ANTIPASTI FREDDI

Cold Starters

1. PROSCIUTTO e MELONE **BD. 5.900**
Parma Ham with sweet melon

2. AVOCADO ALLA "TIBERIO" **BD. 5.700**
Avocado, Prawns, Celery and Cocktail Sauce.

3. BRESAOLA **BD. 6.400**
Italian air cured Beef with flaked Parmesan Cheese,
Mushroom and Arugula

4. FILETTI di CERNIA MARINATI **BD. 6.300**
Thin slices of marinated Hammour served on a bed of salad,
Drizzled with Olive oil

5. CARPACCIO di MANZO **BD. 6.200**
Thin slices of raw Fillet Steak topped with Parmesan Cheese
Mushroom, Arugula and Mustard lemon Dressing

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

ANTIPASTI CALDI

Hot Starters

6. SOUTE di VONGOLE alla VESUVIO **BD. 4.200**
Fresh baby clams sautéed in white wine and celery

7. FRITTURA alla MEDITERRANEA **BD. 5.700**
Golden fried squid, shrimps and calamari
Served with tartar sauce

8. LUMACHE "MODO-NOSTRUM" **BD. 5.700**
Stuffed baked Snail with garlic butter

9. FUNGHI GRATINATI **BD. 5.000**
Fresh baked mushrooms filled with parsley, garlic, Parmesan
And mozzarella cheese

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

INSALATA

Salads

10. INSALATA CAESAR **BD. 3.600**
Tossed Crisp Lettuce with Caesar Salad Dressing

11. INSALATA di MARE alla "SINATRA" **BD. 5.900**
Traditional Italian Seafood Salad with Caper
Mustard Dressing

12. INSALATA CRAB **BD. 5.900**
Fresh crab, lettuce, cucumber, avocado, Hint of chili
Served with vinaigrette dressing

13. INSALATA della ROCCA con ASPARAGI **BD. 5.900**
Arugula, cherry tomato, strawberry, asparagus, topped with
Sliced parmesan cheese and reduced balsamic vinegar

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

INSALATA

Salads

14. INSALATA CAPRESE **BD. 5.700**

Fresh Buffalo mozzarella cheese, tomato and basil
Drizzled with balsamic and Pesto Dressing

15. MISCUGLIO **BD. 4.300**

Fresh mix garden Salad served with homemade
Balsamic vinaigrette dressing

16. INSALATONA di SALMONE **BD. 5.700**

Smoked Salmon with capers, green peppercorns,
Fresh onion and parmesan cheese drizzled with olive oil

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

ZUPPA

Soups

17. MINESTRONE alla MILANESE **BD. 3.200**
Fresh vegetable soup

18. ZUPPA di POLLO con BROCCOLI e FUNGHI **BD. 4.000**
Creamy Mushroom with Chicken and Broccoli

19. ZUPPA di MARE **BD. 4.300**
Traditional Italian seafood soup (tomato or cream)

RISOTTO

Rice

20. RISOTTO alla "PESCATORA" **BD. 6.500**
Seafood Rice with Tomato and Garlic
(Preparation time 25 minutes)

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

PASTA FRESCA

Fresh home-made pasta

21. LASAGNE SAN PETRONIO **BD. 5.500**
Oven baked minced meat lasagna

22. RAVIOLI al FUNGHI PORCINI **BD. 6.300**
Homemade ravioli stuffed with fresh mushroom, Ricotta Cheese and Asparagus with Porcini Sauce

23. RAVIOLI EMILIANI **BD. 6.000**
Homemade ravioli stuffed with Spinach & Ricotta Cheese Sautéed in Tomato Sauce & Cream

24. RONDOLETTA di PASTA con FRUITTI di MARE **BD. 6.300**
Stuffed homemade Seafood Pasta with grilled shrimps Cooked in Arrabbiata sauce

25. GNOCCHI ALLA SORRENTINA **BD. 4.900**
Oven Baked homemade Potato dumplings with Tomato, Mozzarella, Basil And Ragu sauce

26. TORTELLINI di RICOTTA al SALMONE **BD. 6.000**
Homemade tortellini stuffed with ricotta cheese and spinach Cooked in a creamy smoked salmon sauce

