

ISOLETTA

SPARKLING WINE 125ml  
Nino Franco Prosecco 18

CHAMPAGNE 125ml  
Laurent Perrier, La Cuvée Brut 28  
Laurent Perrier, Brut Rosé 32

WHITE WINE 150ml  
2017 Le due Torri, Pinot Grigio  
Tenuta le Coccie, Grave DOC, Italy 15

2015 La Colonia Torrontés  
Bodega Norton Mendoza, Chile 17

2017 Vicars Choice Sauvignon Blanc  
Saint Clair, Marlborough, New Zealand 17

2017 First Lady, unoaked Chardonnay  
Warwick, Western Cape, South Africa 19

ROSE WINE 150ml  
2016 Tenuta Guado al Tasso  
Scalabrone Rosato, Bolgheri DOC, Italy 23

2017 Château les Valentines  
Côtes de Provence, France 24

RED WINE 150ml  
2015 Baglio del Sole Nero d'Avola,  
Feudi del Pisciotto, Sicily IGT, Italy 20

2014 Stonehorse, GSM-Blend, Kaesler  
Barossa, Australia 21

2017 Mr. P., Pinot Noir, Iona  
Elgin, South Africa 23

2015 Peppoli, Chianti Classico DOCG  
Antinori, Tuscany, Italy 25

SWEET WINE 90ml  
2017 Schloss Gobelsburg, Riesling, Auslese  
Kamptal, Austria 23

PORT WINE 90ml  
NV Niepoort, The Senior Tawny Port  
Douro, Portugal 16

SHERRY 90ml  
'Solera Reserva' Pedro Ximenez  
Emilio Lustau, San Emilio Sherry, Spain 12

GRAPPA 40ml

Alexander Bianca 9

Moscato Alexander 10

Nonino Chardonnay Barrique 12

Castellare 14

Nonino Antica Cuvée 16

Nonino Vendemmia 21

Ornellaia 24

ZUPPA MANTOVANA (D)(V)(G) 18  
Pumpkin soup from Lombardy  
croûtons, cream cheese

MELANZANE ALLA PARMIGIANA (D)(V) 20  
Baked layered eggplants, tomato sauce  
parmesan cheese

CASONCELLI IN BRODO 18  
Stuffed ravioli, minced beef  
chicken broth, vegetable julienne

ASPARAGI CON BAGNA CAUDA (D) 24  
Sautéed asparagus, 36 months parmesan cheese  
caper sauce, anchovies, cream

REEF FISH CARPACCIO (R) 28  
Sliced reef fish, oregano  
chilli flake, lemon dressing, arugula

TAGLIERE CON GNOCCHO FRITTO (P)(D)(G) 34  
Italian ham culatello, deep fried gnocchi  
shaved parmesan cheese, marinated olives

TARTARE DI TONNO (R) 29  
Marinated diced tuna, mayonnaise, chop shallot  
tomato, mix greens, orange segments, olives

CARPACCIO DI MANZO (D) 35  
Sliced Kobe beef, truffle, mix lettuce  
Parmesan shavings, greens

STROZZAPRETI CON GORGONZOLA E NOCI (D)(N)(G) 28  
Tossed strozzapreti, gorgonzola cream sauce  
hazelnut

PAPPARDELLE AL RAGÚ (D)(G) 34  
Tossed pappardelle pasta  
lamb ragout, grated parmesan

BUCATINI ALLA CARBONARA DI MARE (G)(S) 36  
Bucatini pasta, sea urchin, garlic  
extra virgin olive oil

TAGLIOLINI AL TARTUFO (D)(G) 38  
Homemade tagliolini, butter black truffle  
parmesan cheese, cream pea sauce

FARRO MANTECATO (P)(D)(G) 32  
Farro, crispy bacon, tossed asparagus  
milk cream, parmesan cheese

PACCHERI ALLO SCOGLIO (SP)(A)(G)(S) 36  
Tossed paccheri, stewed fish, baby octopus  
calamari, mussels, clams, white wine

SPAGHETTI ALLE VONGOLE E BOTTARGA (SP)(G)(S) 36  
Spaghetti, vongole, grated bottarga

RISOTTO AL TARTUFO (D)(G) 42  
Truffle flavored risotto, crispy parmesan

PETTO DI POLLO PAN FRIED 42  
Chicken breast, green peas purée  
rosemary potato

CONTROFILETTO ALLA GRIGLIA 55  
Grilled rib-eye steak, horse radish sauce  
sautéed mushrooms

SALTIMBOCCA ALLA ROMANA (P)(G) 45  
Pan fried sliced veal, sage, Parma ham  
butternut mash, asparagus

SCOTTADITO ALLA GRIGLIA (G) 60  
Marinated grilled lamb chops  
pomegranate fregula, garlic  
mustard cream sauce

REEF FISH ALLA LIVORNESE (G) 40  
Pan fried reef fish, red onion  
capers, lemon juice, deep fried zucchini

FRITTO MISTO (G) 60  
Batter fried calamari, shrimps  
reef fish, vegetables  
honey mustard mayonnaise

SEARED TUNA (R) 49  
Seared tuna, balsamic onion  
sundried tomato, olive tapenade  
mix green salad

GAMBERONI GRATINATI (G)(D) 60  
Gratinated prawns, mix lettuce  
turmeric parmesan cream



