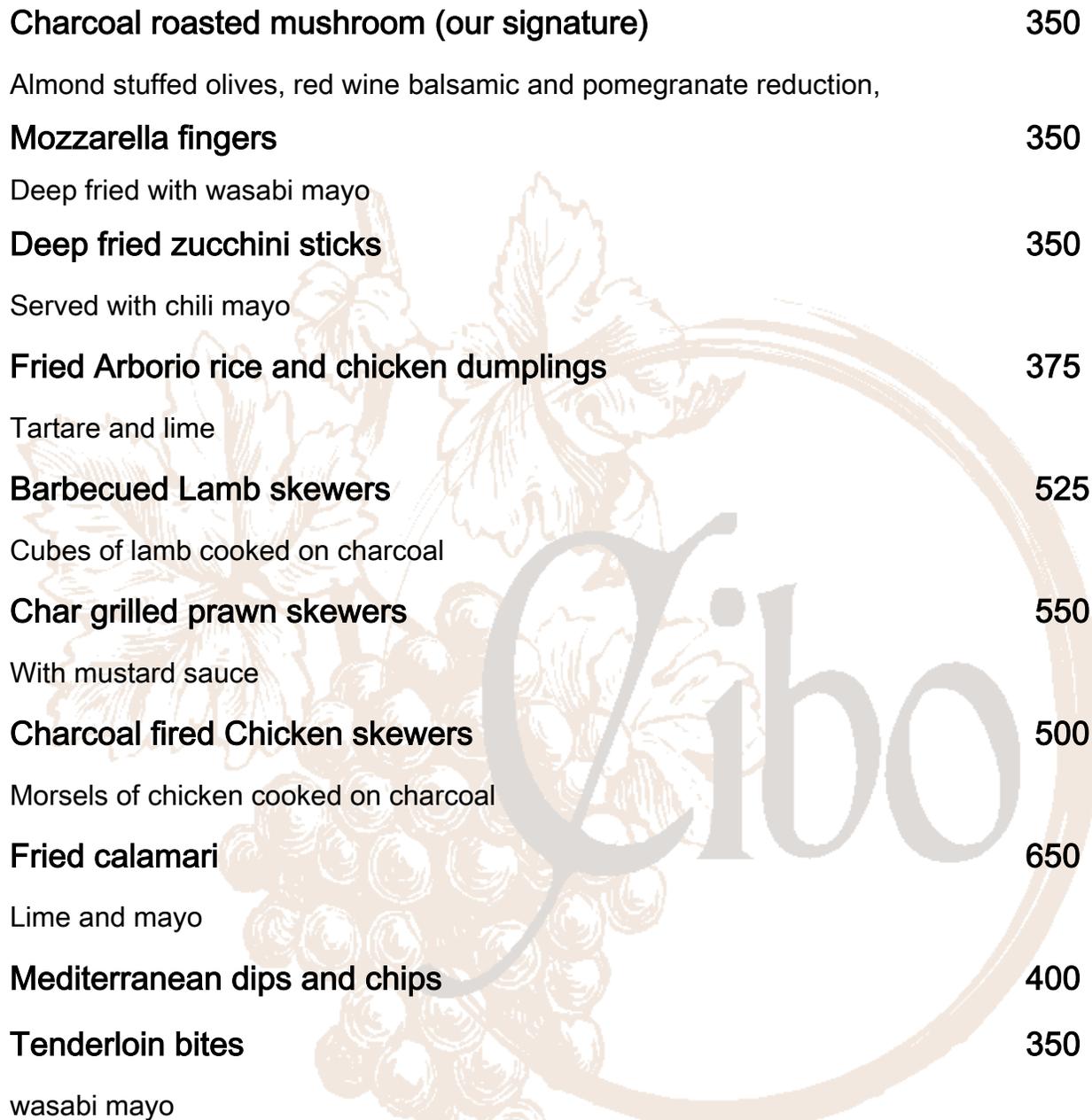


BAR APPETIZERS



Charcoal roasted mushroom (our signature)	350
Almond stuffed olives, red wine balsamic and pomegranate reduction,	
Mozzarella fingers	350
Deep fried with wasabi mayo	
Deep fried zucchini sticks	350
Served with chili mayo	
Fried Arborio rice and chicken dumplings	375
Tartare and lime	
Barbecued Lamb skewers	525
Cubes of lamb cooked on charcoal	
Char grilled prawn skewers	550
With mustard sauce	
Charcoal fired Chicken skewers	500
Morsels of chicken cooked on charcoal	
Fried calamari	650
Lime and mayo	
Mediterranean dips and chips	400
Tenderloin bites	350
wasabi mayo	

