

Dessert

Tiramisú \$10

fresh mascarpone cheese custard, coffee, savoiardi cookies, cacao

Cream Cup \$12

cream, coffee, chocolate, deep with chocolate topping, panna montata and cookies crumb

Fruit Cup \$12

yogurt, mango, strawberry, deep with fresh

Tropical Fruit Salad \$12

saisonal tropical fruit selection

Berries cream cake \$10,00

italian pasta frolla with party cream and mix berries



Starters

Prosciutto & Melone \$18

parma ham, arugula, melon dip with Modena balsamic vinegar

Prosciutto & Mozzarella \$20

parma ham, mozzarella fior di latte

Prosciutto, Burrata e Bruschetta \$24

parma ham, burrata from andria, home-made altamura bread, cherry tomatoes with basil and garlic

Tagliere di Formaggi \$30

our italian selection of fresh and smoked cheeses,

Tagliere di Salumi 25

our Italian selection of cured meat, served with home-made Altamura bread

Pasta

Spaghetti al Pomodoro \$18

spaghetti pasta “ carla latini “selection, homemade tomatoes sauce, basil, parmesan cheese

Penne alla Bolognese \$20

penne pasta “granaria” factory with bolognese sauce

Spaghetti alla Carbonara&Porri \$20

spaghetti pasta “ carla latini ”selection, eggs, leeks and bacon

Lasagne alla Bolognese \$20

spaghetti pasta “ carla latini “selection, homemade tomatoes sauce, basil, parmesan cheese

Meat&Co

Grilled Beef Tenderloin \$35

served with sauté vegetable and roasted potatoes

Pollo al forno con Peperonata \$20

Baked chicken served with red peppers

Costata \$45

Ribeye served with sauté vegetable and roasted potatoes

Mhai-Mhai alla Mediterranea \$28

served with tomatoes, vegetables and roasted potatoes

+39 burger \$16

220g ground beef, sweet red onion, crispy bacon, lettuce salad, fresh tomatoes, cheddar, Kansas city bbq sauce served with french fries

+39 Club Sandwich \$16

homemade parmesan mayonnaise sauce, parma ham, iceberg lettuce, burrata cheese, confit tomatoes, eggs served with french fries

Pizza Margherita \$16

fresh tomatoes sauce, mozzarella cheese, parmesan cheese, fresh