



ITALIAN

- MENU -



Special Set Menus

SPECIAL SEAFOOD SET MENU

(to be shared by two persons)

Insalata di Mare

(a regular portion)

Spaghetti ai Frutti di Mare

(a regular portion)

Grilled Fish from the catch of the day

(two regular portions)

Ice cream and coffee

US\$ 158.75

SPECIAL MEAT SET MENU

(to be shared by two persons)

Traditional Beef Carpaccio

(a regular portion)

Pappardelle verdi ai Funghi di Bosco

(a regular portion)

Beef tenderloin Mediterranean style

(a regular portion)

Ice cream and coffee

US\$ 107.25

SPECIAL LOBSTER SET MENU

(to be shared by two persons)

Prawns tails & Pink grapefruit cocktail

(a regular portion)

Pasta al' Arrabiata

(a regular portion)

Grilled lobster

(a regular portion)

Ice cream and coffee

US\$ 199.00

Entrees

ITALIAN STYLE APPETIZER US\$ 31.00

A special selection of ham and sausages served along with pickled garden vegetables
Selezione di salami servitor con giardiniera di verdure

PARMA HAM US\$ 31.00

The most famous salted ham from Italy
Il piu' famoso dei Prosciutti salati Italiani

PARMA HAM AND PAPAYA US\$ 32.75

Tropical sweetness coupled with the famous ham
Dolce abbinamento tropicale al salato piu' rinomato

BEEF AND ZUCCHINI CARPACCIO US\$ 23.25

Delicate slices of marinated tenderloin sprinkled with flakes of Pecorino cheese
Delicate fettine di filetto Marinatocosparse con scaglie di Pecorino & Pesto sauce

Entrees from The Deep Sea

INSALATA DI MARE (starter portion) US\$ 16.50

Steamed calamaries, octopus and shrimps with the classic dressing of virgin olive oil and lemon
Calamari, polipetti e gamberetti al vapor conditi all' Olio vergine e limone

INSALATA DI MARE US\$ 31.50

Steamed calamaries, octopus and shrimps with the classic dressing of virgin olive oil and lemon
Calamari, polipetti e gambaretti al vapore conditi all' olio vergine e limone

PRAWN TAILS AND PINK GRAPEFRUIT COCKTAIL US\$ 46.25

Cocktail di code di gamberi e Pompelmo Rosa

FISH CARPACCIO WITH HERBS DRESSED IN BALSAMIC VINEGAR US\$ 16.00

Carpaccio di pesce alle erbe condito con aceto balsamico

TRADITIONAL FISH CARPACCIO..... US\$ 16.00
Carpaccio di pesce tradizionale

MARINATED ANCHOVIES US\$ 32.75
Served with schiacciatina
Servita con schiacciatina

The Cold Platter

CLASSIC COLD PLATTER..... US\$ 41.00
Selection of hame, salami and cheeses with pickles
and preserved vegetables
Selezione di salumi e formaggi con verdure all' Olio e Sottaceto

MOZZARELLA ALLA CAPRESE..... US\$ 21.75
Spread of tempting Mozzarella and tomato with oregano and fresh basil

The Italian Cheese

CHEESE SELECTION..... US\$ 25.25
Selezione di formaggi

The Chicken Island

COLD EGGS ON A BED OF SHREDDED LETTUCE
WITH TARTAR SAUCE US\$ 12.25
Uova fredde su letto di lattuga con salsa tartara

FANTASY OMELETTE, SERVED WITH TOMATO SALAD US\$ 14.25
Omelette fantasia, serviti con Insalata di pomodori



