

ANTIPASTO E INSALATE

ANTIPASTI EMILIA - ROMAGNA P 520.-
A traditional Northern Italian Appetizer with Parma Ham, Mortadella, Salami, pickled Vegetables, Olives and Cheese

INSALATA DI STAGIONE P 280.-
Mixed fresh garden greens with your choice either Italian dressing or Balsamico Vinaigrette

INSALATA DI CESARE P 310.-
Capo Cardini's classic: Romaine Lettuce with Cæsar dressing, Bacon and Garlic Croutons

INSALATA CAPRESE P 440.-
Italy's national Salad displaying its tri-colours: Tomatoes, Rucicola (seasonal) fresh Bufala Mozzarella and Basil Leaves. Doused with Extra Virgin Olive Oil and sprinkled with Black Pepper

INSALATA DI RUCOLA (SEASONAL) P 320.-
Arugula doused with Balsamico dressing, then topped with Pine Kernels and Parmesan Flakes

INSALATA DI MARE SICILIANA P 440.-
Prawns, Squid, Scallops, Mussels, Clams and Cod Fillets in Extra Virgin Olive Oil flavoured with Peperoncini, Oregano and Garlic, sprinkled with Parsley

CARPACCIO

CARPACCIO ALLA CIPRIANI P 480.-
The traditional Beef Carpaccio served with Extra Virgin Olive Oil, freshly-ground Black Pepper, and fresh Parmesan Shavings

CARPACCIO PIEMONTESE P 480.-
Beef Carpaccio with Extra Virgin Olive Oil and Parmesan shavings, served with a forest Mushroom and Porcini Salad

CARPACCIO DI TONNO P 480.-
Carpaccio of Fresh Tuna Fish, drizzled with Sea Salt, Pepper and Extra Virgin Olive Oil served with Rucicola and Mesclum Greens

CARPACCIO DI SALMONE E BRANZINO ALLA MARINARA P 480.-
Salmon and Seabass with Tomatoes, Garlic, Basil, Capers and Onion in Olive Oil

ZUPPE E MINESTRE

CACCIUCCO ALLA LIVORNESE Livorno Fish Soup with Tomatoes, Celery, White Wine, and Olive Oil, served with Garlic Bread	P 280.-
MINISTRONE CLASSICO A classic favourite - Tomato based Vegetable soup with Parmesan and Basil Pesto	P 260.-
CREMA DI POMODORO Creamy Tomato Soup topped with a delicate cloud of Cream	P 260.-
CREMA D'ARAGOSTA Lobster Cream Soup with Cognac and whipped Cream	P 290.-
TORTELLINI IN BRODO A clear beef soup with Meat Tortellini and Italian Parsley	P 260.-

PIZZE

PIZZA MARGHERITA Tomatoes, Mozzarella, Extra Virgin Olive Oil and Basil	P 420.-
PIZZA AI FRUTTI DI MARE Tomatoes, Shrimps, Mussels, Squid, Salmon, Olives and Mozzarella Cheese garnished with Basil leaves	P 490.-
PIZZA QUATTRO STAGIONI Tomatoes, Mushroom, Seafood, Artichoke Hearts, Ham, Olives, and Anchovies topped with Mozzarella Cheese and Herbs	P 460.-
PIZZA CON SALSICCIE Tomatoes, Italian Sausages, Mozzarella Cheese and Oregano	P 470.-
PIZZA CON FUNGHI E PROSCIUTTO Tomatoes, Mushroom, Parma Ham, Mozzarella and Oregano	P 470.-
PIZZA GORGONZOLA Tomatoes, Mozzarella Gorgonzola and Oregano	P 460.-
PIZZA DIAVOLA Tomato, Spicy Salami, Onions, Garlic, Chili, Italian Olives and Oregano	P 440.-
PIZZA EMILIO An original creation, Pizza style sandwich filled with Tuna, shredded Iceberg Lettuce, sliced Tomatoes and Mayonnaise. A very crispy and tasty experience	P 440.-

