

## STARTER

<b>BRUSCHETTA TOMATO (ADD MOZZARELLA)</b>	225/275
Basil, garlic and extra virgin olive oil infused tomatoes on a wood fire oven toasted bread	
<b>BRUSCHETTA PARMA</b>	395
Parma ham, parmesan cheese, sundry tomatoes balsamic dressed rocket salad on a wood-fire oven toasted bread	
<b>PARMIGIANA</b>	425
Oven baked parmigiana composed of layers of deepfried eggplants, tomato sauce, mozzarella and, burrata cheese, Italian notes	
<b>LAMB CROQUETTES</b>	350
Slow cooked lamb and potatoes deepfried croquettes on tzatziki yogurt sauce, shallots, cucumbers and mint	
<b>SCALLOPS</b>	495
Seared scallops with grilled asparagus, mango, radish and pistachio dressing	
<b>ITALIAN ANTIPASTI</b>	895
Assorted Italian cold cuts and cheeses, crudo di Parma, coppa, prosciutto, gorgonzola, smoked scamorza, burrata served with mixed pickles, rocket salad and home made bread	
<b>THAI TUNA TARTARE</b>	495
Thai larb style indonesian tuna marinated in fish sauce and lime juice, seasoned with chili flakes, toasted sticky rice and Thai herbs	
<b>SALMON CHEVICHE</b>	495
Lemon emulsion marinated salmon with thai fruits radish chili peppers and coriander	
<b>BEEF CARPACCIO</b>	495
Premium beef tenderloin, Parmesan cheese, rocket, truffle and black olives tapenade	
<b>THAI ANTIPASTI</b>	495
Tempura prawns, chicken satay, vegetable spring rolls with fresh and spicy cucumber salad, peanut sauce and sweet chilly sauce	

## SALAD

<b>CAESAR SALAD (ADD CHICKEN OR PRAWNS)</b>	295/350
Lettuce salad, garlic crouton, crispy smoked pancetta (bacon) with homemade anchovies and Parmesan dressing	
<b>PAPAYA SALAD (ADD TEMPURA PRAWNS)</b>	295/395
Shredded green papaya, carrots, garlic, peanuts lime chilli, fish sauce and palm sugar	
<b>GREEK SALAD</b>	350
Lettuce, cherry tomatoes, cucumbers, red onions, feta cheese, kalamata black olives and bell pepper. Balsamic dressing	
<b>WATERMELON SALAD</b>	350
Watermelon, mint, macadamia nuts, water-cress, feta cheese, dried tomatoes and burrata	

<b>CAPRESE</b>	425
Buffalo mozzarella, sun dry tomatoes kalamata olives, pesto crumble and balsamic glaze	

## PIZZA

<b>MARGHERITA</b>	295
Tomato sauce, mozzarella and basil	
<b>VEGETARIAN</b>	295
Tomato sauce, mozzarella, zucchini, eggplants and spinach	
<b>PROSCIUTTO</b>	350
Tomato sauce, mozzarella and ham	
<b>FOUR SEASONS</b>	395
Tomato sauce, mozzarella, artichokes, ham and mushroom	
<b>HAWAI</b>	395
Tomato sauce, mozzarella, ham and pineapple	
<b>TONY PEPPERONI</b>	395
Tomato sauce, mozzarella and spicy salami	
<b>QUATTRO FORMAGGI</b>	395
Tomato sauce, mozzarella, gorgonzola, smoked scamorza and Parmesan	
<b>CALZONE</b>	395
Folded pizza with tomato sauce, mozzarella, ham and mushroom	
<b>GRECA</b>	395
Tomato sauce, mozzarella, feta, onions, olives, peppers and sun dried tomatoes	
<b>SMOKEY JOE</b>	395
Tomato sauce, mozzarella, smoked bacon and scamorza, black olives	
<b>MEAT LOVER</b>	450
Tomato sauce, mozzarella, spicy salami, ham, bacon and BBQ sauce	
<b>ITALIA</b>	450
Tomato sauce, mozzarella, burrata cheese cherry tomatoes and rocket	
<b>GORGONZOLA PROSCIUTTO</b>	450
Tomato sauce, mozzarella, gorgonzola cheese and ham	
<b>SEAFOOD</b>	495
Tomato sauce, mozzarella, mussels, prawns and squid, parsley	
<b>TARTUFATA</b>	595
Scamorza, mozzarella, fresh truffle flakes	
<b>CRUDO DI PARMA</b>	550
Tomato sauce, mozzarella, Parma ham, Parmesan cheese and rocket	