Salad Appeal

SALAD OF THE SEASON US\$ 12.25

Insalata di stagione

**SEASONAL SALAD
WITH SELECTION OF GARDEN GREENS** US\$ 16.00

Insalata mista alla giardiniera

CHEF'S SALAD US\$ 22.25

Fresh salad and grana cheese with nuts and toasted sesame seeds

Insalata fresca con grana, noci e semi di sesamo tostati

BOSUN SALAD US\$ 25.25

Fresh green salad and tuna enhanced with artichoke, olives and bell pepper

Insalata fresca arricchita con tonno carciofi, olive e peperoni

SALAD WITH TUNA FISH, EGGS AND ONION US\$ 22.25

Based on green lettuce

Su letto di insalata verde

CHICKEN SALAD FARMER STYLE US\$ 27.50

Chicken breast grilled in Green salad with smoked cheese, bacon,

grained Maize and cultivated mushrooms & mayonnaise

Petto di pollo grigliato in insalata verde con scamorza affumicata,

pancetta, grani di mais e funghi coltivati con mainese

CAESAR SALAD US\$ 23.25

Salad with white egg, toasted bread, cheese and garlic mayonnaise

Insalata con bianco d'uovo, pane tostato, formaggio e maionese all' Aglio

Our Homemade Pasta

AGLIO OLIO PEPERONCINO US\$ 14.25

Tastefully combined with garlic, olive oil and chilly pepper

POMODORO E BASILICO US\$ 16.00

Traditional tomato and fresh basil sauce

ALLA CARBONARA US\$ 25.25

Enriched with creamy yolk and interspersed with fried bacon

AI FRUTTI DI MARE	US\$ 36.25
<i>With delightful seafood sauce and tomato sauce</i>	
AL TONNO	US\$ 23.25
<i>Olive, caper, tuna fish and tomato sauce</i>	
SPAGHETTI CON GAMBERONI	US\$ 37.50
<i>Spaghetti with prawns in a saffron flavoured cream sauce</i>	
IN BIANCO/PLAIN	US\$ 11.25
<i>Served with extra virgin olive oil or butter</i>	
PASTA ALL' ARRABBIATA	US\$ 16.00
<i>Short pasta in tasty tomato sauce with garlic and chilly – either mild or hot</i>	
TRENETTE AL PESTO	US\$ 20.50
<i>Flat spaghetti with italy's renowned sauce made from fresh basil, pine nut, parmesan cheese and virgin olive oil</i>	
TAGLIATELLE ALLA BOLOGNESE	US\$ 23.25
<i>Tagliatelle classic Italian meat sauce</i>	
PAPPARDELLE ALLA PARTENOPEA	US\$ 23.25
<i>Sauce of capers and olives with tomato topped with mozzarella</i>	
GARGANELLI ALL' AMATRICIANNA	US\$ 23.25
<i>Home made maccheroni in tantalizing tomato sauce with onions and bacon</i>	
TORTELLINI IN SALSA "MAMMA ROSA"	US\$ 30.50
<i>Stuffed pasta sauted in a sauce of tomato and fresh cream</i>	
TORTELLINI PANNA E PROSCIUTTO	US\$ 31.50
<i>Stuffed pasta sauted with cooked ham and fresh cream</i>	
PAPPARDELLE VERDI AI FUNGHI DI BOSCO	US\$ 31.50
<i>Green pappardelle in wild mushroom sauce</i>	

BIS

*(a combination of two different pastas of your choice)
As per selection for a minimum of two persons only*

TRIS

*(a combination of three different pastas of your choice)
As per selection for a minimum of two persons only*

Soups

PASTA E FAGIOLI ALLA VENETA US\$ 20.00

Pasta and beans soup, brewed in the ancient way

STRACCIATELLA ALLO YOGURT US\$ 14.25

*Threads of egg and mature parmesan cheese with yoghurt
Brodo di carne e fili d'Uovo con parmigiano e yogurt*

MINISTRONE SOUP US\$ 16.50

SEAFOOD SOUP US\$ 31.50

Tomato flavoured seafood soup

TORTELLINI IN BRODO US\$ 20.50

Stuffed pasta in vegetables and beef stock

Meat Proposals

PICCATINE OF BEEF "ALLA PIZZAIOLA" US\$ 39.50

*Delicate slices of tenderloin min. 140 gms. sautéed in oregano and
finished with capers, olives and tomato*

*Fettine di filetto min. 140 gms. Saltate all'Origano e finite
al pomodoro, capperie e olive*

SUPREME "ALLA VALDOSTANA" US\$ 39.50

*Luscious breast of chicken min. 140 gms. and mushrooms coated
with melted cheese*

Succulento petto di pollo min. 140 gms. e funghi nappato con formaggio fuso

The above items will be accompanied by seasonal salad and French fries
Questi piatti di carne sono guarniti con insalata di stagione e patate fritte

To The Fire

BEEF TENDERLOIN MEDITERRANEAN STYLE..... US\$ 52.00

*An exquisite preparation of beef tenderloin on a base of basil sauce
garnished with smoked cheese and accompanied by chef's salad and
cool cucumbers in yoghurt*

