

ANTIPASTI

STARTERS

SAUTÉ VONGOLE 18

FRESH CLAMS SAUTEED IN A SAVORY WHITE WINE SAUCE SERVED WITH GRILLED BREAD

CALAMARI FRITTI 20

DEEP FRIED CALAMARI SERVED WITH MARINARA SAUCE

PROSCIUTTO E MELONE 20

THINLY SLICED ITALIAN PARMA HAM SERVED WITH FRESH ROCK MELON

CAPRESE 21

BUFFALO MOZZARELLA AND TOMATO WITH FRESH BASIL LEAVES

CARPACCIO CARNE 21

PAPER THIN SLICES OF FRESH BEEF SERVED WITH ROCKET, SHAVED PARMESAN AND CHERRY TOMATOES

SCAMORZA AFFUMICATA CON PROSCIUTTO 21

GRILLED SMOKED SCAMORZA CHEESE WRAPPED IN ITALIAN PARMA HAM

MELANZANE CON BURRATA 21

OVEN BAKED EGGPLANT SERVED WITH FRESH BURRATA AND CHERRY TOMATOES

BURRATA PUGLIESE 38

FRESH WHOLE BURRATA CHEESE (250G) SERVED WITH PARMA HAM AND TOMATO SLICES ON A BED OF ARUGULA

ANTIPASTO ITALIANO (4 TO SHARE) 55

BURRATA CHEESE AND THREE COLD CUTS SERVED WITH SUNDRIED TOMATOES, OLIVES AND ARUGULA

ZUPPE E INSALATE

SOUP & SALADS

ZUPPA DEL GIORNO 10

SOUP OF THE DAY

INSALATA DI MISTA 14

MESCLUN SALAD WITH SHAVED PARMESAN AND CHERRY TOMATOES

INSALATA DI SPINACI 16

FRESH SPINACH WITH FETA CHEESE, MANDARIN ORANGES, SUNDRIED TOMATOES AND PINE NUTS

INSALATA DI BABARBIETOLA 17

MIXED SPINACH-ARUGULA WITH ROASTED BEETROOT, FRESH GOAT CHEESE CRUMBLE AND CANDIED WALNUTS

INSALATA DI CAVOLO 17

FRESH KALE WITH ROASTED BUTTERNUT SQUASH, CRANBERRIES, GRATED PECORINO AND CRUSHED TOASTED ALMONDS

LE NOSTRE PASTE & RISOTTI

OUR PASTAS & RISOTTOS

PENNE POMODORO 19

PENNE PASTA WITH FRESHLY CHOPPED TOMATOES, GARLIC, MARINARA SAUCE AND FRESH BASIL

SPAGHETTI VONGOLE 23

SPAGHETTI WITH CLAMS IN A WHITE WINE SAUCE

LINGUINE FRUTTI DI MARE 26

LINGUINE WITH CALAMARI, CLAMS AND SHRIMP SERVED AGLIO OLIO STYLE

FARFALLE SALMONE PESTO 26

FARFALLE WITH PIECES OF FRESH SALMON TOSSED IN A BASIL PESTO SAUCE

TAGLIATELLE BOLOGNESE 24

LONG FLAT RIBBONS OF HOMEMADE FRESH PASTA SERVED WITH BEEF RAGU

CAVATELLI CON PROSCIUTTO E SPINACI 25

HOMEMADE SHELL PASTA WITH SPINACH AND PARMA HAM IN A BUTTER SAGE SAUCE

PAPPARDELLE BOSCAIOLA 26

HOMEMADE FRESH FLAT PASTA WITH PORCINI MUSHROOMS, BACON AND ITALIAN SAUSAGE IN A PINK SAUCE

ORECCHIETTE SALSICCIA BROCCOLI 22

ORECCHIETTE WITH SAUSAGE AND BROCCOLI TOSSED IN GARLIC AND CHILLI

PANSOTTI BURRATA 26

HOMEMADE EGG PASTA STUFFED WITH FRESH BURRATA SERVED WITH FRESH TOMATOES AND BASIL

RAVIOLI RICOTTA E SPINACI 25

HOMEMADE RAVIOLI STUFFED WITH RICOTTA AND SPINACH IN TOMATO SAUCE WITH MELTED MOZZARELLA AND FRESH BASIL

CANNELLONI NAPOLETANA 24

FRESH MINCED BEEF ROLLED INTO HOMEMADE FLAT PASTA SHEETS, OVEN BAKED IN TOMATO SAUCE, MOZZARELLA AND PARMESAN

LINGUINE GAMBERO 33

LINGUINE WITH KING PRAWNS AND SCALLOP IN A SEAFOOD-TOMATO SAUCE

RISOTTO FUNGHI PORCINI TARTUFO NERO 26

ARBORIO RICE WITH PORCINI MUSHROOMS AND BLACK TRUFFLE CREAM

RISOTTO ALLA PESCATORA 24

ARBORIO RICE WITH SEAFOOD SIMMERED IN A RICH SEAFOOD-TOMATO SAUCE

** GLUTEN-FREE PASTA AVAILABLE FOR SUBSTITUTION

PRICES ARE NOT INCLUSIVE OF 10% SERVICE CHARGE AND GOVERNMENT TAXES

I NOSTRI SECONDI

OUR MAINS

POLLETTO DIAVOLA 27

GRILLED SPRING CHICKEN SEASONED WITH ROSEMARY AND SERVED WITH ROASTED POTATOES AND FRESH ARUGULA

FILETTO DI SALMONE 29

HERB-ENCRUSTED GRILLED SALMON WITH FRESH ASPARAGUS AND MASHED POTATOES

GRIGLIATA GAMBERI E CALAMARI 29

FRESH BIG PRAWN AND WHOLE CALAMARI, CHARCOAL-GRILLED AND SERVED WITH LEMON DRESSING AND FRESH ARUGULA

OSSOBUCO DI MANZO 33

SLOW BRAISED VEAL SHANK SERVED WITH POLENTA

PANCETTA DI MAIALE ALLA GRIGLIA 30

CHARCOAL GRILLED PORK BELLY, SERVED WITH SAUTEED POTATOES, ONIONS, MUSHROOMS AND BAROLO WINE SAUCE

COSTATELLE D'AGNELLO 35

CHAR-GRILLED LAMB CUTLETS IN A RED WINE-MINT SAUCE, SERVED WITH MASHED POTATOES AND CRISPY KALE LEAVES

FILLETTO AL PEPE VERDE (250GMS) 42

CHAR-GRILLED BEEF TENDERLOIN WITH GREEN PEPPERS SAUCE, ROASTED POTATOES AND GRILLED VEGETABLES

BISTECCA ALLA FLORENTINA 160 (SUBJECT TO AVAILABILITY)

