

Italian Connection

Bruschette

Bruschetta Romana D80

Chopped tomato, basil & garlic on toasted ciabatta bread

Bruschetta Rusticone D90

Toasted ciabatta bread topped with salami and mozzarella

Bruschetta Capricciosa D100

Toasted ciabatta bread with sautéed sweet peppers, prawns, chillies & garlic

Garlic Bread D80

With tomato

Garlic Bread D90

With tomato and cheese

Antipasti E Zuppe

Mozzarella Little Italy D200

Mozzarella on bread dipped in egg and fried, served with salad & fresh tomato

Prosciutto Caprese D280

Parma ham with mozzarella, salad dressed with extra virgin olive oil & fresh basil

Marinata Di Legumi D230

Char-grilled aubergines, courgettes, mozzarella served on a bed of leaf salad in olive oil & basil

Antipasto Alla Italiana D300

Parma ham, salami, a selection of cheese on a bed of leaf salad and tomato in olive oil

Funghi Alla Piemontese D230
Sautéed mushrooms in garlic and butter sauce

Coktail Di Gamberetti D280
Prawns dressed with marie rose sauce served on a bed of leaf salad

Prawns Luciana D290
Hot peeled prawns with chilli, garlic, tomato sauce, white wine and a touch of cream

Minestrone D120
Italian thick vegetable soup

Crema Di Pomodoro D120
Cream of fresh tomato

Pizza

Margherita D250
Tomato, mozzarella, oregano

Veneziana D300
Tomato, garlic, mozzarella, prawns & fresh basil

Prosciutto E Funghi D280
Mushrooms, mozzarella, ham & tomato

Siciliana D290
Tomato, mozzarella, ham, black olives, aubergines, oregano & hot chillies

Rustica D280
Salami, sweet peppers, black olives, mozzarella & oregano

Romana D280
Spicy sausage, sweet peppers, onions, potato, chilli & oregano

Little Italy D310
Danilo's very own irresistible recipe – A little of everything and lots of love

Hot Americana D280
Tomato, mozzarella, salami, chilli & onions

Adriatica D300
Tomato, mozzarella, tuna, anchovies & onions

Calzone Kiev D300
Folded pizza with spinach, garlic, tomato, ham & char-grilled vegetables

Pollo E Rosmarino D280
Tomato, mozzarella, chicken & rosemary

Vegetariana D270
Aubergine, courgette, tomato, mozzarella, oregano and a touch of virgin olive oil

Molisana D290
Tomato sauce, mozzarella, mincemeat & parma ham

Pasta

Alfredo D250
Fresh cream, peas, parmesan cheese & crushed black pepper

Arrabbiata D290
Fresh chilli, tomato, basil & oregano

Carbonara D250
Bacon, black pepper, egg yolk & cream

Pomodoro E Basilico D200
Tomato sauce, basil & garlic

Cannelloni Romagnoli D300

Pasta tubes stuffed with mince meat and spinach, topped with tomato & béchamel sauce

Bolognese D300

The classic recipe with meat and tomato sauce

Lasagne Little Italy D300

Layers of pasta stuffed with sweet béchamel and Bolognese sauce, topped with parmesan cheese and baked

Ravioli Cupido D330

Homemade pasta stuffed with mincemeat and mushrooms, topped with parma ham and cheese sauce

Gnocchi Al Gorgonzola D300

Potato dumpling in a blue cheese sauce

Cosentina D300

Garlic, bacon, olive oil, tuna, black olives, aubergine & tomato sauce

Carne E Pesce (Meat & Fish Main Course)

Petto Di Pollo Locullo D330

Pan-fried breast of chicken with Italian sausage, chopped with sweet peppers, white wine & a touch of tomato sauce

Pollo Alla Cacciatora D330

Chicken breast with black olives, chilli, garlic & tomato sauce

Suprema Di Pollo Principessa D330

Pan-fried with white wine, mushroom cream and asparagus

Veal Limone D400

Veal medallions with white wine, demi-glass sauce & lemon sauce

Saltimbocca Alla Romana D400

Variation of a typical Roman dish – Sliced beef with ham, cooked in white wine & basil

Filetto Al Pepe D400
Fillet served in a green peppercorn & cream sauce

Chateubraind (2 Persons) D700
Double fillet steak, char-grilled and served in its own sauce with baked potatoes

Filetto Di Bue Ai Ferri D400
Char-grilled fillet steak

Prawns Al Cognac D390
Prawns, garlic, brandy, oregano & tomato sauce

Fish (If Available) D390
Local fresh fish (Captain/Lady fish or Barracuda)

All main courses served with vegetables of the day.