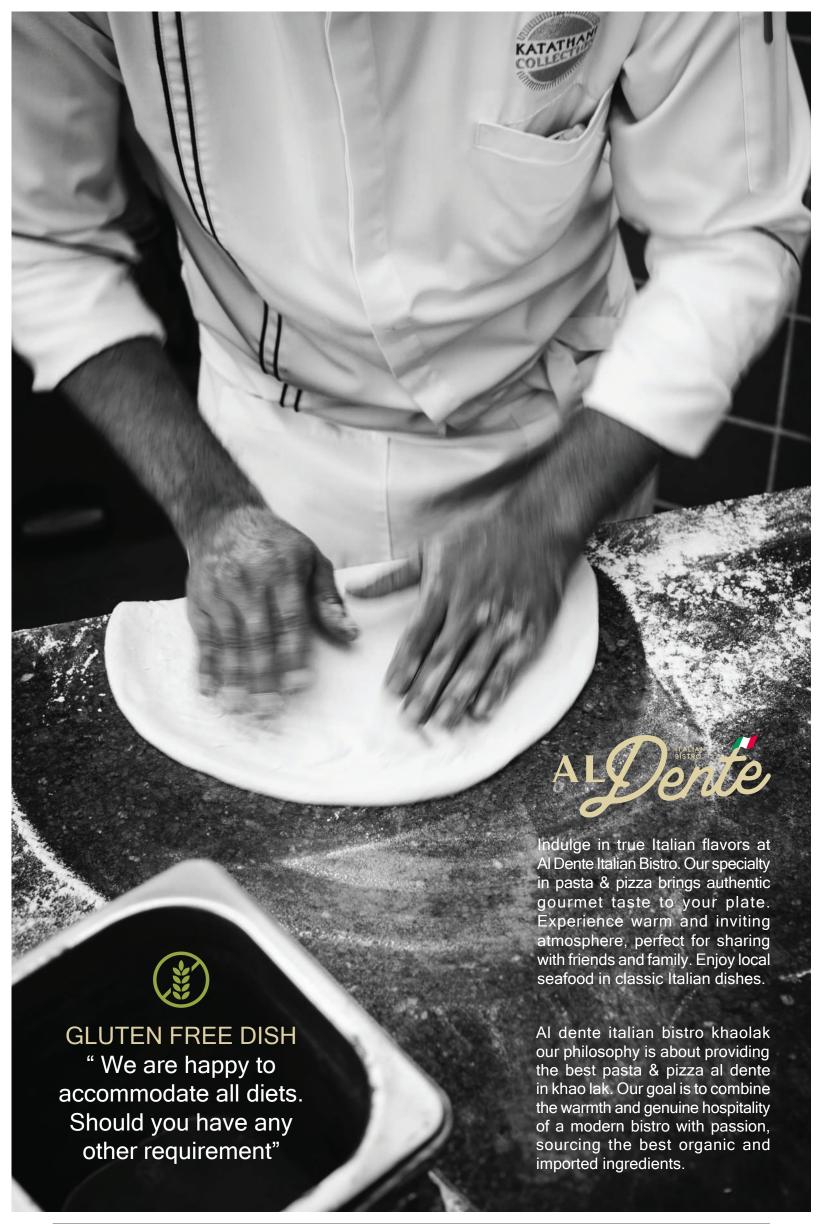
ALD ente

ALS ente















## INSALATE





Classic Caprese of imported mozzarella and cherry tomatoes. Served with fresh basil, basil pesto sauce, sundried tomato pesto and balsamic reduction. Topped with wild rocket and balsamic dressing

## 340.-

### **DI CESARE** (15 min)

Classic Caesar salad with crispy bacon and Parmesan. Served with grilled Cajun- marinated chicken breast and sundried tomato sauce

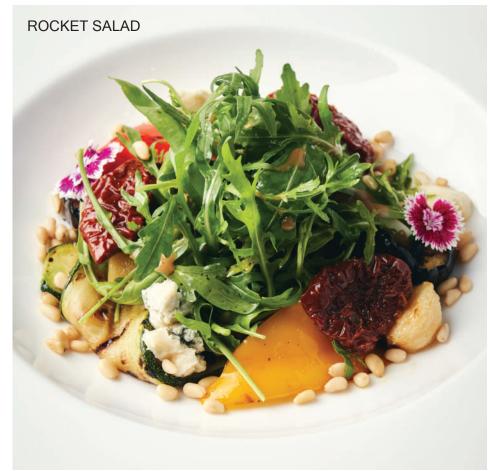
## **320.**-



## **INSALATA GRECA**

Traditional Greek salad of plum tomatoes, bell peppers, onions, cucumbers, olives and Feta cheese. Dressed with extra virgin olive oil and red wine vinegar

250.-



## **INSALATA MISTA**

Mixed green salad and vegetables. Served with truffle-tomato vinaigrette, black olives and Parmesan

250.-



## **ROCKET SALAD**

Grilled vegetable and rocket salad dressed with Balsamic vinaigrette. Served with garlic confit, Gorgonzola, Parmesan shavings, pine nuts and sundried tomatoes



## LEPASTE

(Your choice of spaghetti, penne, fusilli, angel hair or Linguine)

# PASTE speciali

### Tortellini

A ring-shaped Italian originally from the Italian region of Emilia (in particular Bologna and Modena). pasta stuffed with cheese or meat that is most traditionally served in broth (in brodo), though other sauces-including those made from tomato, mushroom, or meat-are also popular.

