ANTIPASTI

CANESTRINI ALLA NETTUNO — 11
Vol au vent with prawns, lobster filling in a creamy sauce

TEMPURA DI MARE — 12
Deep-fried squid, prawns and octopus served with aioli sauce

FRITTURA DI CALAMARI — 8.5
Classic deep-fried squid, tartar dip

INSALATA DI MARE — 14
Mix seafood salad, with Prawns, Calamari Mussels, Octopus and vegetables.

ZUPPA DI FUNGHI — 6.5
Mushroom soup, bread croutons

ZUPPA DI ASTICE — 9
Lobster soup seared with crusty bread and cream cheese

FRITTO MISTO NAPOLETANO — 8.5
Arancino rice ball with beef ragout, potato croquette and pan fried mozzarella served with marinara sauce

PARMIGIANA — 8
Oven baked eggplant, tomato basil sauce, mozzarella and basil

BRESAOLA — 8
Cured slices of beef, served with rocket salad parmesan and cherry tomatoes

CARPACCIO DI MANZO — 10
Marinated peppered raw Angus beef, rocket, Parmigiano, mustard dressing

BURRATA — 12
200 gr buttery burrata served with rocket, charred cherry tomatoes

INSALATE

CHICKEN CAESAR SALAD — 12
Roman lettuce salad with chicken breast, croutons, parmesan shaved and Caesar dressing

CAPRESE SCALINI — 8.5
Selection of cherry tomatoes, buffalo mozzarella, evo, fresh basil

RUCOLA PARMIGIANO E DATTERINI — 6.5
Rocket salad, cherry tomatoes & Parmesan

MISTA SCALINI — 7
Mixed greens, seasonal vegetables, vinaigrette dressing

PIZZE

BUFALA MARGHERITA — 9
Tomato sauce, Bufala Mozzarella and Basil

TARTUFO — 18.5
Cream cheese, truffle mayo and shaved black truffle

PEPPERONI — 12
Margherita pizza with spicy beef pepperoni mozzarella cheese

VEGETARIANA — 11.5
Tomato sauce, mozzarella cheese and mixed grilled vegetables

Gluten free pasta available upon request. Extra shaved Italian black truffle (6.5 / 5gr - 13 / 10gr)

All the prices are in BHD and inclusive of 5% municipality fee, 10% VAT and 10% service charge

PASTE E RISOTTI

SPAGHETTI ALL'ASTICE — 18.5
Spaghetti pasta with lobster, bisque, tomato sauce and Basil

SPAGHETTI BOLOGNESE — 11.5
Spaghetti pasta with tomato sauce and beef ragout

TAGLIOLINI AL TARTUFO NERO — 20
Tagliolini pasta with parmesan sauce, shaved black truffle in grana padano wheel

PENNE CREMA CON POLLO E FUNGHI — 10.5
Penne pasta with chicken and mushrooms in a creamy sauce

PENNE ALL'ARRABBIATA — 9
Penne pasta with Arrabbiata sauce

LASAGNA BOLOGNESE — 11.5
Slow cooked beef ragout, tomato, béchamel, Parmigiano

RIGATONE CACIO PEPE & TARTUFO — 18
Rigatoni pasta with pecorino cheese and pepper, shaved black truffle

GNOCCHI ALLA SORRENTINA — 10.5
Potato dumplings with tomato sauce, and hot mozzarella

RISOTTO AI FUNGHI PORCINI — 13.5
Porcini mushroom risotto and Parmigiano cheese

LINGUINE ALLA PESCATORA — 14
Linguine pasta with an array of fresh seafood simmered in a flavorful sauce.

CARNE E PESCE

TRANCIO DI SALMONE — 18.5
Grilled Scottish salmon with asparagus and Béarnaise sauce

GAMBERONI FRA' DIAVOLA — 24
King prawns in spicy garlic and butter lemon sauce

BRANZINO ALL'ISOLANA — 22
Oven roasted black seabass fillet, lemon, fresh herbs, roasted cherry tomato, olives, capers and evo

POLLASTRINO ALLA GRIGLIA — 16.5
Grilled marinated chicken breast with baby beans and mushroom cream

PICCATINA AL LIMONE — 18
Veal Scaloppina with butter lemon sauce

MILANESE — 26
Milk fed veal chop on the bone

OSSOBUCO ALLA MILANESE — 17
Slow braised veal shank in tomato sauce, saffron risotto

TAGLIATA DI MANZO — 26
Carved prime Australian rib-eye, aromatic breadcrumbs, rocket leaves, chimichurri sauce

FILETTO DI MANZO — 25
Beef fillet mignon, asparagus and gorgonzola cream

STINCO D'AGNELLO — 22
Slow cooked lamb shank served with mashed potatoes and rosemary

CONTORNI

PATATE AL ROSMARINO	ZUCCHINE FRITTE	FAGIOLINI SALTATI	BROCCOLINI	PATATE FRITTE	PURÉE DI PATATE AL TARTUFO
Roasted potatoes	Deep fried Courgettes	Sautéed green beans	Sauteed broccolini with chili and garlic	French fries	Truffle mashed potatoes
4	4	4	4	4	4.5

Please let your waiters know about your dietary requirements.

Vegetarian · Dairy · Gluten · Nuts · Shellfish & Crustaceans · Eggs