*Una squisita preparazione di filetto disposto su salsa al basilica guarnit con formaggio
affumicato ed accompagnato dall'insalata dello chef e cetrioli allo yogurt*

**FILET STEAK OF BEEF
MARINATED IN SPICED VIRGIN SAUCE..... US\$ 45.25**

Filetto di manzo marinato alle spezie in salsa verginet

BREAST OF CHICKEN WITH REFINED HERB BUTTER US\$ 30.50

Petto di pollo con burro alle erbe fini

The above items will be accompanied by seasonal salad and French fries
Questi piatti di carne sono guarniti con insalata di stagione e patate fritte

Mollusc and Shellfish from The Indian Ocean

GRILLED WHOLE FISH FROM THE CATCH OF THE DAY.... US\$ 26.25

Pesce intero dalla pesca del giorno

MARINATED NOBLE STEAK OF FISH US\$ 23.25

Trancio nobile di pesce marinato

MIXED GRILL FROM THE OCEAN (for 2 persons)..... US\$ 97.25

*A tasteful assortment of fresh fish complemented
with prawns 300 gms. and calamari 200 gms.
Raffinato assortimento di pesce fresco locale
con gamberoni 300 gms e calamari 200 gms.*

**GRILLED PRAWNS
FROM THE BAY OF BENGAL (400 gms)..... US\$ 72.50**

Gamberoni della baia del Bengala alla griglia

GRILLED CALAMARI (250 gms) US\$ 39.50

Calamari alla griglia

RING AND TUFT OF FRIED CALAMARI (250 gms)..... US\$ 39.50

Anelli e ciuffi di calamari fritti

LOBSTER FROM THE GRILL US\$ 140.00

Small serving (500-600gms.) (20min.)

PER kg

Medium serving (800-900gms) (30 min.)

Large serving (1kg and above) (40 min.)

TRUFFLED LOBSTER..... US\$ 182.00

An extravagant combination of tasty medallions of lobster and aromatic Truffles, served in its own shell

Stravagante combinazione di medaglioni d'Aragosta e l'aromatico

Tartufo serviti nel proprio carapace

All the above items (except for fried calamari) will be served with seasonal salad and steamed potatoes

Tutti I piatti (salvo per I calamari fritti) sono serviti con insalata di stagione e patate al vapore

WARM GARNISHINGS

Contorni caldi

MIXED VEGETABLES FROM THE GRILL..... US\$ 16.00

Verdure mista alla griglia

FRENCH FRIES US\$ 06.50

Patate fritte

La Pizzeria

Classic

As you may know, the typical Pizzas are more thin and flat, but, we also offer the "Focaccia"; the well-known smaller and thicker version of the Pizzas. If you come with your family or friends, this will be the right occasion to share and enjoy with them a big size Pizza.

SCHIACCIATINA WITH ROSEMARY OR GARLIC OR OLIVES US\$ 06.00

Schiacciantina al rosmarino/all' aglio/alle olive

PIZZA MARINARA..... US\$ 09.50

With tomato and garlic

PIZZA MARGHERITA	US\$ 17.50
<i>With tomato and Mozzarella</i>	
FOCACCIA MARGHERITA	US\$ 11.25
 PIZZA NAPOLETANA	 US\$ 20.50
<i>With tomato, anchovies, capers and Mozzarella</i>	
FOCACCIA NAPOLETANA	US\$ 12.25
 PIZZA AL FUNGHI	 US\$ 22.25
<i>With tomato, Mozzarella and mushrooms</i>	
FOCACIA AL FUNGHI	US\$ 12.25
 PIZZA PUGLIESE	 US\$ 20.50
<i>With tomato, Mozzarella, onion and black olives</i>	
FOCACCIA PUGLIESE	US\$ 12.25
 PIZZA AL CARCIOFINI	 US\$ 20.50
<i>With tomato, Mozzarella and artichoke</i>	
FOCACCIA AL CARCIOFINI	US\$ 12.25
 PIZZA CON WURSTEL	 US\$ 20.25
<i>With tomato, Mozzarella, and Wurstel</i>	
FOCACCIA CON WURSTEL	US\$ 14.25
 PIZZA AL PROSCIUTTO	 US\$ 25.25
<i>With tomato, Mozzarella and cooked ham</i>	
FOCACCIA AL PROSCIUTTO	US\$ 16.00
 PIZZA PROSCIUTTO E FUNGHI	 US\$ 28.00
<i>With tomato, Mozzarella, cooked ham and mushrooms</i>	
FOCACCIA PROSCIUTTO E FUNGHI	US\$ 16.00
 PIZZA 4 STAGIONI	 US\$ 26.25
<i>With tomato, Mozzarella, cooked ham, mushrooms and artichoke</i>	
FOCACCIA 4 STAGIONI	US\$ 16.00
 PIZZA CAPRICCIOSA	 US\$ 28.00
<i>With tomato, Mozzarella, ham, mushrooms, artichoke, capers, olives and anchovies</i>	
FOCACCIA CAPRICCIOSA	US\$ 18.50

