

Appetisers & Starters

🌿 STEAK TARTARE10,5 Raw beef, egg yolk & capers	MUSSELS 'MARINIÈRE'10,5 Mussels, white wine, cream, parsley & toasted bread
DUCK ROLL DUO6,5 Pancake & bao with duck, leeks, cucumber & teriyaki sauce	CALAMARI FRITTI 10 MAIN.. 17,5 With aioli sauce
🌿 SALMON BLINI7,5 Home-cured salmon, buckwheat blini & sour cream	FRITTO MISTO 12,5 MAIN.. 19,5 Mixed fried fish with aioli sauce

Soups & Salads

✓ AVOCADO SOUP7,5 ✓ Chilled avocado soup with guacamole crouton	✓ GRILLED HALLOUMI SALAD10 Grilled vegetables, rocket leaves, pickled vegetables & venere rice
🌿 TOM KHA GAI8,5 Chicken & coconut soup	🌿 CHICKEN SALAD11,5 Quinoa, mixed leaves, tomatoes, onions, dried apricots, parmesan, celery & yoghurt dressing
🌿 SEAFOOD SALAD13,5 Squid, octopus, mussels, clams, prawns, avocado, citrus quinoa & chia tabbouleh	🌿 SMOKED DUCK SALAD12,5 Mixed leaves, eggs, broccoli rabe, oyster mushroom, orange segments, spring onions & teriyaki sauce

Pasta

Also available at an additional €1,30: Gluten free penne or wholemeal penne

TAGLIATELLE ALL' EMILIANA10,5 Slow cooked beef & pork ragù	RISOTTO AI GAMBERI13,5 Prawns, avocado, citrus zest, garlic, white wine & herbs
TAGLIATELLE ALLA PAPALINA10,5 Parma ham, cream, eggs & parmesan	SPAGHETTI POLPO13,5 Octopus, olives, white wine, herbs & tomato sauce
✓ STROZZAPRETI AL PESTO GENOVESE10,5 Basil & pine nut pesto	LINGUINE AL PESCE SPADA13,5 Swordfish, tomatoes confit, white wine, herbs & savory breadcrumbs
✓ STROZZAPRETI ESTIVI10 Mixed vegetables, tomato confit & herbs	RAVIOLI DI POLLO12,5 Home-made chicken & mushroom parcels with pistacchio sauce
🌿 GNOCCHI VONGOLE13,5 Aubergine gnocchi with clams, garlic, white wine, chilli & herbs	🌿 STIR FRY BEEF NOODLES14,5 Stir fried beef strips, vegetables, cashew nuts & rice noodles

Pizza & Focaccia

✓ FOCACCIA SEMPLICE7,5 Tomato sauce, garlic, parmesan & rocket leaves	SALSICCIA & FRIARIELLI11,5 Tomatoes, mozzarella, sausage, ricotta & broccoli rabe
✓ FOCACCIA GORGONZOLA, PERE & NOCI9,5 Mozzarella, gorgonzola, pears, walnuts & honey	DIAVOLA11 Tomatoes, mozzarella, chorizo, spiced salami, chilli & oregano
✓ MARGHERITA DI BUFALA9,5 Tomatoes, mozzarella di bufala & basil	AL POLLO11 Mozzarella, chicken, bell peppers, cherry tomatoes, celery & emmentaler
PROSCIUTTO & FUNGHI10,5 Tomatoes, mozzarella, mushrooms & ham	RUCOLA PARMA12 Tomatoes, mozzarella, parma ham, grana shavings, rocket leaves & e.v.o.o
CAPRICCIOSA11 Tomatoes, mozzarella, mushrooms, ham, olives, artichokes & oregano	✓ CALZONE BOSCAIOLA11,55 Closed pizza with mushrooms, ricotta & emmentaler

