

MENU' DEL GIORNO
OUR SET LUNCH

\$25++

WEEKDAYS ONLY

11.30 - 2.30 PM

CHOOSE ONE OF THE FOLLOWING:

ZUPPA DEL GIORNO

Soup of the day

ZUCCA ARROSTO

Roasted butternut pumpkin, dill, walnut and crispy parma ham

INSALATE GAMBERI AVOCADO

Fresh shrimps, avocado, sweet corn and fresh mint served on mesclun leaves

CHOOSE ONE OF THE FOLLOWING:

FUSILLI AI CALAMARI

Fusilli served with squid, cherry tomatoes, broccoli, garlic and chilli

MAIALE GRIGLIATO

Pan seared pork loin served with Mediterranean-styled vegetables

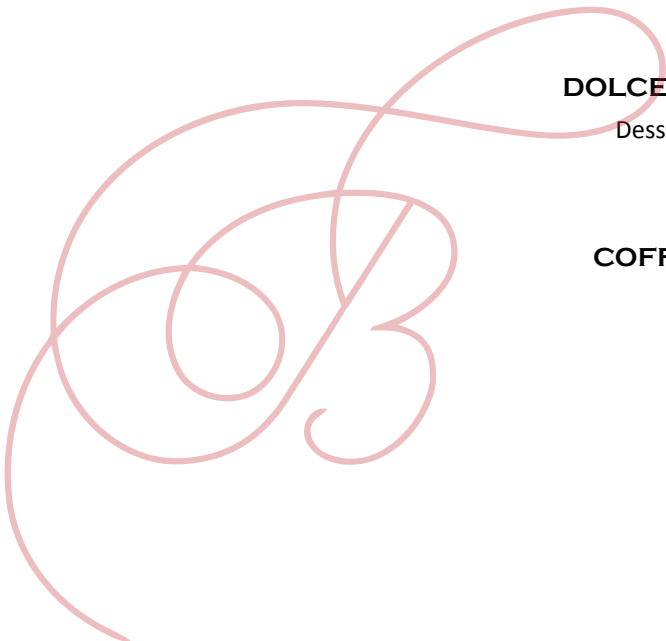
RIGATONI ZAFFERANO

Rigatoni with leeks, saffron and pecorino cheese

DOLCE DEL GIORNO

Dessert of the day

COFFEE OR TEA



ANTIPASTI

STARTERS

SAUTÉE VONGOLE 18

FRESH STEAMED CLAMS SAUTEED IN WHITE WINE SAUCE
WITH GRILLED BREAD

CALAMARI FRITTI 20

DEEP FRIED CALAMARI SERVED WITH MARINARA SAUCE

PROSCIUTTO HONEYDEW 20

THINLY SLICED ITALIAN PARMA HAM SERVED WITH
FRESH MELON

CAPRESE 21

BUFFALO MOZZARELLA AND TOMATO WITH FRESH BASIL
LEAVES

CARPACCIO CARNE 21

PAPER THIN SLICES OF FRESH BEEF SERVED WITH
ROCKET, SHAVED PARMESAN AND CHERRY TOMATOES

SCAMORZA AFFUMICATA CON PROSCIUTTO 21

GRILLED SMOKED SCAMORZA CHEESE WRAPPED IN
ITALIAN PARMA HAM

MELANZANE CON BURRATA 21

OVEN BAKED EGGPLANT SERVED WITH FRESH BURRATA
AND CHERRY TOMATOES

BURRATA PUGLIESE 38

FRESH WHOLE BURRATA CHEESE (250G) SERVED WITH
PARMA HAM AND TOMATO SLICES ON A BED OF ARUGULA

ANTIPASTO ITALIANO (4 TO SHARE) 55

BURRATA CHEESE AND THREE COLD CUTS SERVED WITH
SUNDRIED TOMATOES, OLIVES AND ARUGULA

ZUPPE E INSALATE

SOUP & SALADS

ZUPPA DEL GIORNO 10

SOUP OF THE DAY

INSALATA DI MISTA 14

MESCLUN SALAD WITH SHAVED PARMESAN AND
CHERRY TOMATOES

INSALATA DI SPINACI 16

FRESH SPINACH WITH FETA CHEESE, MANDARIN
ORANGES, SUNDRIED TOMATOES AND PINE NUTS

INSALATA DI BABARBIETOLA 17

MIXED SPINACH-ARUGULA WITH ROASTED BEETROOT,
FRESH GOAT CHEESE CRUMBLE AND CANDIED
WALNUTS

INSALATA DI CAVOLO 17

FRESH KALE WITH ROASTED BUTTERNUT SQUASH,
CRANBERRIES, GRATED PECORINO AND CRUSHED
TOASTED ALMONDS

LE NOSTRE PASTE & RISOTTI

OUR PASTAS & RISOTTOS

PENNE POMODORO 19

PENNE PASTA WITH FRESHLY CHOPPED TOMATOES, GARLIC, MARINARA SAUCE AND FRESH BASIL

SPAGHETTI VONGOLE 23

SPAGHETTI WITH CLAMS IN A WHITE WINE SAUCE