APPETIZER

Tomato and goat cheese bruschetta	275
With rucola, capers and parmesan shavings	
Cheese platter with celery sticks, cheese cracker, and Californian grapes	600

Cold meat platter with fresh mozzarella, prunes and walnuts	650
Pan-fried scallops with sambucca marinated melon, foie gras and fennel	475
Bruleed foie gras - fig and wine reduction ,melba toast	500

FRESH HAND ROLLED WOOD FIRED PIZZAS

Pizza margherita -tomato and mozzarella	490
Pizza al funghi Tomatosauce, mushrooms, garlic and mozzarella	490
Pizza al pomodoro fresco Tomato, garlic, chilli, mozzarella	490
Pizza marinara Tomato, anchovies, garlic, oregano and mozzarella	490
Pizza frutti de mare With assorted seafood	525
Pizza ortolana With zucchini, peppers, mushroom, olive, and mozzarella	490
Pizza healthana Dots of tomato sauce, oregano and seasalt (no cheese)	450
Pizza al salumi With mortadella, pepperoni, chorizo and parma ham	500
pizza quarto fromaggi Four cheeses	500

Add on toppings will be charged extra

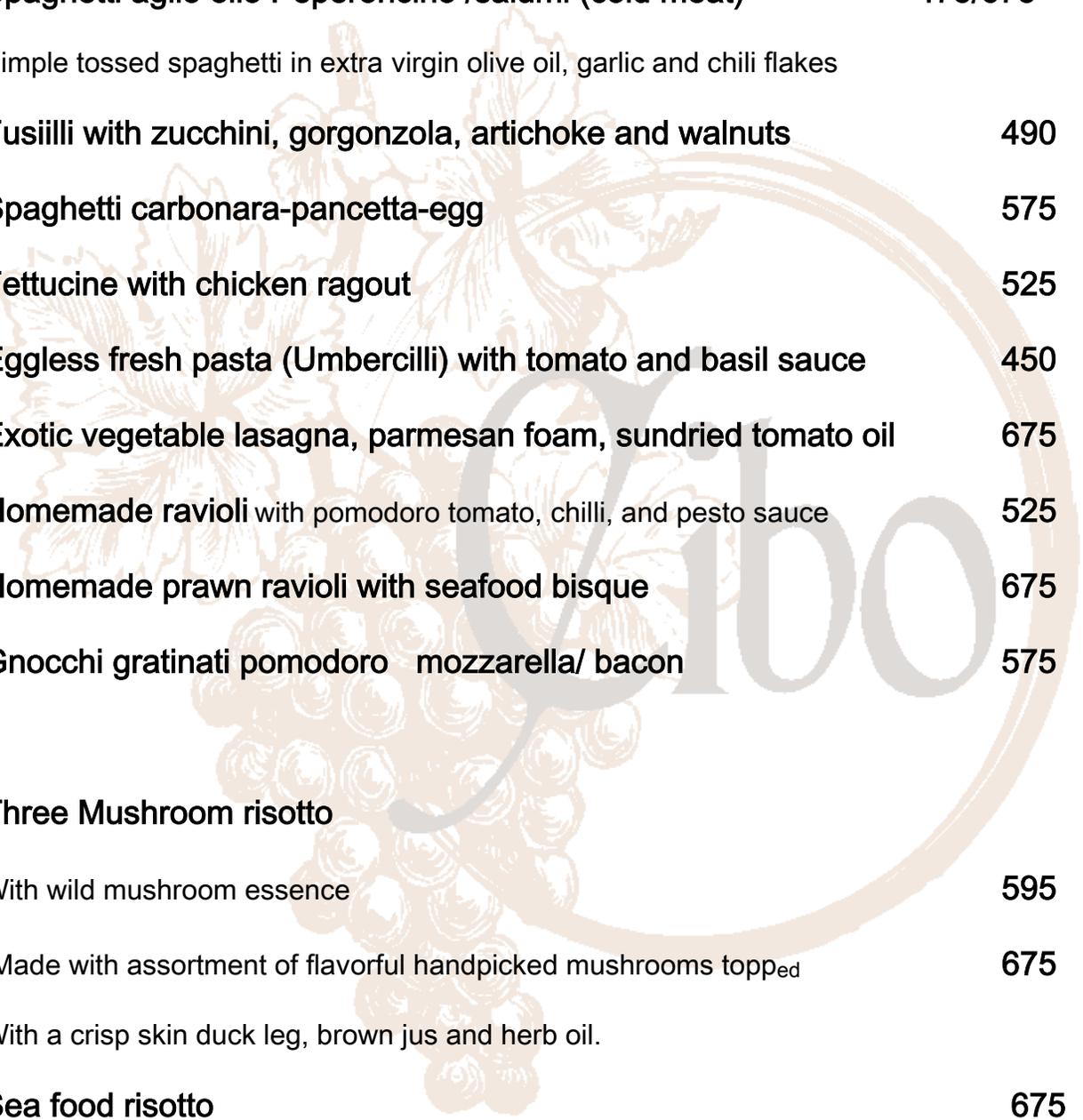
SALADS

Caesar salad with toasted croutons, creamy parmesan dressing	275
Non veg. Crispy bacon and cold meat /lime chilli prawn/marinated chicken	325
Feta, apple and mixed greens toasted pine nuts, sundried tomato dressing	275
Beetroot and goat cheese salad. arugula, and sundried tomato dressing	375
Caprese salad -fresh tomato, young mozzarella and pesto	450
Mediterranean salad -olives, capers, balsamic dressing, parmesan shavings	350
Parma , melon and rucola salad –extra virgin olive oil	350

SOUPS

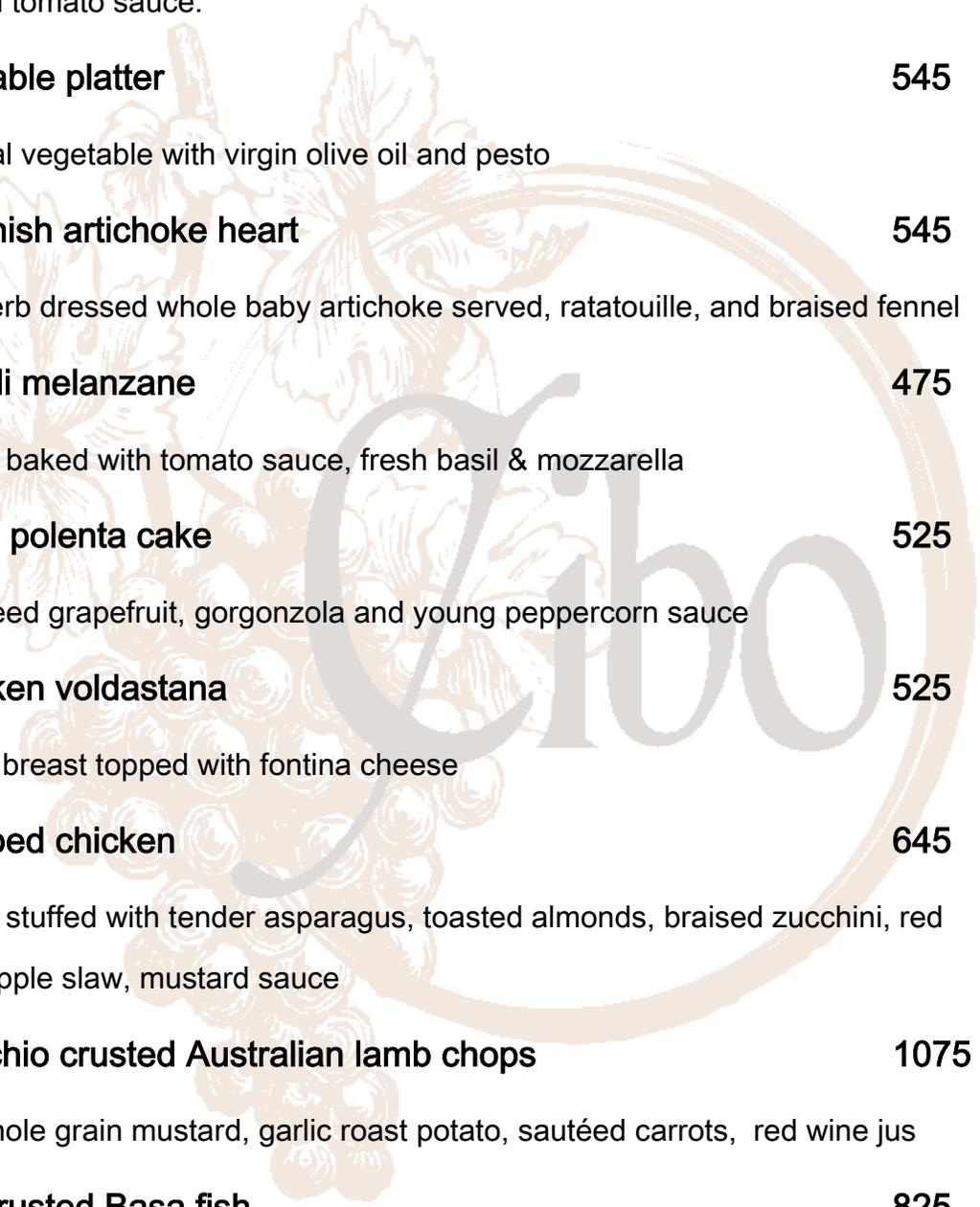
Farm house Minestrone	275
A traditional Italian tomato soup with assorted vegetables	
Smoked tomato soup	275
With garlic bread	
Seafood bisque	375
With calamari, prawn, fish and Nz green lip mussel	
Gazpacho -chilled tomato and cucumber soup	250

