



Zuppa – Antipasto – Insalata

Res Carpaccio

Thinly Sliced Black Peppered, Angus Beef, Tenderloin Carpaccio, Crispy Leeks and finished with balsamic lemon reduction

Traditional Rustic Roman Minestrone

Hearty roasted Roma tomatoes and vegetable soup with fusilli and beans

Capresso

Buffalo Mozzarella, Organic basil leaves, vine ripened tomato rounds, freshly ground black peppercorns and Italian extra virgin olive oil

Caesar Salad and Chicken

Traditional Romaine lettuce leaves, Herb croutons tossed in Classic anchovy Caesar dressing

PIZZAS

Napolitano

Extravaganza of Green Olives, Black Olives, Capers and Anchovies

Pepperoni

Loads of Pepperoni and zesty tomato sauce shredded whole milk mozzarella

Margherita

Hand-cut Sliced Tomato, Fresh Basil, Oregano and Imported Italian Mozzarella

Vegana

Tomato, Ruccula and Caramelized Onions (no cheese)

Marinara Linguine

Linguine Pasta with imported extra virgin Olive Oil, sweet organic basil, tomato sauce and Seafood

Beef Basilica

Grilled Black Angus Beef Fillet Medallions, Fussily Pasta, Pomodoro and Sicilian caponata

Fish of the Day

With a delicious Piccata Sauce (dried tomato, capers, artichokes, English lemon, red onion, white wine, parsley, salt and pepper)

Dolce

Tiramisu

Almonds Panna Cotta with Orange Caramel

Passion Fruit Zabaglione