salad

**Cottoletta di Pollo**

crumbed chicken pan fried until golden, with pomodoro sauce, melted mozzarella and fresh basil, served with parmigiano mash or salad

**Saltimbocca di Pollo or di Vitello**

chicken breast OR veal with prosciuto crudo and sage, cooked in a white wine and butter sauce, served with polenta, parmigiano mash or pasta

**Cordon Bleu di Vitello**

crumbed veal scaloppini filled with cheese and ham rolled and deep fried with porcini mushroom risotto, seasonal sautéed vegetables, creamy parmigiano sauce

**Pollo alla Caprese**

grilled chicken breast with melted mozzarella, tomato and balsamic glaze served with parmigiano mash or salad

**Vitello di Marsala**

pan fried veal scaloppini with mushrooms and marsala sauce, served with polenta or pasta

**Stinco di Vitello**

veal shank cooked in a red wine and rosemary juice sauce, served with polenta or parmigiano mash

**Piatto del Giorno**

please ask your table attendant for the dish of the day