## PASTA

<b>LINGUINE AL PESTO</b>	295
Home made pesto: Basil, pecorino and Parmesan cheese, extra virgin olive oil and pine nuts	
<b>SPAGHETTI AGLIO E OLIO</b>	275
Traditional dish coming from naples, made by fried minced garlic and red chili flakes in extra olive oil	
<b>PENNE ALL'AMATRICIANA</b>	350
Pancetta (bacon), onions and chili sasoned tomato sauce revisited with feta cheese	
<b>SPAGHETTI BOLOGNESE</b>	350
Traditional slow cooked beef ragout with Parmesan topping	
<b>SPAGHETTI CARBONARA</b>	350
Pancetta (bacon), creamy eggs, and Parmesan cheese sauce	
<b>LASAGNA AL FORNO</b>	495
Traditional oven gratinate beef lasagna; composed in layers of bolognese sauce, fresh homemade pasta, bechamel sauce and Parmesan cheese	
<b>GNOCCHI MEATBALLS</b>	395
Home made potatoes gnocchi with beef meatballs in a creamy gravy sauce	
<b>RISOTTO ALLA MILANESE</b>	595
Saffron and parmesan flavored risotto	
<b>SEAFOOD RISOTTO</b>	595
Prawn, clams, squid, mussels and tomatoes creamy risotto flavoured with withe wine	
<b>TRUFFLE RAVIOLI</b>	650
Mushrooms and mascarpone ravioli, with truffle cream and truffle flakes and Parmesan	
<b>LOBSTER RAVIOLI</b>	695
Lobster tail filled ravioli in brandy and shellfish bisque sauce crispy fried prawns	
<b>RICOTTA, SPINACH RAVIOLI</b>	395
Filled with spinach and ricotta cheese, sage and butter sauce topped with Parmesan	
<b>SEAFOOD LINGUINE</b>	495
Prawns, calamari, clams and mussels with garlic and chilli tomato sauce	
<b>PACCHERI RED SNAPPER</b>	595
Stewed snapper fillet, in tomatoe sauce, kalamata black olives, cappers, anchovies and mediterranean seasoning	

## FISH

TUNA STEAK ASIAN FUSION	595
Grilled tuna steak with ginger, garlic and soy sauce served with black olive mash potato and grilled vegetables	
RED SNAPPER THAI STYLE	595
Steamed snapper flavored with kaffir lime leaves, coriander, garlic, ginger, lime, chilli and extra olive oil. With green mango salad and spicy seafood sauce	
SAFFRON SEABASS	595
Wood fire oven baked seabass fillets with zucchini on a saffron cream with grilled asparagus and fried parmesan flakes	
SALMON STEAK	595
Grilled salmon with lemon and caper virgin sauce and grilled vegetables	
FISH AND CHIPS	395
Batter deep fried fish fillet, french fries, tartare sauce and pea mash	
COGNAC TIGER PRAWNS	995
Cognac flambéed tiger prawns, sautéed with lemon zeste and spring onions. Accompanied with pineapple and coconut salad	
EXOTIC LOBSTER	1495
Wood fire oven baked lobster with lemon emulsion, sweet and sour vegetables and exotic fruits	

## MEAT

ROASTED CHICKEN	450
Roasted chicken breast filled with egg spinach and pancetta served with roast potatoes, green salad and gravy sauce	
PORK BELLY	495
Slow roasted pork belly with fennel and apple sauce, balsamic pickled red cabbage and whole grain mustard	
BALSAMIC DUCK	595
Balsamic glazed duck breast with grilled asparagus, black olive mash potato, red fruits and sprouts	
LAMB SHANK	795
Slow roasted New Zealand lamb shank in red wine sauce with aromatic herbs risotto	
RIB EYE STEAK	895
Grilled rib eye steak, rocket salad, balsamic reduction with french fries and green pepper sauce	
BURGER	495
Premium beef meat burger, smoked scamorza cheese, crispy bacon, pickled cucumbers, tomato, red onions, lettuce, mayonnaise and mustard in home made burger bun	

