CALZONI — كالزوني
FOLDED FILLED PIZZA — فطيرة البيتزا المطوية — 4.200

62 تاكتشينو
TACCHINO
Mozzarella, smoked turkey and extra virgin olive oil.

63 الأكلات النباتية خ V
VEGETARIANO
Vegetarian pizza with courgettes, mushroom, aubergines and bell peppers served with Mozzarella cheese.

64 كونتادينا
CONTADINA
Mozzarella, cherry tomato and beef salami.

SECONDI PIATTI DI CARNE — سيكوندي بياتي دي كارني
Meat main courses — أطباق اللحوم الرئيسية

65 جديد أقنلو أروستيتو كون لا سالسا دي براون
New! **AGNELLO ARROSTITO CON LA SALSA DI BROWN (Lamb Rack)** 8.900
Charcoal grilled lamb rack glazed with a rich brown gravy sauce, baby potatoes, green beans wrapped with beef bacon.

66 جديد مانزو إنڤولتيني
New! **MANZO INVOLTINI** 8.900
An authentic dish of Palermo pan fried rolled beef tenderloin filled with mozzarella cheese and sundried tomato served with roasted potatoes mix with tomato sauce.

67 جديد سالتيمبوكا ألا رومانا
New! **SALTIMBOCCA ALLA ROMANA** 7.400
Pan fried chicken breast wrapped with San Daniele ham served with mashed potatoes and lemon sauce.

68 بيستكا غريغلباتا كون سبيناتشي
BISTECCA GRIGLIATA CON SPINACI 7.800
Grilled rib eye with fresh mediterranean herbs dressing, sautéed potatoes and bread crumbed spinach.

69 فيلتو دي مانسو كون روكولا
FILETTO DI MANZO CON RUCOLA 8.900
Grilled beef tenderloin on a bed of arugula and balsamic dressing

70 بولبتي دي تريفيزو
POLPETTE DI TREVISO 6.900
Homemade meat balls in a tomato sauce on a bed of parmesan risotto

71 بيستكا ان جوازتو إي كنوكي
BISTECCA IN GUAZZETTO E GNOCCHI 8.900
Grilled beef rib eye with gnocchi

72 بولو ألا ميلانيز
POLLO ALLA MILANESE 7.400
Classic pan fried breaded chicken breast scaloppini served with seasoned potato

73 رول دي بولو
ROLLE' DE POLLO 6.900
Mixed minced chicken, sun dried tomato, mozzarella cheese and arugula wrapped with homemade spinach crepes on a bed of mashed potato topped with creamy white sauce.

SECONDI DI PESCE — سكوندي داي بيسشي
Fish and seafood main courses — أطباق المأكولات البحرية الرئيسية

74 إمبيباتا دي كوزي
IMPEPATA DI COZZE 7.700
Sautéed mussels with a touch of chili and tomato sauce

75 دوراتو
DORATO 6.900
Breaded fillet of creamy dory pan-fried with potato gratin

76 فونجول ان بيانكو
VONGOLE IN BIANCO 5.700
Steamed clams in a white wine and chili sauce

77 كارنيا ألا أكوا بازا
CERNIA ALLA ACQUA PAZZA 6.800
Fillet of hammour cooked in a mussel and clam bouillon

78 فيلتو دي بيسشي ألا بالرميتانا
FILETTO DI PESCE ALLA PALERMITANA 6.900
Catch of the day baked on a mixed of parmesan cheese and breadcrumbs served with grilled vegetables in a lemon butter sauce

79 سلمون ألا فيورنتينا
SALMONE ALLA FIORENTINA 7.900
Grilled salmon fillet on a bed of spinach with provolone cheese sauce

DESSERTS — الحلويات

80 تيراميسو
TIRAMISU 2.500
Savoiardi biscuits soaked in espresso.

81 تورتة دي ليمون
TORTA DI LIMONE 2.800
Rich lemon tart.

82 شوكولاتة تارت
CHOCOLATE TART 2.500
Home made flavoured chocolate tart.