CHAR-GRILLED 1 KG T-BONE STEAK, SERVED WITH ROASTED POTATOES AND GRILLED VEGETABLES

GRIGLIAT E SPECIALITA

CHARCOAL-GRILLED SPECIALS

SEAFOOD PLATTER 80

2 TO SHARE

2 SCALLOPS

2 ENTIRE CALAMARI

1 SALMON FILLET

2 KING PRAWNS

SERVED WITH GRILLED MIXED SEASONAL VEGETABLES

MEAT PLATTER 80

2-3 TO SHARE

1 BEEF TENDERLOIN

1/2 SLAB OF PORK BELLY

1/2 SPRING CHICKEN

1 ITALIAN SAUSAGE

SERVED WITH ROASTED POTATOES, GRILLED MIXED VEGETABLES AND BAROLO WINE SAUCE ON THE SIDE

CONTORNO

SIDES

STEAMED BROCCOLI 5

SAUTEED SPINACH 7

ROASTED POTATOES 8

BUTTERED ASPARAGUS 8

LE NOSTRE PIZZE ROSSE

OUR RED PIZZAS

PIZZA MARGHERITA 18

PIZZA WITH TOMATO AND MOZZARELLA

PIZZA MARGHERITA CON BUFALA 23

PIZZA WITH TOMATO AND BUFFALO MOZZARELLA

PIZZA BURRATA 28

PIZZA WITH CREAMY BURRATA CHEESE, SWEET OVEN ROASTED TOMATOES, FRESH BASIL AND OREGANO

PIZZA NAPOLETANA 21

PIZZA WITH TOMATO, MOZZARELLA, CAPERS AND ANCHOVIES

PIZZA BOSCAIOLA 24

PIZZA WITH TOMATO, MOZZARELLA, PORCINI MUSHROOMS AND ITALIAN SAUSAGE

PIZZA CAPRICCIOSA 24

PIZZA WITH TOMATO, MOZZARELLA, MUSHROOM, COOKED HAM AND ARTICHOKES

PIZZA ORTOLANA 20

PIZZA WITH TOMATO, MOZZARELLA AND MIXED VEGETABLES

PIZZA PROSCIUTTO E FUNGHI 23

PIZZA WITH TOMATO, MOZZARELLA, COOKED HAM AND MUSHROOMS

PIZZA DIAVOLA 24

PIZZA WITH TOMATO, MOZZARELLA, SALAMI AND CHILLI

PIZZA POLLO 21

PIZZA WITH TOMATO, MOZZARELLA, CHICKEN AND AVOCADO

PIZZA APPETITOSA 25

PIZZA WITH TOMATO, MOZZARELLA, SALAMI, SPICY OLIVES AND SHAVINGS OF PARMESAN

PIZZA CON RUCOLA 26

PIZZA WITH TOMATO, MOZZARELLA, ARUGULA, PARMA HAM AND SHAVINGS OF PARMESAN

PIZZA PORCHETTA 26

PIZZA WITH TOMATO, MOZZARELLA, TALEGGIO AND ROAST PORK

LE NOSTRE PIZZE BIANCHE

OUR WHITE PIZZAS

PIZZA BELLA PIZZA 26

OUR SIGNATURE! PIZZA WITH MOZZARELLA, RICOTTA, SALAMI AND SAUTÉED SPINACH

PIZZA QUATTRO FORMAGGI 24

PIZZA WITH FOUR CHEESES

PIZZA MASCARPONE 26

PIZZA WITH MOZZARELLA, MASCARPONE, MUSHROOMS AND BLACK TRUFFLE OIL