## ASIAN

CHICKEN SATAY	195
Grilled yellow curry marinated chicken breast stick with peanuts sauce and cucumber salad	
SPRING ROLLS	195
Fresh ginger, onions, carrot, mushroom, glass noodle, cabbage in a crisp crust	
MONEY BAGS	225
Prawns filled deep fried dumplings with spicy dipping sauce	
MASSAMAN CURRY	225
Coconut milk, mussaman curry paste, onions, potatoes chicken and our chefs touch served with jasmine rice	
GREEN CURRY	225
Coconut milk, green eggplants, pea eggplant, green peppercorns, chicken, spicy green curry paste, garlic, kaffir lime leaves and thai basil served with jasmine rice	
THAI RED CURRY SEAFOOD	350
Stewed seabass, prawns and squid in red curry infused coconut milk. green beans, pea eggplant and bell peppers. Served with jasmine rice	
CHOW MEIN (CHICKEN OR PRAWNS)	195/250
Stir-fried egg noodles with mushrooms, red cabbage, long beans in soy sauce	
PHAD THAI (ADD CHICKEN OR PRAWNS)	195/250
Stir-fried rice noodle, eggs, tofu in tamarind, fish sauce, chili, palm sugar sauce	
YAKISOBA	295
Stir-fried egg noodle, chicken, bacon shiitake mushrooms, cabbage, carrots, onions, fried egg and seaweed. With Worcestershire, oyster and soy sauce	
FRIED RICE (CHICKEN OR PRAWNS)	195/250
Stir-fried jasmine rice, eggs, carrots, peas, tomatoes with soy, chilli and fish sauce	
GYOZA	350
Steamed homemade prawns or pork gyoza with dipping sauce	
<b>SOUP</b>	
WATONG NOODLE SOUP	295
Pork filled homemade watongs and egg noodles in tom yum pork soup, with roasted thai red pork, chinese broccoli, peanuts and lime	
TOM YUM GOONG	295
Prawns broth, prawns, lemongrass, galangal, kaffir lime leaves, fresh chili and lime juice	
SEAFOOD SOUP	350
Sea-bass fillet, mussels, clams, prawns and squid in fish wine and tomato stock, tomatoes and parsley	

## DESSERT

SELECTION OF ITALIAN ICE CREAM	90 BY SCOOP
Mango, lime, chocolate, vanilla, strawberry, coffee, coconut, pistachio	
PANNA COTTA	250
Home made panna cotta with coulis of the day	
BROWNIE	250
Chocolate brownie, vanilla ice cream and raspberry coulis	
TIRAMISU	295
Original coffee flavored Italian dessert	
BAILEYS SEMIFREDDO	295
Baileys Irish cream flavored ice-cake with caramelized nuts and caramel sauce	
STICKY RICE ARANCINI	295
Deep-fried coconut crumbled sticky rice with mango sorbet and fresh mango	
BANANA SPLIT	295
Strawberry, vanilla and chocolate ice cream, banana and whipped cream	
AFFOGATO AL CAFFE'	295
Vanilla ice cream drowned in Illy coffee and hazelnut liqueur	
COPPA EXOTIC	295
Coconut and mango ice cream with fresh local exotic fruits topped	
TRUFFLES TEMPTATION	295
Dark chocolate truffle served with Illy espresso and Vecchia Romagna brand	
CHEESE PLATE	595
Gorgonzola, smoked scamorza, parmesan, pecorino romano, burrata and feta; come with honey, orange marmelade and homemade toasted bread	

## SIDE DISH

JASMINE RICE	50
FRENCH FRIES	95
GARLIC BREAD	95
MARKET VEGETABLES	110
OLIVE OIL MASH POTATO	110
ROAST POTATOES	105
FOCACCIA	150