LA NOSTRA PASTA FATTA IN CASA

CHOOSE A PASTA -

CAPELLINI	PENNE
SPAGHETTI	FARFALLE
FETTUCINE	BAVETTE

CHOOSE A SAUCE -

ALL'ARRABBIATA Classic Lazio sauce of spicy Tomato Sugo with Bacon, Garlic, Peperoncini, Parsley and Parmesan Cheese	P 490.-
CON VONGOLE Clams cooked in White Wine, Garlic, Olive Oil, Parsley, freshly ground Black Pepper and dash of Lemon	P 530.-
ALLA MARINARA Mussels, Clams, Prawns and Squid, Garlic, Herbs in a richly flavoured Tomato Concassé	P 530.-
ALLIO E OLIO E PEPERONCINO Whole Garlic Cloves, Olive Oil, Peperoncini and fresh Italian Parsley	P 470.-
CARBONARA The post War Classic, Cream, Bacon, Parmesan, Parsley and an Egg yolk	P 470.-
ALLA PALERMO Roasted Bell Peppers Chili, Pine Kernels and Sundried Tomatoes in Olive Oil, with fresh Basil and Parmesan Cheese	P 510.-
AL PESTO From Genoa, a sauce of Basil, Olive Oil, Pine Nuts, Garlic and grated Parmesan Cheese	P 470.-
AI FUNGHI PORCINI Fresh Mushroom and Cepes in Olive Oil, Garlic, Parsley and Parmesan Cheese	P 490.-
ALLA BOLOGNESE Meat sauce Bologna, topped with Roman Tomatoes and Parmesan Cheese	P 490.-
ALLA VERCASACANA With fresh and Smoked Salmon, Prawns, Green Asparagus, Cream and Fresh Herbs	P 530.-
ALLA BRUGER With Garlic, Onion, Mushroom, Gorgonzola, and Fresh Cream	P 490.-

RISOTTI E PASTA RIPIENA

RISOTTO STILE LIGURIA Seafood Risotto with Prawns, Mussels, Squid, Scallops, Salmon fillet flavoured with Roman Tomatoes	P 580.-
RISOTTO AI PORCINI E DADOLATA DI POLLO Saffron Risotto with Funghi Porcini, grilled diced Chicken Breast and Roman Tomatoes sprinkled with Parmesan Cheese	P 550.-
RISOTTO AI FUNGHI PORCINI The most popular Risotto with Funghi Porcini, sprinkled with Parmesan cheese and freshly chopped Italian Parsley	P 550.-
RISOTTO ALLA GIARDINIERA Risotto with fresh garden vegetables in Garlic and Onions flavoured with fresh cream and Parsley	P 490.-

HOME MADE PASTA

RAVIOLI AI FRUTTI DI MARE Seafood filled Pasta pillow served with Tomato Basil Sauce	P 510.-
RAVIOLI CON RICOTTA E SPINACI Pasta filled with spinach and Ricotta, served with Sage Butter and grated Parmesan Cheese	P 460.-
RAVIOLI ALLA PANNA Meat filled pasta served with a Parmesan Cream Sauce	P 460.-
CANNELLONI DELLA CASA Pasta Tubes filled with Spinach, Mushroom and ground Meat, served with Besciamella sauce, Parmesan Cheese and Roman Tomatoes	P 460.-
LASAGNA AL FORNO Oven baked Lasagna prepared the traditional way with Meat sauce, Pasta sheets, Béchamel sauce and Tomato Concassé	P 460.-

We'll be glad to accomodate any special dish (not in our menu) you may want, provided that the ingredients are available.

SECONDI PIATTI

PESCI

BRANZINO ALLA MARINARA Chilean Seabass with Tomatoes, White Wine, Onions, Garlic, Capers, Black Olives and Olive Oil flavoured with Black Pepper and fresh Basil	P 1,750.-
BRANZINO ALLA CARPACCIO Chilean Seabass served on garlic mashed potatoes, saffron cream sauce with Tomatoes and Vegetables	P 1,750.-
FILETTO DI SALMONE ALLA FIORENTINA Grilled Salmon fillet served on Spinach with a White Wine Cream sauce flavoured with fresh Thyme and Parmesan Cheese	P 990.-
GAMBERONI ALLA CARPACCIO Prawns in Garlic Butter with Mushroom and Parsley	P 990.-