PIZZA VEGETARIANA.....US\$ 26.25

With tomato, Mozzarella, mushrooms, artichoke, fresh tomato, asparagus and bell pepper

FOCACCIA VEGETARIANAUS\$ 16.00

PIZZA AL FORMAGGI.....US\$ 28.00

With tomato, Mozzarella, Parmesan, Fontina and Blue cheese

FOCACCIA AI FORMAGGIUS\$ 16.00

CALZONEUS\$ 28.50

Closed pizza with a stuffing of ham, Mozzarella, mushrooms, Wurstel and artichoke

La Pizzeria

Fantasia

PIZZA FRESCA (pizza fresh)US\$ 18.50

With tomato, Mozzarella, fresh tomato and basil sauce

FOCACCIA FRESCAUS\$ 15.25

PIZZA DEL PESCATORE (pizza fisherman).....US\$ 26.25

With tomato, Mozzarella, tuna fish, onion and olives

FOCACCIA DEL PESCATOREUS\$ 16.00

PIZZA ALLA DIAVOLA (pizza devilled)US\$ 28.00

With tomato, Mozzarella, hot salami and bell pepper

FOCACCIA ALLA DIAVOLAUS\$ 16.00

PIZZA SOLEMAREUS\$ 25.25

With tomato, Mozzarella, fresh tomato, anchovies and olives

FOCACCIA SOLEMAREUS\$ 16.00

PIZZA HAWAIIUS\$ 29.00

With tomato, Mozzarella, pineapple, ham and Parmesan

FOCACCIA HAWAIIUS\$ 16.00

PIZZA ESAGERATA (pizza exaggeration).....US\$ 30.50

Tomato, Mozzarella, ham, mushroom, Artichoke, Wurstel, Bell Pepper, Asparagus, Hot Salami and a little of everything

FOCACCIA ESAGERATAUS\$ 20.50

PIZZA SAPORITA	US\$ 30.50
<i>With tomato, Mozzarella, asparagus, Wurstel, eggs and Parmesan</i>	
FOCACCIA SAPORITA	US\$ 20.50
PIZZA AL TRAMONTO	US\$ 31.00
<i>With tomato, seafood salad 180 gms, and olives</i>	
FOCACCIA AL TRAMONTO	US\$ 19.00
PIZZA ALLA FRUTTA (pizza of fruits).....	US\$ 18.50
<i>With seasonal fruits, cream and liqueur Amaretto di Saronno</i>	

Guest Suggestions

PIZZA CARBONARA	US\$ 26.25
<i>With Mozzarella, bacon, egg and Parmesan cheese</i>	
PIZZA AL RAGU	US\$ 26.25
<i>With tomato, Mozzarella and Bolognese sauce</i>	
FOCACCIA AL RAGU	US\$ 16.00
PIZZA CALEDONIAN SPECIAL	US\$ 31.50
<i>With lot of garlic, tomato, Mozzarella, onion, mushrooms and hot salami</i>	
FOCACCIA CALEDONIAN SPECIAL	US\$ 20.50
PIZZA CON POLLO	US\$ 31.50
<i>With tomato, Mozzarella, grilled chicken breast and bell pepper</i>	
FOCACCIA CON POLLO	US\$ 20.50

*Pizza Famiglia / The Family Pizza
Double the price of Pizza as per selection*



Compose your own pizza with the ingredients you prefer
Componi la tua Pizza con gii ingredienti che preferisci

MOZZARELLA.....US\$ 9.00
Mozzarella 50gr.