LINGUINE FRUTTI DI MARE 26

LINGUINE WITH CALAMARI, CLAMS AND SHRIMP SERVED AGLIO OLIO STYLE

FARFALLE SALMONE PESTO 26

FARFALLE WITH PIECES OF FRESH SALMON TOSSED IN A BASIL PESTO SAUCE

TAGLIATELLE BOLOGNESE 24

LONG FLAT RIBBONS OF HOMEMADE FRESH PASTA SERVED WITH BEEF RAGU

CAVATELLI CON PROSCIUTTO E SPINACI 25

HOMEMADE SHELL PASTA WITH SPINACH AND PARMA HAM IN A BUTTER SAGE SAUCE

PAPPARDELLE BOSCAIOLA 26

HOMEMADE FRESH FLAT PASTA WITH PORCINI MUSHROOMS, BACON AND ITALIAN SAUSAGE IN A PINK SAUCE

ORECCHIETTE SALSICCIA BROCCOLI 22

ORECCHIETTE WITH SAUSAGE AND BROCCOLI TOSSED IN GARLIC AND CHILLI

PANSOTTI BURRATA 26

HOMEMADE EGG PASTA STUFFED WITH FRESH BURRATA SERVED WITH FRESH TOMATOES AND BASIL

RAVIOLI RICOTTA E SPINACI 25

HOMEMADE RAVIOLI STUFFED WITH RICOTTA AND SPINACH IN TOMATO SAUCE WITH MELTED MOZZARELLA AND FRESH BASIL

CANNELLONI NAPOLETANA 24

FRESH MINCED BEEF ROLLED INTO HOMEMADE FLAT PASTA SHEETS, OVEN BAKED IN TOMATO SAUCE, MOZZARELLA AND PARMESAN

LINGUINE GAMBERO 33

LINGUINE WITH KING PRAWNS AND SCALLOP IN A SEAFOOD-TOMATO SAUCE

RISOTTO FUNGHI PORCINI TARTUFO NERO 26

ARBORIO RICE WITH PORCINI MUSHROOMS AND BLACK TRUFFLE CREAM

RISOTTO ALLA PESCATORA 24

ARBORIO RICE WITH SEAFOOD SIMMERED IN A RICH SEAFOOD-TOMATO SAUCE

** GLUTEN-FREE PASTA AVAILABLE FOR SUBSTITUTION

PRICES ARE NOT INCLUSIVE OF 10% SERVICE CHARGE AND GOVERNMENT TAXES

I NOSTRI SECONDI OUR MAINS

POLLETTO DIAVOLA 27

GRILLED SPRING CHICKEN SEASONED WITH ROSEMARY AND SERVED WITH ROASTED POTATOES AND FRESH ARUGULA

FILETTO DI SALMONE 29

HERB-ENCRUSTED GRILLED SALMON WITH FRESH ASPARAGUS AND MASHED POTATOES

GRIGLIATA GAMBERI E CALAMARI 29

FRESH BIG PRAWN AND WHOLE CALAMARI, CHARCOAL-GRILLED AND SERVED WITH LEMON DRESSING AND FRESH ARUGULA

PANCETTA DI MAIALE ALLA GRIGLIA 30

CHARCOAL GRILLED PORK BELLY, SERVED WITH SAUTEED POTATOES, ONIONS, MUSHROOMS AND BAROLO WINE SAUCE

OSSOBUCO DI MANZO 33

SLOW BRAISED VEAL SHANK SERVED WITH POLENTA

COSTATELLE D'AGNELLO 35

CHAR-GRILLED LAMB CUTLETS IN A RED WINE-MINT SAUCE, SERVED WITH MASHED POTATOES AND CRISPY KALE LEAVES

FILLETTO AL PEPE VERDE (250GMS) 42

CHAR-GRILLED BEEF TENDERLOIN WITH GREEN PEPPERS SAUCE, ROASTED POTATOES AND GRILLED VEGETABLES

BISTECCA TOMAHAWK 160

(SUBJECT TO AVAILABILITY)

