

# *Le Pizze*

<b>Margherita</b>	<b>S\$17.90</b>
Tomato sauce, Mozzarella Cheese and Basil leaves.	
<b>Napoletana</b>	<b>S\$20.90</b>
Tomato sauce, Mozzarella Cheese, Anchovies and Capers.	
<b>Verdure</b>	<b>S\$20.90</b>
Tomato sauce, Mozzarella Cheese, Capsicum, Zucchini and eggplant.	
<b>Diavola</b>	<b>S\$21.90</b>
Tomato sauce, Mozzarella Cheese and Spicy Salami.	
<b>Prosciutto e Porcini</b>	<b>S\$21.90</b>
Tomato sauce, Mozzarella Cheese, Cooked-ham and porcini mushroom.	
<b>Quattro Formaggi</b>	<b>S\$21.90</b>
Mozzarella Cheese, Blue Cheese, Smoked Cheese and parmesan cheese.	
<b>Tartufo Nero</b>	<b>S\$24.90</b>
Mozzarella Cheese, Black Truffle & Truffle oil.	
<b>Pietrasanta</b>	<b>S\$25.90</b>
Mozzarella Cheese, Fresh Tomatoes, sliced tenderloin and smoked cheese.	
<b>Rucola Parma e Parmigiano</b>	<b>S\$26.90</b>
Tomato sauce, Mozzarella Cheese, Rocket Salad, Parma Ham and Parmesan Cheese..	

# Secondi Piatti

<b>Stufato di Capocollo di Maiale &amp; Porcini</b>	<b>S\$28.90</b>
Stewed Pork Neck, Porcini Mushroom and Mashed Potatoes.	
<b>Galletto Disossato Arrosto alle Erbe &amp; Limone</b>	<b>S\$30.90</b>
Roasted Deboned <i>Organic</i> Spring Chicken Marinated with Lemon, Rosemary, Garlic and Honey.	
<b>Pesce Spada Marinato alla Griglia alle Erbe Aromatiche, con Pomodoro alla Livornese</b>	<b>S\$30.90</b>
Grilled Marinated Swordfish, with Crust of Herbs & Lemon on Tomato, Olives & Capers sauce.	
<b>Coniglio al Vino Bianco e Cipolle Stufate</b>	<b>S\$34.90</b>
Braised Rabbit in White Wine and Stewed Onions, Served with Saute' Italian Chard on Polenta Cake.	
<b>Tagliata di Filetto alla Griglia</b>	<b>S\$35.90</b>
Grilled Angus Tenderloin, Parmesan Cheese, Tomatoes & Rocket Salad.	
<b>Merluzzo al Forno con Vino Bianco, Olive Nere e Pomodorini</b>	<b>S\$39.90</b>
Baked Cod Fish in White Wine, Black Olives, Rosemary & Italian tomatoes.	
<b>Ossobuco con Risotto allo Zafferano</b>	<b>S\$36.90</b>
Braised Veal Ossobuco served on Saffron Risotto.	
<b>Carré di Agnello Arrosto</b>	<b>S\$38.90</b>
Roasted Lamb Rack, with Roasted Potato & Mesculin Salad.	
<b>Rib-Eye alla Griglia</b>	<b>S\$47.90</b>
Grilled 200 days Grain-fed Angus Rib Eye, Mesculin & Roasted Potatoes.	
<b>Fiorentina alla Griglia con Patate Arrosto, Fagioli &amp; Rucola</b>	<b>S\$142.90</b>
Grilled 1kg Angus T-bone served with Roasted Potatoes, Beans Salad and Rocket Salad.	