✓ Denote Lacto-ovo Vegetarian dishes

🌿 Denote Gluten Free Dishes

E.V.O.O. - Extra Virgin Olive Oil

ALL PRICES ARE IN € AND INCLUSIVE OF VAT | SERVICE NOT INCLUDED | DESCRIPTIONS MAY NOT LIST EVERY INDIVIDUAL INGREDIENT
PLEASE DO INFORM US IF YOU SUFFER FROM ANY ALLERGIES | GLUTEN FREE DISHES ARE PREPARED IN A GLUTEN ENVIRONMENT
ALL OUR FOOD IS FRESHLY PREPARED ON PREMISES AND MAY TAKE SOME TIME TO BE SERVED | WE ALWAYS TRY OUR BEST TO BE AS FAST
AS POSSIBLE | REMOVED INGREDIENTS ARE NOT REFUNDED | EXTRA INGREDIENTS CARRY A CHARGE | WE ACCEPT CREDIT CARDS
ALL OUR FOOD CAN BE ORDERED FOR TAKEAWAY

Gourmet Burgers

All burgers are home-made & served in a toasted brioche bun with a side of continental leaf salad & fries

GABBANA'S BEEF BURGER12,5 250g local beef patty, lettuce, tomatoes, bacon, cheddar cheese, caramelised onions & BBQ sauce	PULLED PORK10 Slow cooked pulled pork, caramelised onions, pickled vegetables, lettuce, tomatoes & BBQ sauce
CHICKEN BURGER10 200g chicken & marrows patty, parmesan, lettuce, tomatoes, caramelised onions & aioli sauce	BEEF BRISKET10,5 Slow cooked beef brisket, caramelised onions, cheese, lettuce, tomatoes & BBQ sauce
✓ FALAFEL BURGER9,5 200g falafel patty, lettuce, tomatoes, pickled vegetables & tahini sauce	

BUILD YOUR OWN BURGER

€0,90 per extra ingredient: bacon, fried egg, mushrooms, cheddar, gorgonzola, emmentaler, pickled vegetables

Meat & Fish

GRILLED RIB-EYE (350g)23,5 Served with fried new potatoes & seasonal vegetables Sauce: wild mushroom/whiskey sauce3	PORK CHOP15,5 Pan fried local pork with apple & brandy sauce. Served with fried new potatoes
GRILLED VEAL CHOP23,5 Herbs & nuts crust. Served with fried new potatoes & seasonal vegetables	SWORDFISH INVOLTINI16,5 Grilled breaded swordfish roulade. Served with mixed salad
RABBIT 'AU VIN BLANC'15 Pan fried local rabbit cooked in white wine. Served with fries & mixed salad	✂ SEAFOOD PLATTER22 Calamari, mussels, clams, fresh fish, prawns & octopus sautéed in garlic & wine

Sides

✓ SIDE OF FRIES3,5	✂ ROCKET, PARMESAN & CHERRY TOMATOES4
✓ ✂ SEASONAL VEGETABLES4	✓ ✂ MIXED SIDE SALAD3,5

Home-Made Desserts

Please check our desserts display for today's sweet selection

MINI CANNOLO RICOTTA2 Sweet ricotta, pistacchio & chocolate	APPLE STRUDEL4,5 Served with vanilla ice-cream
✂ PANNA COTTA4 Topped with wild berries	✂ CHOCOLATE MOUSSE4,5 Orange gel, cinnamon & chocolate mousse
TIRAMISÙ4,5 Mascarpone, savoiardi, coffee & cacao	✂ TORTA CAPRESE BIANCA4,5 Flourless white chocolate, lemon & almond cake with vanilla ice-cream

Artisan Ice-Cream

✂ COPPA VANIGLIA CON FRUTTI DI BOSCO5,5 Artisan vanilla ice-cream & warm wild berries	GELATI A PIACERE4,5 Three scoops of artisan ice-cream of your choice
COPPA ALLE NOCI5,5 Hazelnut, bacio, pistacchio, chocolate sauce, nuts & whipped cream	Check ice-cream display for today's selection

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