CHAR-GRILLED 1.2-1.4KG BONE-IN RIBEYE STEAK, SERVED WITH ROASTED POTATOES AND GRILLED VEGETABLES

GRIGLIAT E SPECIALITA CHARCOAL-GRILLED SPECIALS

SEAFOOD PLATTER 80

2 TO SHARE

2 SCALLOPS

2 ENTIRE CALAMARI

1 SALMON FILLET

2 KING PRAWNS

SERVED WITH GRILLED MIXED SEASONAL VEGETABLES

MEAT PLATTER 80

2-3 TO SHARE

1 BEEF TENDERLOIN

1/2 SLAB OF PORK BELLY

1/2 SPRING CHICKEN

1 ITALIAN SAUSAGE

SERVED WITH ROASTED POTATOES, GRILLED MIXED VEGETABLES AND BAROLO WINE SAUCE ON THE SIDE

CONTORNO SIDES

STEAMED BROCCOLI 5

SAUTEED SPINACH 7

ROASTED POTATOES 8

BUTTERED ASPARAGUS 8

PRICES ARE NOT INCLUSIVE OF 10% SERVICE CHARGE AND GOVERNMENT TAXES

LE NOSTRE PIZZE ROSSE

OUR RED PIZZAS

PIZZA MARGHERITA 18

PIZZA WITH TOMATO AND MOZZARELLA

PIZZA MARGHERITA CON BUFALA 23

PIZZA WITH TOMATO AND BUFFALO MOZZARELLA

PIZZA BURRATA 28

PIZZA WITH CREAMY BURRATA CHEESE, SWEET OVEN ROASTED TOMATOES, FRESH BASIL AND OREGANO

PIZZA NAPOLETANA 21

PIZZA WITH TOMATO, MOZZARELLA, CAPERS AND ANCHOVIES

PIZZA BOSCAIOLA 24

PIZZA WITH TOMATO, MOZZARELLA, PORCINI MUSHROOMS AND ITALIAN SAUSAGE

PIZZA CAPRICCIOSA 24

PIZZA WITH TOMATO, MOZZARELLA, MUSHROOM, COOKED HAM AND ARTICHOKES

PIZZA ORTOLANA 20

PIZZA WITH TOMATO, MOZZARELLA AND MIXED VEGETABLES

PIZZA PROSCIUTTO E FUNGHI 23

PIZZA WITH TOMATO, MOZZARELLA, COOKED HAM AND MUSHROOMS

PIZZA DIAVOLA 24

PIZZA WITH TOMATO, MOZZARELLA, SALAMI AND CHILLI

PIZZA POLLO 21

PIZZA WITH TOMATO, MOZZARELLA, CHICKEN AND AVOCADO

PIZZA APPETITOSA 25

PIZZA WITH TOMATO, MOZZARELLA, SALAMI, SPICY OLIVES AND SHAVINGS OF PARMESAN

PIZZA CON RUCOLA 26

PIZZA WITH TOMATO, MOZZARELLA, ARUGULA, PARMA HAM AND SHAVINGS OF PARMESAN

PIZZA PORCHETTA 26

PIZZA WITH TOMATO, MOZZARELLA, TALEGGIO AND ROAST PORK

LE NOSTRE PIZZE BIANCHE

OUR WHITE PIZZAS

PIZZA BELLA PIZZA 26

OUR SIGNATURE! PIZZA WITH MOZZARELLA, RICOTTA, SALAMI AND SAUTÉED SPINACH

PIZZA QUATTRO FORMAGGI 24

PIZZA WITH FOUR CHEESES

PIZZA MASCARPONE 26

PIZZA WITH MOZZARELLA, MASCARPONE, MUSHROOMS AND BLACK TRUFFLE OIL

PIZZA SALMONE 24

PIZZA WITH MOZZARELLA, SMOKED SALMON, MASCARPONE CHEESE AND SAUTÉED SPINACH

DOLCI DESSERTS

TIRAMISU 10

MASCARPONE CHEESE CAKE

PANNACOTTA 10

VANILLA CUSTARD SERVED WITH MIXED BERRIES

TORTA SBRISOLONA DI MELE 12