### Ravioli

Consist of a wrapping made of egg pasta that can be filled with various ingredients like meat, ricotta cheese and vegetables.

### GNOCCHI

made of cooked mashed potatoes, flour and eggs.

### **PAPPARDELLE**

Wide pasta "ribbons" made from pasta dough with eggs.





## **ALLE VONGOLE**

Fresh Venus clams from the Andaman Sea cooked with tomatoes, garlic, white wine and olive oil. Finished with fresh parsley

320.-



## ARRABBIATA 🌙

Spicy sauce made with Italian San Marzano tomatoes, fresh basil and chili. Topped with Parmigiano Reggiano

**250.**-



**ALLA CARBONARA**Original Italian recipe with imported bacon, eggs and a touch of cream. Topped with crispy bacon and Pecorino cheese

300.-



## **ALLA AMATRICIANA**

SALMONE E OLIVE

Norwegian smoked salmon

and black olives in shallot-

saffron cream sauce

Italian bacon, San Marzano tomatoes and onions. Topped with Pecorino cheese

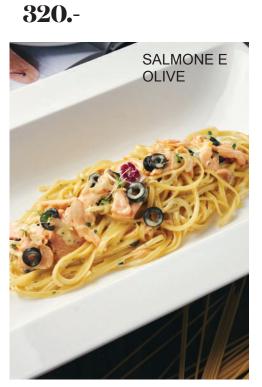
290.-



## AI FRUTTI DI MARE

Mixed local fresh seafood in a classic tomato and garlic marinara sauce

400.-







ALLE VONGOLE

### **ALLA BOLOGNESE**

Italian pancetta and selected cut of beef and pork in homemade Bolognese sauce. Topped with Parmigiano Reggiano

## **LE PASTE**



With a trio of sauces: San Marzano tomato sauce, Parmesan cream sauce and Italian basil pesto sauce

280.-

AGLIO, OLIO E GAMBERI SEVO oil, garlic with red chili and prawns

320.-

## FUSILLI ALLA NDUJA CALABRA 🤳

Imported soft spicy Calabrian sausage. In a rich San Marzano tomato and oregano sauce. Along with a bell pepper scented spicy sauce. Topped with Parmigiano Reggiano

370.-







## FUNGHI E PROSCIUTTO

Mixed wild mushrooms and carved ham in a cream sauce



## PASTE SPECIALI



## TORTELLINI FUNGHI, TARTUFO E RICOTTA

Homemade tortellini stuffed with champignon mushroom served with truffle cream sauce. Topped with Parmesan cheese

410.-



RAGU D'OCA
Homemade pappardelle
with slow-cooked duck
ragout. Topped with
Parmesan cheese







## PASTE SPECIALI



GNOCCHI ALLA SORRENTINA Homemade potato gnocchi with San Marzano tomatoes, fresh basil and fresh mozzarella

**350.**-





GNOCCHI CON AGNELLO Homemade potato gnocchi with slow-cooked Australian lamb ragout. Topped with Parmesan cheese



## **I SECONDI**





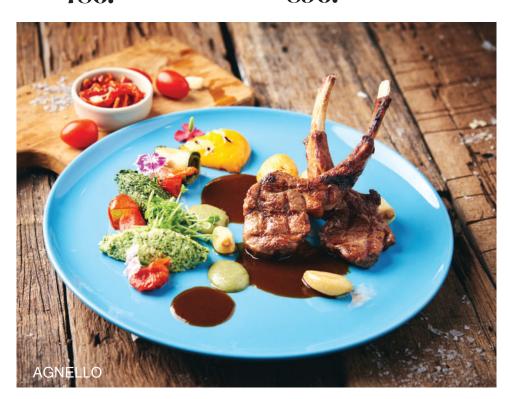
**AGNELLO**Grilled Australian lamb rack. Served with its own red wine gravy, garlic confit, buttered potatoes, seasonal vegetables and peppermint sauce

**780.**-



FILETTO
AL PEPE ROSA
Grilled Australian Angus beef tenderloin (200 g). Served with pink peppercorn sauce,grilled Errinji mushrooms, baby potatoes and grilled vegetables

890.-





### **FILETTO DI MAILE** AL PEPE VERDE

Pork Fillet Mignon wrapped with bacon. Served with green pepper cream sauce, sautéed spinach, baby potatoes and grilled vegetables, edamame beans and pan fried green chili

















## **I DOLCI**



crème brulée in coconut. Served with seasonal fruits

240.-



## **PROFITEROLES**

Homemade profiteroles filled with Chantilly sauce and covered with dark chocolate mousse.

## 230.-

## AFFOGATO AL CAFFE'

Homemade vanilla ice cream topped with hot espresso coffee

## **220.**-

## FRUTTA DI STAGIONE

Mixed seasonal fruits

## 140.-

## I GELATI

Selection of homemade organic ice cream and sorbets: chocolate, vanilla, strawberry, rum raisin and mango

**90** / **scoop** 

## MOUSSE DI RICOTTA Imported Ricotta mousse served with crumbled

Amaretti biscuits and Amarena bitter cherries

230.-





## TORTA AL FORMAGGIO

Classic cheesecake with Amarene sour cherries and seasonal fruits





# ALS ente