CARNE

COSTOLETTA DI AGNELLO CON ROSMARINO Grilled Lamb Chops topped with Rosemary butter and Red Wine Herb Gravy	P 1,500.-
BISTECCA ALLA FIORENTINA Grilled <i>US Certified Angus T-Bone Steak 16 oz</i> seasoned with sea salt, crushed pepper and olive oil	P 1,990.-
BISTECCA DI MANZO DELLA CASA Grilled <i>US Certified Angus Rib Eye Steak 12 oz</i> served with your choice of Pizzaiolo sauce or Forest Mushroom topping	P 1,800.-
GALLETTO ALLA GRIGLIA CON ERBE Grilled Spring Chicken in Olive Oil and Pepperoncini with Herb Butter	P 680.-
PETTI DI POLO AI FUNGHI Chicken Breast simmered in a White Wine and Mushroom, Mascarpone Cream Sauce, sprinkled with Italian Parsley	P 680.-
SPEZZATINO DI MAIALA Apulien Style Pork Ragout with Bacon, Onion, Garlic, Tomatoes and Red Wine and Fresh Herbs	P 540.-
COSTOLETTA DI MAIALE MILANESE Golden Fried Pork Chop in Parmesan and Breadcrumbs	P 540.-
SALTIMBOCCA ALLA ROMANA Veal escalope with Sage and Parma Ham, served with a light Marsala Sauce	P 950.-

Piatti Forte are served with Vegetables of the Day and your choice of oven-roasted Potatoes,
Tagliatelle al Burro or Saffron Risotto

DOLCE

TIRAMISU	P 280.-
The world famous creation of mascarpone, Savioardi coffee, amaretto and coffee liqueur	
PANNA COTTA CON LAMPONE	P 280.-
A Emilia Romana specialty served with Raspberry Coulis	
TRIO DI CHOCOLATE	P 280.-
A variation of 3 maracaibo top chocolate from Switzerland	
COFFEE SPUMENTE	P 280.-
A delicious coffee sabayon served in a glass with vanilla ice cream and whipping cream	
DOLCE DELLA CASA	P 280.-
A sampler of Tiramisu, Trio of Chocolate and Panna Cotta	

GELATI

VANILLA
CHOCOLATES
CAMEL
PISTACHIO
STRACIATELLA
MANGO
PINEAPPLE
STRAWBERRY
GIANDUJA

P 80.- PER SCOOP

COFFEES

COFFEES

- Espresso
 - Single P 110.-
 - Double P 125.-
- Espresso Macchiato P 115.-
- Cappuccino P 125.-
- Decaffeinated P 110.-
- Regular Coffee P 110.-
- Caffè e Latte P 125.-

TEAS

- Iced Tea P 110.-
- Hot Tea (see our selections) P 110.-

SPECIAL COFFEES

- Caffè Coretto P 175.-
 - an Espresso with a shot of Grappa
- Caffè di Roma P 175.-
 - with Sambucca and whipped Cream
- Caffè Amaretto P 175.-
 - the Italian version of Irish Coffee
 - with Amaretto and whipped Cream
- Caffè con Panna P 155.-
 - Espresso coffee topped with whipped
 - Cream and Cocoa Powder
- Irish Coffee P 205.-
 - the classic creation with Whisky,
 - Coffee and whipped Cream

DIGESTIVO

- Sambucca Luxardo P 150.-
 - (served flambé with the traditional Coffee Bean Trinity)
- Amaretto Luxardo P 150.-
 - (Italian Amaretto Liqueur)
- Ramazzotti P 160.-
 - (Italian Herb Liqueur)
- Amaro Montenegro P 160.-
 - (Italian Herb Liqueur)
- Luxardo Kirsch P 160.-
- Willisauer Williams P 180.-

GRAPPA

NARDINI

- Grappa Bianca P 200.-
- Grappa Riserva P 210.-

PINCIPE ALDOBRANDINI

- Grappa di Barolo P 190.-
- Grappa di Brunello P 190.-
- Grappa di Moscato P 190.-

LUXARDO

- Grappa Euganea P 160.-
- Grappa Euganea Riserva P 210.-

SELECCIONE DELLA CASA

- Grappa Paesanella Bianca P 170.-
- Grappa Fior Vite P 190.-