APPLE CRUMBLE WITH VANILLA ICE CREAM

TORTA AL CIOCCOLATO 12

VALRHONA CHOCOLATE CAKE

AFFOGATO AL CAFFÉ 10

VANILLA GELATO WITH A SHOT OF ESPRESSO

GELATO / SORBETTO 6PER SCOOP

ITALIAN ICE CREAM AND SORBET

FORMAGGI 18

SELECTION OF 3 ARTISANAL CHEESES SERVED WITH
CRACKERS AND DRIED FRUIT

COLD BEVERAGES

COKE / COKE LIGHT / SPRITE 4

JUICES - ORANGE / LIME / CRANBERRY / PINEAPPLE 4.5

ARANCIATA ROSSA (BLOOD ORANGE) 5

CHINOTTO (CITRUS) 5

SAN BENEDETTO SPARKLING WATER 7

SAN BENEDETTO STILL WATER 7

FRESHLY SQUEEZED ORANGE JUICE 7

HOT BEVERAGES

COFFEE 5

ESPRESSO 5

DOPPIO ESPRESSO 5

CAPPUCCINO 6

CAFFÈ LATTE 6

ESPRESSO CORRETTO 9

IRISH COFFEE 11

CHAMOMILE 6

PEPPERMINT 6

EARL GREY 6

ENGLISH BREAKFAST 6

ALCOHOLIC BEVERAGES

ITALIAN LIQUORS 9

AMARETTO / GRAPPA / LIMONCELLO /
SAMBUCA / CAMPARI

LIQUORS 11

COINTREAU / GRAND MARNIER / BAILEYS / KAHLUA
/ WHISKIES / GIN / VODKA / BRANDY / RUM /
TEQUILA

BEER BY BOTTLE 12

PERONI / MENABREA / HOEGAARDEN / ASAHI /
TIGER

BELLA PIZZA TREAT 12

MARTINI BIANCO, PINEAPPLE JUICE, AND GRENADINE

COSMOPOLITAN 12

VODKA, COINTREAU, CRANBERRY AND LIME JUICE

MARGARITA 13

TEQUILA, COINTREAU AND LIME JUICE

MARTINI 14

GIN AND DRY VERMOUTH

DAIQUIRI 14

RUM, LIME JUICE AND SUGAR

ITALIAN BREEZE 14

CAMPARI, LIME JUICE AND APPLE JUICE

PINA COLADA 14

MALIBU RUM, CREAM AND PINEAPPLE JUICE

ITALIAN NEGRONI 15

MARTINI ROSSO, CAMPARI AND GIN

GODFATHER 15

WHISKY AND AMARETTO SERVED WITH A CHERRY

LIMONCELLO MOJITO 15

LIMONCELLO, MINT LEAVES, LIME JUICE, SUGARCANE

MOJITO 15

WHITE RUM, MINT LEAVES AND LIME JUICE AND
SODA WATER

ITALIAN APEROL SPIRIT 16

PROSECCO AND APEROL SODA

LONG ISLAND TEA 18

VODKA, RUM, GIN, COINTREAU, LIME JUICE AND COKE

Wine list

RED & WHITE

HOUSE POURS

SPARKLING

PROSECCO ZEFIRO, ZARDETTO (VENETO)

Clean and fresh with elegant peach and white flower flavors
14 (Glass) | 70 (Bottle)

WHITES

PINOT GRIGIO, CA' STELLA (FRIULI)

Floral & grassy. Taste is fresh and balanced
12 (Glass) | 30 (Carafe) | 55 (Bottle)

SAUVIGNON BLANC, ANSELMI (FRIULI)

Crisp and consistently elegant white with prominent fruit
15 (Glass) | 39 (Carafe) | 72 (Bottle)

REDS

MONTEPULCIANO, RIPAROSSO (ABRUZZO)

Round and harmonious with delicious red fruits and hint of licorice
12 (Glass) | 30 (Carafe) | 55 (Bottle)