MARGHERITA (V)(D) 25  
Tomato sauce, mozzarella, basil

PEPERONI (P)(D)(SP) 30  
Tomato, mozzarella, spianata calabrese

PARMA (P)(D) 30  
Tomato, buffalo mozzarella, arugula,  
Prosciutto di Parma riserva

VALENTINO (N)(D) 48  
Tomato, mozzarella, carne salada  
10 years aged balsamic vinegar  
parmigiano reggiano, black truffle  
rucola pesto

All pizza are available with thin or thick base and / or gluten free

TONNO E CIPOLLA (S)(D) 30  
Tomato sauce, mozzarella, tuna, onion  
basil leaves

BUFALINA (D)(V) 30  
Tomato sauce, cherry tomatoes  
campana buffalo mozzarella, basil

MISTO MARE (S)(D) 35  
Tomato sauce, mozzarella, reef fish  
clams, mussels, shrimp

4 STAGIONI (P)(D) 30  
Tomato sauce, mozzarella, cooked ham  
black olives, artichokes, mushrooms

All pizza are available with thin or thick base and / or gluten free

Greens sautéed 7  
Parmesan mash 7  
Baby beetroot 7

Village salad 7  
Rucola-parmesan 7

SIDES

CAPRESE CHOCOLATE <sup>(D)(N)(A)</sup> 17  
Chocolate almond cake  
chocolate ganache  
chocolate soil, vanilla cream

TARTUFO <sup>(D)</sup> 17  
Chocolate ice cream,  
vanilla ice cream, raspberry sorbet  
chocolate feuilletine, raspberry rocks

VANILLA PANACOTTA <sup>(D)</sup> 17  
Strawberry compote  
thyme tuile, vanilla crumble  
meringue

TIRAMISU <sup>(D)(A)</sup> 17  
Mascarpone cream, cocoa dust  
toasted coffee beans  
lady finger

GELATO <sup>(D)</sup> 4  
House-made Ice cream  
frozen yoghurt or sorbet  
ask for the flavors of the day

BABA NAPOLETANO <sup>(D)(A)</sup> 17  
Passion cream  
mango passion soup

## STARTER

Gnocco fritto and salami Milano (G)(P)	6
Caprese (D)	6
Tomato and cucumber	6

## SOUP

Butternut cream soup (D)	6
Chicken soup	6

## SANDWICHES AND BURGER

Ham and cheese (D)	12
Tuna mayo	12
Beef burger	16

(Gluten free burgers are available)

## MAIN COURSE

Choice of spaghetti or penne

(Gluten free pasta available)

Pomodoro	10
Bolognese	14
Meat balls	14
Chicken Alfredo (D)	14

Lasagna (D)	10
Pizza margherita	10

(Gluten free pizza base available)

Fish finger (G)	14
Grilled chicken	16
Beef steak	18

All the meats are accompanied with French fries or steamed rice

WATER		
Vakkaru Still	(750 ml)	6
Vakkaru Sparkling	(750 ml)	6
Perrier Sparkling	(330 ml)	7
Fiji Still	(500 ml)	10
Aqua Panna Still	(750 ml)	14
San Pellegrino Sparkling	(750 ml)	16
FRESH JUICES		
Orange		12
Watermelon		12
Mango		12
Pomelo		12
Papaya		12
FRESH COCONUT		12

MILK SHAKE	
Chocolate Milk Shake	16
Vanilla Milk Shake	16
Banana Milk Shake	16
Strawberry Milk Shake	16
Creamy Date Shake	16
Mango Lassi	16
Banana Lassi	16

## SOFT DRINKS

J. GASCO 7

Aperitivo bitter, cedrata, chinotto, cola

dry bitter tonic, elderflower, ginger ale

Indian tonic, tonic 13.5, violet scented

ginger beer

Coke Cola 7

Diet Coke 7

Sprite 7

Fanta 7

Red Bull 9

## BEERS

Holsten Non-alcoholic Germany 330ml 7

San Miguel Philippines 330ml 9

Tiger Singapore 330ml 9

Heineken Holland 330ml 9

Corona Mexico 355ml 9

Hoegaarden Weiss Belgium 330ml 9

Peroni Italy 330ml 10

Asahi Japan 330ml 15

## COFFEE

Black Coffee	6
Espresso	6
Espresso Macchiato	7
Café Latte	9
Cappuccino	9
Double Espresso	9
Latte Macchiato	11

## TEAS

Marco Polo – Fruity & Flowery Black Tea	14
Mariage Frères' overwhelming success is a mysterious blend that will take you to distant lands and unforeseen territories. Fragrances of Chinese and Tibetan flowers lend it a uniquely velvety taste. Its extraordinary bouquet makes Marco Polo the most legendary of flavoured teas.	
The A L`Opera – Green Tea	14
From spiritual beverage to lyrical elixir, the refinement of tea meets the melodic beauty of opera. A distinguished green tea has been enhanced with the subtle fragrance of red berries and precious spices.	
Casablanca – Green Tea	14
A fine marriage of green tea with Moroccan mint and bergamot-flavoured tea. A refreshing surprise.	
Magaret's Hope Supreme – India Darjeeling	14
Tender green. The young leaves deliver a pleasant aroma of sandalwood. The graceful perfume wavers in absolute harmony recalling the delicate, wrinkled leaves of wild fig trees. A poetic cup.	