PASTAS AND RISOTTOS



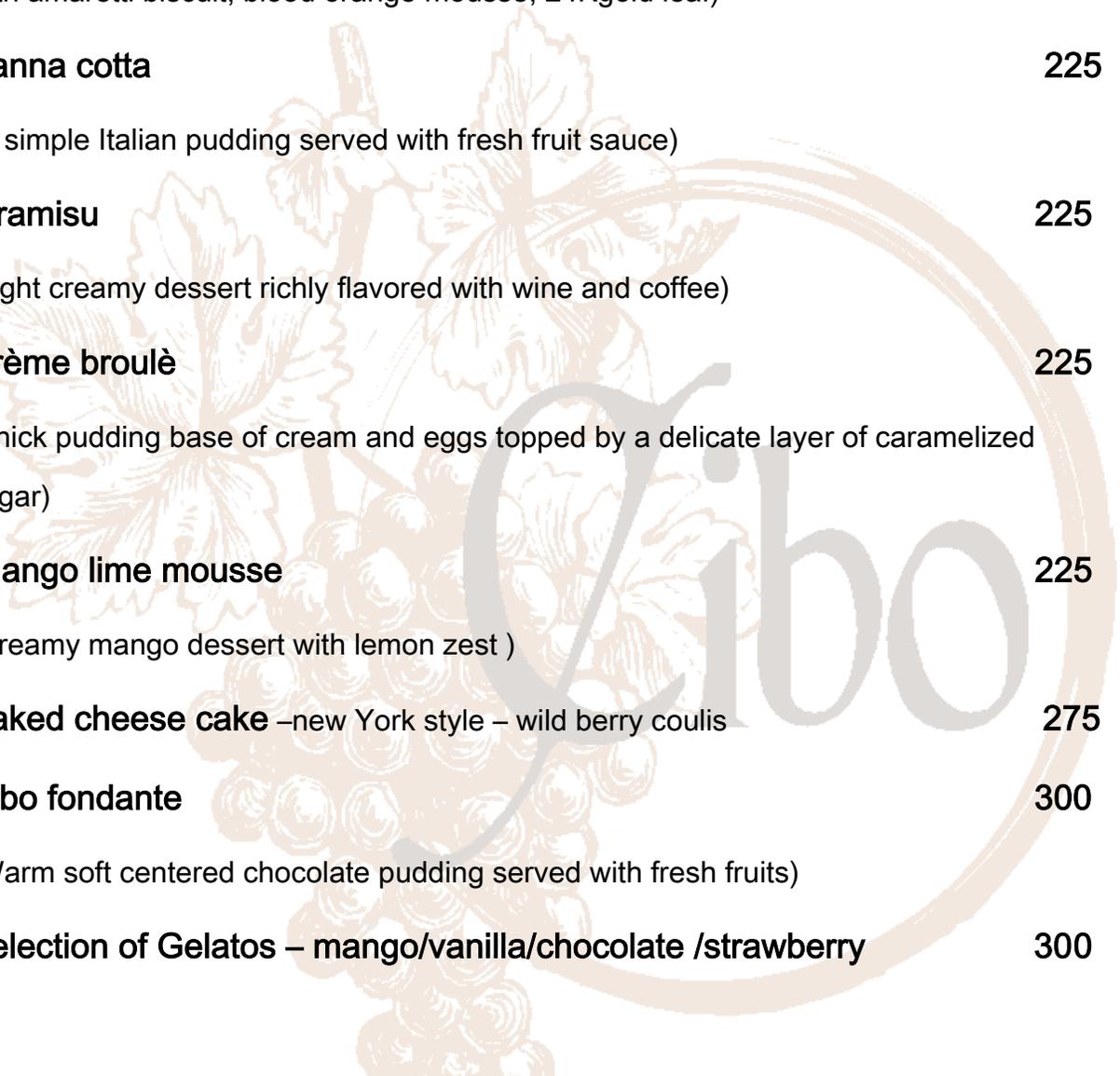
Spaghetti aglio olio Peperoncino /salumi (cold meat)	475/675
Simple tossed spaghetti in extra virgin olive oil, garlic and chili flakes	
Fusiilli with zucchini, gorgonzola, artichoke and walnuts	490
Spaghetti carbonara-pancetta-egg	575
Fettucine with chicken ragout	525
Eggless fresh pasta (Umbercilli) with tomato and basil sauce	450
Exotic vegetable lasagna, parmesan foam, sundried tomato oil	675
Homemade ravioli with pomodoro tomato, chilli, and pesto sauce	525
Homemade prawn ravioli with seafood bisque	675
Gnocchi gratinati pomodoro mozzarella/ bacon	575
Three Mushroom risotto	
With wild mushroom essence	595
Made with assortment of flavorful handpicked mushrooms topped	675
With a crisp skin duck leg, brown jus and herb oil.	
Sea food risotto	675
(Prawn, calamari, green lip Nz mussels with shell fish bisque)	