PRIMITIVO, VIGNETI DEL SALENTO (PUGLIA)

Bodied, fruity, soft and harmonious
15 (Glass) | 40 (Carafe) | 75 (Bottle)

CHIANTI CLASSICO, VIGNAMAGGIO (TUSCANY)

Sangiovese and merlot blend, slightly oaky with berry notes

Rated 91 points by James Suckling

16 (Glass) | 42 (Carafe) | 80 (Bottle)

SPARKLING WINES & ROSE

GUNTRUM RIESLING ROYAL (GERMANY)

Elegant and classical Riesling scent, paired with aromas of tropical fruits. Green apples and citrus, pineapple and melon.

VINTAGE: 2016 | 70

MOSCATO, SCANAVINO (PIEDMONT)

Powerful aromas of apricot and dried fruits, pleasantly sweet

VINTAGE: 2018 | 75

ROSE, JEAN LUC COLOMBO CAPE BLEUE (PROVENCE, FRANCE)

Dry, round and full of finesse, watermelon and white cherry fruit with light floral hint

Rated 88 points by Wine Spectator

VINTAGE: 2018 | 78

BRUT ROSÉ, 61 BERLUCCHI (FRANCIACORTA LOMBARDIA)

Predominantly Pinot Noir, powerful yet delicate, elegant and refreshing

Rated 90 points by Robert Parker

95

BRUT RESERVE, BILLECART - SALMON (FRANCE)

Fresh and long-tasting. Renounce for fine, elegant structure and purity of fruits

120

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ITALIAN REDS

VALPOLICELLA, MONTRESOR (VENETO)

Medium-bodied, velvety and warm with well-balanced tannins
VINTAGE: 2017 | 69

CABERNET SAUVIGNON, LA TUNELLA (FRIULI)

Full-bodied and smooth with wild berries, plum and black pepper
VINTAGE: 2014 | 82

RIPASSO VALPOLICELLA, MONTRESOR (VENETO)

Rich and full-bodied, packed with ripe dark fruit flavours, silky tannins with a long finish.
VINTAGE: 2016 | 85

POGGIO AI GINEPRI TENUTA ARGENTIERA (TUSCANY)

Super Tuscan! Blend of Cab Sauv, Syrah and Merlot with good structure blackcurrants and plum.

Rated 90 points by Robert Parker

VINTAGE: 2016 | 85

CAMPOFIORIN, MASI (VENICE)

Ample and complex, raisin, vanilla and cinammon scents

Rated 88 points by Wine Spectator

VINTAGE: 2015 | 90

AL PASSO, TOLAINI (TUSCANY)

Super-Tuscan! A delicious blend of Sangiovese with 15% Merlot that is powerful yet round.

Rated 92 points by Robert Parker

VINTAGE: 2015 | 90

TRIPUDIUM, CARLO PELLEGRINO (SICILY)

A blend of Nero d'Avola. Cab Sauv and Syrah. Full-bodied, ripe red berrier and spice

VINTAGE: 2014 | 90

ROSSO DI MONTALCINO, MASTROJANNI (TUSCANY)

Ripe cherry and plum on the nose. Intense and full-bodied with pleasant tannic and a tangy finish.

Rated 90 points by James Suckling.

VINTAGE: 2017 | 95

BARBARESCO, SCANAVINO (PIEDMONT)

Complex, full-body, bone dry and well-structured with excellent persistency and long finish.

VINTAGE: 2011 | 115

CHIANTI CLASSICO RISERVA MONNA LISA, VIGNAMAGGIO (TUSCANY)

Full-bodied with intense ripe berries and slight oakiness, fairly tannic, long and warm in the finish.

Rated 90 points by Wine Spectator

VINTAGE: 2013 | 120

FANTI BRUNELLO DI MONTALCINO (TUSCANY)

Notes of dried cherries, roasted herbs. Tannins are firm with a supple, velvety texture.

Rated 93 points by Wine Spectator

VINTAGE: 2013 | 120

BAROLO, SCANAVINO (PIEDMONT)

Medium to full-bodied with rustic tannins

VINTAGE: 2014 | 130

AMARONE CLASSICO, MASI COSTASERA (VENETO)

Ripe, plummy cherry flavours with hints of chocolate and spice. Full-bodied with a firm, long finish.

