

Spaghetti ai profumi di mare	15.00
Spaghetti served with selection of fresh seafood, tossed in olive oil and garlic	
Penne Arrabbiati	12.00
Pasta tubes with spicy home made pork sausages, olives and chilli napoli sauce	
Gnocchi Napoli	12.00
Home made Gnocchi in a napoli sauce and served with basil	
Risotto con pollo e spinaci	12.00
Arborio rice with chicken, mushrooms, spinach and parmesan in a light creamy sauce	
Tortelloni Baldovino	12.00
Pasta pockets filled with veal tossed in cream with fresh tomato parmesan mushroom spinach and parsley	
Lasagna casalinga	12.00
Home style lasagna	
Frittura di Calamari	18.00
Calamari rings deep fried served with green salad	
Gamberi all'aglio	18.00
King prawns tossed in garlic, olive oil in light creamy sauce served on rice	
Salsiccia casalinga ai ferri	18.00
Char grilled home made pork sausages with fries, salad and chili napoli sauce	
Pollo alla parigina	18.00
Grilled chicken breast topped with camembert cheese, pine nuts and a light creamy sauce on a bed of baby spinach leaves	
Vitellino Al Limone	20.00
Veal medallions sauteed in white wine, lemon and parsley	
Pesce del giorno	21.00
Fish of the day - on special board. Served with baked potatoes and salad	
Tagliata di pollo	13.50
Warm chicken salad with vinaigrette dressing	
Insalata alla cesare	13.50
Caesar salad with croutons crispy bacon boiled egg parmesan shavings anchovies on green salad and dressing	
with char grilled chicken pieces	15.00