PARMA HAMUS\$ 12.25
Prosciutto crudo

ONION.....US\$ 2.75
Cipolle

CAPERS.....US\$ 2.75
Capperi

OLIVES.....US\$ 2.75
Olive

ANCHOVIESUS\$ 2.75
Acciughe

COOKED HAMUS\$ 8.00
Prosciutto

MUSHROOMS.....US\$ 6.00
Funghi

ARTICHOKE.....US\$ 4.25
Carciofini

TUNA FISH.....US\$ 4.25
Tonno

HOT SALAMI.....US\$ 6.50
Salamino Piccante

WURSTELUS\$ 6.50
Wurstel

PARMESAN.....US\$ 6.00
Parmigiano

GORGONZOLA.....US\$ 6.00
Gorgonzola

ASPARAGUSUS\$ 4.25
Asparagi

EGGPLANTUS\$ 2.75
Melanzane

BELL PEPPER.....US\$ 2.75
Peperoni

BACON.....US\$ 7.50
Bacon

CORNUS\$ 2.75
Corn

CHICHENUS\$ 8.00
Pollo

BEEFUS\$ 8.50
Manzo

Fruits from The Basket

MACEDOINE OF FRUITS..... US\$ 11.25
Macedonia di frutta

MACEDONIE WITH ICE CREAM US\$ 14.25
Macedonia con Gelato

COMPILATION OF FRESH FRUITS US\$ 16.00
Composizione di frutta

Ice Cream

WAFER CONE WITH 1 SCOOP	US\$ 05.24
WAFER CONE WITH 2 SCOOP	US\$ 07.39
WAFER CONE WITH 3 SCOOP	US\$ 09.24
PAPER CUP WITH 1 SCOOP	US\$ 03.39
PAPER CUP WITH 2 SCOOP	US\$ 05.24
PAPER CUP WITH 3 SCOOP	US\$ 07.39
WAFER CUP WITH 1 SCOOP	US\$ 07.39
COPPA BAMBINO	US\$ 09.24
<i>2 scoops of assorted flavours and fresh Cream</i>	
COPPA CLASSICA PICCOLA	US\$ 14.48
<i>4 scoops of assorted flavours and fresh Cream</i>	
COPPA CLASSICA MEDIA	US\$ 17.49
<i>6 scoops of assorted flavours and fresh Cream</i>	
COPPA CLASSICA GRANDE	US\$ 22.76
<i>8 scoops of assorted flavours and fresh Cream</i>	
COPPA DEL NONNO	US\$ 22.79
<i>4 scoops of traditional cream flavour Ice Cream, Amaretto biscuit and liqueur Amaretto di Saronno with Whipped Cream</i>	
COPPA ALLE FRAGOLINE DI BOSCO	US\$ 26.19
<i>3 scoops of Vanilla Ice with fresh cream and preserved Wild Strawberries</i>	
COPPA COCCO	US\$ 22.79
<i>3 scoops of Coconut and Stracciatella Ice with Malibu Rum</i>	
BANANA SPLIT (When available)	US\$ 22.79
<i>4 scoops Ice Cream with Banana, Whipped cream and Chocolate topping</i>	

COFFEE AFFOGATO (for 1 or 2 persons)US\$ 28.03
*4 scoops of cream flavour Ice Cream with
fresh made Espresso, Kahlua and whipped Cream*

COFFEE AFFOGATO (small)US\$ 14.48
*2 scoops of cream flavour Ice Cream with
fresh made Espresso, Kahlua and whipped Cream*

SOUR KIRSCH AFFOGATO (for 1 or 2 persons)US\$ 28.03
*4 scoops of cream flavour Ice Cream with sour Kirsch,
Maraschino liqueur and whipped Cream*

SOUR KIRSCH AFFOGATO (small)US\$ 14.48
*2 scoops of cream flavour Ice Cream with sour Kirsch,
Maraschino liqueur and whipped Cream*

CHOCOLATE AFFOGATO (for 1 or 2 persons).....US\$ 28.03
*4 scoops of cream flavour Ice Cream
with fresh made Hot Chocolate and whipped Cream*

CHOCOLATE AFFOGATO (small).....US\$ 14.48
*2 scoops of cream flavour Ice Cream
with fresh made Hot Chocolate and whipped Cream*

FRUIT SALAD WITH ICE CREAMUS\$ 17.56
With 2 scoops of Ice Cream

MANGIA E BEVI (for 1 or 2 persons).....US\$ 22.79
Fruit Salad completed by 4 scoops of assorted Ice Cream

