

DINING MENU

SPECIAL PROMOTION OF THE DAY

BD 9.900 for special of the day with 2 beers

MONDAY

PIZZA MARGHERITA (V D G)

Tomato sauce, cherry tomato, basil, mozzarella

TUESDAY

CLASSIC CHEESE BURGER (D G)

NZ grass-fed beef, Cheddar cheese, tomato, grilled red onion, Boston lettuce

WEDNESDAY

POLLO (D)

Duo of breast and leg, saffron risotto, fava beans and pan jus

THURSDAY

PIZZA ORTOLANA (V D G)

Tomato, eggplant, zucchini, bell pepper, mushroom, roasted pumpkin, feta, mozzarella

FRIDAY

TEXAS BBQ BEEF BRISKET (D G)

Spice rubbed, smoked and basted in famous Legendary BBQ sauce

SATURDAY

PIZZA PROSCIUTTO DI PARMA (D G P)

Prosciutto ham, mozzarella, rocket, Parmesan, cherry tomato

SUNDAY

SWISS MUSHROOM ANGUS BURGER (D G)

Angus beef patty, sautéed Portobello, caramelized red onion and Emmental cheese

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If you have a food allergy or intolerance, please inform your server upon placing your order

Prices including service charge and other applicable taxes

STARTER

FRITTO MISTO (G) Deep-fried squid, shrimp and vegetables, tartar sauce and chili jam	5.500
BUFFALO MOZZARELLA CAPRESE (V D) Sun-blushed tomato, pesto, balsamic reduction, young basil leaves	6.000
INSALATA DI RUCOLA (V D) Rocket and balsamic onion salad, smoked scarmoza cheese and red vinegar dressing	5.100
Add Parma Ham (P)	1.300
CAESAR SALAD (D G) Romaine, garlic croutons, Parmesan, egg, anchovy	5.100
Chicken Caesar Salad (D G)	6.000
Shrimp Caesar Salad (D G)	6.800
GREEK FETA AND BARLEY SALAD (V D G) Oregano feta cheese, pearl barley, crunchy vegetables, chickpea crouton	3.800
TARTARE DI TONNO (G) Spicy flavored tuna with anchovy, crushed red pepper, lemon juice caper, onion and parsley with baked crouton	6.400

SOUP

TUSCAN MINISTRONE (V G) Soup of twenty vegetables and beans, garlic focaccia bread	3.800
CACCIUCCO (G) Hammour, shrimp, clam, calamari, mussel, fresh tomato sauce, bisque	6.400

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PASTA AND RISOTTO

Gluten free option also available

PASTA SELECTION

Spaghetti Penne	Linguine Rigatoni	Tagliatelle Pappardelle
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ARABIATTA ALLA NORMA (V D G) Penne pasta in spicy tomato salsa with eggplant, basilica, gratinated with fresh mozzarella		6.000
WAGYU BOLOGNESE (D G) Wagyu beef ragu, tomato sauce, basil, Parmesan		7.700
PESTO E GAMBERI (N D G) Shrimp, green bean, pesto, sun-dried tomato, cherry tomato, pine nut		7.200
FUNGHI MISTI (V D G) Pappardelle pasta with mixed wild mushrooms, gravy and cream sauce		6.400
CARBONARA (V D G P) Pork bacon, pecorino Romano, egg yolk		6.400
BEEF LASAGNA (D G) Beef ragu, besciamella sauce, buffalo mozzarella, Parmesan		6.400
COCCO DI MAMMA (D G) Penne rigate with Portobello champignon, lobster tail and truffle essence		10.600
GNOCCHI (D G) Potato gnocchi with favas, bresaola, goat cheese and light tomato sauce		6.400
SPINACH CANNELLONI (V D G) Spinach and ricotta stuffing, mozzarella, tomato sauce		5.500
RISOTTO AI FRUTTI DI MARE (D G) Risotto with seafood, zucchini, shaved truffle and Parmesan cheese		9.400
RISOTTO AL FUNGHI (D) Forest mushroom, truffle essence, Parmesan cheese		6.400

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PIZZA

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MARGHERITA (V D G) Tomato sauce, cherry tomato, basil, mozzarella	5.500
FRUTTI DI MARE (D G) Shrimp, hammour, calamari, tomato sauce, mozzarella, rocket	6.400
PROSCIUTTO DI PARMA (D G P) Prosciutto ham, mozzarella, rocket, Parmesan, cherry tomato	6.400
CINQUE FORMAGGI (D G) Mozzarella, Provolone, Gorgonzola, Grana Padano and Asiago	7.200
CALABRESE (D G) Tomato, mozzarella, spicy beef salami, black olive and beef sausage	6.800
ORTOLANA (V D G) Tomato, eggplant, zucchini, bell pepper, mushroom, roasted pumpkin, feta, mozzarella	5.500
ITALY TO BAHRAIN (D G) Lamb kofta, tomato sauce, mozzarella, tabbouleh	6.400

BURGER AND SANDWICH

CLASSIC CHEESE BURGER (D G) NZ grass-fed beef, Cheddar cheese, tomato, grilled red onion, Boston lettuce	6.400
CHIPOTLE LIME CHICKEN QUESADILLA (D G) Cheddar and Monterey Jack cheese, sour cream and fresh salsa	6.000
RUSTIC CLUB SANDWICH (D G) Artisan boule bread, fried egg, apple-wood smoked veal bacon Sliced chicken breast, avocado, Cheddar cheese, piccalilli	7.200

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MAIN COURSE

FILETTO DI MANZO (D) New Zealand silver-fern grass-fed tenderloin, baked potato fondant, young vegetables and pan-jus	15.300
SALMONE AL BAROLO (A) Baked potato, pickled fennel, citrus, fine lettuce, lemon dressing, Barolo wine sauce	10.600
CARRÈ D'AGNELLO AL FORNO (D G) Pecorino and thyme crusted rack of lamb, Sicilian caponata, thyme sauce	12.800
POLLO (D) Duo of breast and leg with shrimp stuffing, saffron risotto, fava beans and foie-gras sauce	8.100
TEXAS BBQ BEEF RIBS (D G) Spice rubbed, smoked and basted in famous Legendary BBQ sauce	14.500
HERB-CRUSTED HAMMOUR (D G) Asparagus gratin, cherry tomato confit, black olive, green sauce	11.100
FISH AND CHIPS (G) Non-alcohol beer batter, spicy mayo and tartar sauce	7.200
MUSHROOM POLENTA (V D) Baked polenta with forest mushroom ragout, pumpkin puree and roasted root	6.000

DESSERT

CHOCOLATE FONDANT CAKE (V D G) Vanilla ice cream, orange and thyme anglaise	3.800
BAILEYS CRÈME BRULEE (V D G A) Madagascar vanilla, Baileys, brandy snap and berries	3.800
SOUR CHEESE CAKE (V D G) Baked cheese cake, mix berry coulis, chocolate crumble	3.400
TIRAMISU (V D G A) Mascarpone cheese, lady finger, espresso and amaretto	3.800
BASIL AND THYME PANNA COTTA (V N D G) Basil and thyme panna cotta, poached rhubarb, almond caprese	3.400
FRUIT PLATTER (V D) Served with spiced honey yoghurt dip	3.800
ICE CREAM PER SCOOP (V D G) Served with berries and mini cornetto	1.300
Vanilla (V D) Chocolate (V D) Mango sorbet (V) Lemon Mint Sorbet (V) Mixed berry sorbet (V) Rose halgoum (V D)	

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