

SPECIALITY MAIN DISHES

Fillet of Beef (250g) 185

Pepper Crusted Fillet - served on a mushroom Risotto with feta or Gorgonzola and a red wine reduction, topped with fresh rocket.

Seafood Fillet - with a creamy white wine sauce with prawns, calamari & mussels.

Wholegrain Dijon Mustard Fillet - topped with bacon, feta, cheese & avocado.

Slow Roasted Lamb Shank (500g) 185

served with fluffy mash and glazed carrots.

West Coast Sole with seafood sauce 185

Grilled on the flat top. Served with a creamy white wine seafood sauce.

Prawn and Calamari Combo 175

A firm favourite - calamari grilled a la griglia, sicilani (olives with a hint of chili), or fritti (crumbed and deep fried).

Line Fish - ask your waitron for details 155

Lightly seared and then baked in the wood fire oven.

Whole Baby Chicken and Prawns 175

Cooked in the woodfire oven - well worth the wait!

Tuscan Style Pork Loin Ribs (700g) 175

Cooked overnight in our woodfire oven and lightly basted.

All Speciality dishes are subject to availability and served with a side of your choice.

PASTA

* SPAGHETTI * LINGUINE * PENNE * ANGEL HAIR * GNOCCHI *

NAPOLETANA	85
Napoli sauce with garlic and herbs.	
ARRABIATA	85
Napoli sauce and chilli.	
BASIL PESTO	85
Nutty basil pesto, garlic and olive oil.	
AGLIO OLIO e PEPPERONCINO	145
Prawns and/or calamari and/or mussels, lightly tossed in olive oil, garlic, black olives and chilli.	
3 CHEESE SAUCE	95
Mozarella, Gorgonzola and Danish Feta.	
BOLOGNESE	100
Napoli sauce with lean ground beef.	
ALFREDO	100
Creamy sauce with ham and mushrooms.	
ANDREA	100
Creamy napoli sauce, bacon and mushrooms.	
PICCANTE	105
Creamy napoli sauce, lean ground beef, with a touch of chilli.	
FRUTTI de MARE	145
Prawns and/or calamari and/or mussels, served in a creamy white wine sauce OR napoli sauce.	

SPECIALITY PASTAS

PARMIGIANA di MELANZANE	95
Layers of brinjal, napoli sauce, fresh basil leaves, mozzarella & parmesan cheese baked in the wood fire oven.	
LASAGNE al FORNO	105
Layers of pasta, lean ground beef and napoli sauce topped with mozzarella cheese, baked in the wood fire oven.	
PANZAROTTI alla ZUCCA or SPINACI e RICOTTA	95
2 Half-moon pillows of pasta stuffed with a choice of spinach and ricotta or butternut and mushrooms or one of each. Served in a creamy napoli sauce.	
CANNELLONI al FORNO	95
4 Pasta tubes filled with spinach and ricotta in a creamy napoli sauce, baked in the wood fire oven	