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

PASTA FEDDA

Dry pasta

27. LINGUINE MARINARA **BD. 7.100**
Long flat Strips Pasta with Seafood
(Tomato or Plain Sauce)

28. PENNE ALLA ROMA **BD. 5.600**
Short pasta with chicken and zucchini cooked in a light
Creamy tomato sauce

29. PENNE DELIZIA **BD. 6.300**
Short pasta with Chicken, Asparagus, Sun Dried Tomato,
Pine Nuts and light Tomato Sauce

30. PASTA MISTA **BD. 7.300**
Choice of three mixed pasta

31. SPAGHETTI BOLOGNESE **BD. 6.200**
Long string Pasta with minced meat sauce

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

PASTA FEDDA

Dry pasta

32. SPAGHETTI CARBONARA **BD. 6.200**
Long string pasta with cream and egg yolk (Bacon or Beef Bacon)

33. LINGUINE VONGOLE **BD. 6.200**
Long flat strips pasta with Baby clams, Garlic and chili
(Tomato or Plain Sauce)

34. LINGUINE PESTO **BD. 6.200**
Long flat strips pasta with fresh Basil sauce

35. TAGLIATELLE ALFREDO (WHITE OR GREEN) **BD. 6.200**
Long ribbon strips pasta with creamy
Mushroom sauce

36. PENNE ARRABBIATA **BD. 6.200**
Short pasta with spicy tomato sauce

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

PESCE

Fish

37. CERNIETTE al CARTOCCIO **BD. 8.600**
Grilled Fillet of Hammour in tin foil with Shrimps, Spinach, Mushroom and Tomato Sauce

38. TRANCIA di CERNIA alla BUCANIERE **BD. 8.600**
Grilled Fillet of Hammour with Olive, lemon capers sauce

39. GAMBERONE alla GRIGLIA con SALSA al PESTO (Upon availability) **BD. 8.600**
Grilled tiger prawns with creamy pesto sauce

40. GRIGLIATA MEDITERRANEA **BD. 9.600**
Grilled mixed seafood

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

PESCE

Fish

41. INVOLTINI di CERNIA GRATINATA **BD. 9.400**

Fillet of Hammour stuffed with shrimps, spinach and Mozzarella cheese gratinated in a creamy cheese sauce

42. CONCHIGLIA GRATINATA **BD. 9.200**

Assortment of Seafood Gratinated in a creamy Cheese sauce

43. CICALE THERMIDORE (Upon availability) **BD. 11.600**

Crayfish gratinated in a creamy cheese sauce.

44. CERNIA su un LETTINO di SPINACI e LENTHICCHIE **BD. 9.600**

Grilled fillet of Hammour with lentil, spinach and baby clams

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

CARNE

Meat

45. MEDAGLIONI di MANZO al DRAGONCELLO **BD. 9.200**
Medallions of Beef in mushroom tarragon sauce

46. FILETTO di MANZO **BD. 9.200**
Grilled fillet tenderloin with sautéed vegetable
a. Black pepper sauce
b. Mushroom sauce

47. FILETTO al CETO BALSAMICO **BD. 9.500**
Grilled fillet tenderloin with Asparagus,
Parmesan cheese and reduced Balsamic

48. OSSO BUCO ALLA "SICILIANA " **BD. 8.400**
Knuckle of veal braised in a delicate ragu sauce
Served With saffron rice or mashed potato

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

CARNE

Meat

49. COTOLETTA ALLA "MILANESE" **BD. 8.200**
Breaded veal fried and served with tomato sauce

50. PICCATA di VITELLO con MISTO di FUNGHI **BD. 8.500**
Veal escalopes cooked in creamy mushroom sauce

51. COSTOLETTE di AGNELLO al ROSMARINO **BD. 7.600**
Grilled lamb chop with Rosemary sauce

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

POLLO

Chicken

52. PETTO di POLLO LUCREZIA BORGIA **BD. 6.600**
Grilled chicken breast with Asparagus topped
With creamy cheese sauce

53. POLLO alla DIAVOLA **BD. 6.600**
Grilled chicken breast cooked with spicy tomato sauce

54. PETTO di POLLO con MISTO di FUNGHI **BD. 6.600**
Grilled chicken breast in a creamy mushroom sauce

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600

DOLCI e GELATI

Sweets and Ice-Cream

55. SELEZIONE DI GELATI **BD. 2.900**
A Selection of Ice-creams

56. TIRAMISU **BD. 4.000**
Traditional Italian mascarpone cheese cake

57. SELEZIONE DAL CARRELLO **BD. 4.000**
A Selection of desserts from the trolley

58. AFFOGATO AL CAFÉ **BD. 3.800**
Vanilla Ice cream topped with espresso

CAFFE

59. Espresso	**BD. 1.700**
60. Cappuccino	**BD. 1.700**
61. Macchiato	**BD. 1.800**
62. Café latte	**BD. 1.800**
63. Mokaccino	**BD. 1.800**
64. American coffee	**BD. 1.700**
65. Tea	**BD. 1.700**

15% Service charge, 5% Govt. levy
Couvert charge BD. 0.600