HOT ENTRÉE



Homemade crepes	525
Mushroom and tomato sauce.	
Exotic vegetable platter	545
Grilled seasonal vegetable with virgin olive oil and pesto	
Braised Spanish artichoke heart	545
Olive oil and herb dressed whole baby artichoke served, ratatouille, and braised fennel	
Parmigiana di melanzane	475
Fried eggplant, baked with tomato sauce, fresh basil & mozzarella	
Pizziola style polenta cake	525
Artichoke, bruleed grapefruit, gorgonzola and young peppercorn sauce	
Stuffed Chicken voldastana	525
Grilled chicken breast topped with fontina cheese	
Parma wrapped chicken	645
Chicken breast stuffed with tender asparagus, toasted almonds, braised zucchini, red cabbage and apple slaw, mustard sauce	
Salted Pistachio crusted Australian lamb chops	1075
With French whole grain mustard, garlic roast potato, sautéed carrots, red wine jus	
Chermoula crusted Basa fish	825
Vietnamese fresh water fish, sautéed spinach, lemon, fennel and olive oil emulsion	
Tenderloin	700
Whipped potato, grilled vegetable, chorizo, gorgonzola and fresh peppercorn sauce	

DESSERTS



Chocolate bonnet	325
(Piedmont style classical homemade dessert of bitter chocolate, and caramel served with amaretti biscuit, blood orange mousse, 24K gold leaf)	
Panna cotta	225
(A simple Italian pudding served with fresh fruit sauce)	
Tiramisu	225
(Light creamy dessert richly flavored with wine and coffee)	
Crème brûlée	225
(Thick pudding base of cream and eggs topped by a delicate layer of caramelized sugar)	
Mango lime mousse	225
(Creamy mango dessert with lemon zest)	
Baked cheese cake –new York style – wild berry coulis	275
Cibo fondante	300
(Warm soft centered chocolate pudding served with fresh fruits)	
Selection of Gelatos – mango/vanilla/chocolate /strawberry	300

*Government Taxes As Applicable

*Prices Mentioned Are Exclusive Of Taxes

*We Levy 5% Service Charge

*Chef Note-Since We Work With The Freshest Raw-Materials

Excuse Us In Case Non Availability