Rated 92 points by Robert Parker

VINTAGE: 2013 | 165

BRUNELLO DI MONTALCINO, MASTROJANNI (TUSCANY)

Excellent vintage for Brunello. Full-bodied, fruity and ripe tannins.

Rated 96 points by Robert Parker and 98 points by James Suckling

VINTAGE: 2014 | 170

BAROLO MARCENASCO, RENATO RATTI (PIEDMONT)

Intense bouquet. Full-bodied and full-flavored, with wonderful balance, structure

VINTAGE: 2014 | 170

TIGNANELLO, ANTINORI (TUSCANY)

An iconic Super-Tuscan. Intense raspberries & liquorice, juicy tannins and smooth finish.

Rated 94 points by Robert Parker

VINTAGE: 2014 | 290

OTHER REDS

SHIRAZ, ARLEQUIN (BAROSSA VALLEY, AUSTRALIA)

Ripe plumpy chocolaty fruit, velvety texture, silky tannis and a tasty, never-ending finish

VINTAGE: 2016 | 78

PINOT NOIR, WILD ROCK CUPIDS ARROW (MARLBOROUGH, NZ)

Ripe red fruits, rich texture, fine tannins and a long dry finish

Rated 86 points by Robert Parker

VINTAGE: 2016 | 85

PINOT NOIR, RESERVE DU PIC (FRANCE)

Intense nose of cherry and red fruits. Fine and light on the palate with soft tannis.

VINTAGE: 2017 | 85

MALBEC, DECERO (ARGENTINA)

Core of vibrant cherry, plum and cassis flavors that are supported by fresh acidity. Lighter body with very supple tannins.

Rated 91 points by Wine Spectator and 90 points by James Suckling

VINTAGE: 2016 | 90

CABERNET SAUVIGNON, DECERO (ARGENTINA)

Flavor profile of blackcurrant, plum and a slight hints of rhubarb and mint.

Rated 92 points by James Suckling .

VINTAGE: 2014 | 90

ITALIAN WHITES

ORVIETO, D' AMICO (UMBRIA)

A light crisp blend of Pinot Grigio, Grechetto and Trebbiano. White fruit notes.

VINTAGE: 2017 | 68

PASSIMENTO, PASQUA ROMEO & JULIET IGT BIANCO (VENETO)

Amarone style with a unique flavor of apricot and honey with a creamy and balanced finish.

Rated 91 points by Decanter

VINTAGE: 2016 | 75

COSTAMOLINO VERMENTINO, ARGIOLAS (SARDINIA)

Light bodied and nicely balanced with powerful white flowers and pulpy fruit.

Rated 88 points by Robert Parker

VINTAGE: 2017 | 75

CHARDONNAY CALANCHI, D' AMICO (UMBRIA)

Clean, steely and dry with slightly mineral smooth taste

VINTAGE: 2016 | 78

CARRICANTE BIANCO DI CASELLE, BENANTI (SICILY)

Crisp and very dry on the palate with pleasant acidity and nice aromatic persistence

Rated 87 points by Robert Parker

VINTAGE: 2017 | 80

PINOT GRIGIO, LE MONDE (FRIULI)

Amber yellow colour with light copper tints. Fine and elegant with floral and golden apple notes

VINTAGE: 2018 | 80

GRECO DI TUFO, VILLA MATILDE (CAMPANIA)

Fruity and smooth with intense apricot & dried almonds aroma

VINTAGE: 2017 | 83

CHARDONNAY, BRUNO ROCCA (PIEMONTE)

Highly complex, sweet and spicy, fruity melon scents and golden apple. Savoury and harmonic, spicy with sweet tobacco. Persistent aftertaste

VINTAGE: 2016/2017 | 125

OTHER WHITES

SAUVIGNON BLANC, WILD ROCK (MARLBOROUGH, NZ)

Lovely freshness and zingy with hint of fresh herbs. Vibrant intense flavor that is classic Marlborough SB

VINTAGE: 2017 | 80

CHARDONNAY, RESERVE DU PIC (FRANCE)

Fresh stone fruit and green apple with a clean and crisp finish

VINTAGE: 2018 | 83

CHARDONNAY, ARLEQUIN (BAROSSA VALLEY, AUSTRALIA)

Stone fruit and melon flavors with a hint of citrus and tight runway finish

VINTAGE: 2017 | 88