PIZZA SALMONE 24

PIZZA WITH MOZZARELLA, SMOKED SALMON, MASCARPONE CHEESE AND SAUTÉED SPINACH

DOLCI DESSERTS

TIRAMISU 10

MASCARPONE CHEESE CAKE

PANNACOTTA 10

VANILLA CUSTARD SERVED WITH MIXED BERRIES

TORTA SBRISOLONA DI MELE 12

APPLE CRUMBLE WITH VANILLA ICE CREAM

TORTA AL CIOCCOLATO 12

VALRHONA CHOCOLATE CAKE

AFFOGATO AL CAFFÉ 10

VANILLA GELATO WITH A SHOT OF ESPRESSO

GELATO / SORBETTO 6PER SCOOP

ITALIAN ICE CREAM AND SORBET

FORMAGGI 18

SELECTION OF 3 ARTISANAL CHEESES SERVED WITH
CRACKERS AND DRIED FRUIT

COLD BEVERAGES

COKE / COKE LIGHT / SPRITE 4

JUICES - ORANGE/ LIME/ CRANBERRY/ PINEAPPLE 4.5

ARANCIATA ROSSA (BLOOD ORANGE) 5

CHINOTTO (CITRUS) 5

SAN BENEDETTO SPARKLING WATER 7

SAN BENEDETTO STILL WATER 7

FRESHLY SQUEEZED ORANGE JUICE 7

HOT BEVERAGES

COFFEE 5

ESPRESSO 5

DOPPIO ESPRESSO 5

CAPPUCCINO 6

CAFFÉ LATTE 6

ESPRESSO CORRETTO 9

IRISH COFFEE 11

CHAMOMILE 6

PEPPERMINT 6

EARL GREY 6

ENGLISH BREAKFAST 6

ALCOHOLIC BEVERAGES

ITALIAN LIQUORS 9

AMARETTO / GRAPPA / LIMONCELLO /
SAMBUCA / CAMPARI

LIQUORS 11

COINTREAU / GRAND MARNIER / BAILEYS / KAHLUA
/ WHISKIES / GIN / VODKA / BRANDY / RUM /
TEQUILA

BEER BY BOTTLE 12

PERONI / MENABREA / HOEGAARDEN / ASAHI /
TIGER

BELLA PIZZA TREAT 12

MARTINI BIANCO, PINEAPPLE JUICE, AND GRENADINE

COSMOPOLITAN 12

VODKA, COINTREAU, CRANBERRY AND LIME JUICE

MARGARITA 13

TEQUILA, COINTREAU AND LIME JUICE

MARTINI 14

GIN AND DRY VERMOUTH

DAIQUIRI 14

RUM, LIME JUICE AND SUGAR

ITALIAN BREEZE 14

CAMPARI, LIME JUICE AND APPLE JUICE

PINA COLADA 14

MALIBU RUM, CREAM AND PINEAPPLE JUICE

ITALIAN NEGRONI 15

MARTINI ROSSO, CAMPARI AND GIN

GODFATHER 15

WHISKY AND AMARETTO SERVED WITH A CHERRY

LIMONCELLO MOJITO 15

LIMONCELLO, MINT LEAVES, LIME JUICE, SUGARCANE

MOJITO 15

WHITE RUM, MINT LEAVES AND LIME JUICE AND
SODA WATER

ITALIAN APEROL SPIRIT 16

PROSECCO AND APEROL SODA

LONG ISLAND TEA 18

VODKA, RUM, GIN, COINTREAU, LIME JUICE AND COKE