* All prices are in BD & exclude 10% delivery charge

CONTORNI Side dishes — كونتورني الأطباق الجانبية

83 فردور غريغلياتي خ V
VERDURE GRIGLIATE 2.900
Marinated grilled garden vegetables

84 بيور دي بتاتا خ V
PURE' DI PATATE 1.900
Mashed potato with parmesan

85 بتاتين فريتي خ V
PATATINE FRITTE 1.900
French fries

86 فونجي سالتاتي خ V
FUNGHI SALTATI 1.900
Sautéed mushrooms

87 سبيناتشي أل بان غراتاتو بروفوماتو خ V
SPINACI AL PAN GRATTATO PROFUMATO 1.900
Baby spinach sautéed in seasoned bread crumbs

88 سوكيني سالتاتي خ V
ZUCCHINE SALTATE 1.900
Sautéed baby zucchini

89 بتاتا إي بيبروني ألا كالابريسي خ V
PATATE E PEPERONI ALLA CALABRESE 1.900
Potato and bell peppers, Calabria style

90 بتاتا سباديلاتي خ V
PATATE SPADELLATE 1.900
Sauteed potato in extra virgin olive oil and fine herbs

DRINKS — المشروبات

MOCKTAILS — موكتيلات

91 **Chievo** 2.300 شيڤو
Refreshing blended mint lemonade with fresh lemon juice, mint leaves topped with icy cold soda.

92 **Bersagliere** 2.300 بيزاليقري
This berrylicious delight is a berry lover's dream. Muddled fresh strawberries and cranberry juice topped with icy cold soda.

93 **Black forest** 2.300 بلاك فورست
A non-alcoholic version of our dessert cocktail, a special blend of cherry, chocó sauce, creamy milk and drizzle of chocolate sauce.

94 **Mona Lisa** 2.300 مونا ليزا
A refreshing combination of shaken pineapple, cranberry juice, passion fruit, finished with a lime twist.

95 **Samanthina** 2.300 سمانتينا
Delightfully different: a muddle of fresh mint leaves shaken with apple juice, lemon juice topped with soda.

IN CAN — علبة

96	Coke	0.600	كوكا كولا
97	Diet Coke	0.600	دايت كوك
98	Sprite	0.600	سبرايت
99	Diet Sprite	0.600	دايت سبرايت
100	Fanta Orange	0.600	فانتا برتقال
101	Soda water	1.000	ماء الصودا
102	Tonic Water	1.000	ماء التونيك
103	Ginger Ale	1.000	جنجر آل
104	Red bull	1.400	ريد بول
105	Ice Tea	1.400	شاي مثلج

JUICES — عصائر

106	Orange Juice	1.900	أورنج جويس
107	Pineapple Juice	1.900	پاينپل جويس
108	Lemon Juice	1.900	ليمون جويس
109	Cranberry Juice	1.500	كرانبيري جويس

WATERS Glass bottles — الماء قوارير زجاجية

110	Aqua Panna 1 liter	2.500	أكوا بانّا لتر واحد
111	Aqua panna 250 ml	1.000	أكوا بانّا ٢٥٠ مللتر
112	San Pelligrino 750 ml	2.000	سان بيليغرينو ٧٥٠ مللتر
113	San Pelligrino 250 ml	1.300	سان بيليغرينو ٢٥٠ مللتر

Kids Set Menu for BD 2.5
CHOOSE ONE MAIN COURSE OR PIZZA AND DESSERT, JUICE

ENTREE
Pepite di Pollo (Chicken Nuggets)
Bite-sized pieces of tender chicken breast, seasoned to perfection hand-breaded and deep fried, accompanied with French fries.

Crocchetta del Pollo della Patata
(Potato Chicken Croquettes)
Golden Brown roll made from a mix of ground chicken, mozzarella cheese and mashed potato, coated in bread crumbs and deep fried, perfectly accompanied by a side of tomato ketchup.

Spaghetti Pomodoro
Fresh chopped tomato, garlic, basil and extra virgin olive oil mixed with authentic Italian tomato sauce.

Farfalle Bolognese
Pasta tossed with rich meaty sauce traditionally made with minced beef, herbs and tomato sauce finish with grated parmesan cheese.

PIZZA
Pizza Vegetariana
Tomato sauce, mozzarella cheesae, grilled vegetables and oregano

Pizza Diavola
Tomato sauce, mozzarella cheese and salami

Pizza Margarita
Tomato sauce and mozzarella cheese

DOLCE - DESSERTS
Spaghetti di Gelato
Vanilla ice cream spaghetti and whipped cream topped with strawberry coullis and candy sprinkled.

Flan dell uovo (Mini- custard tart)
A short-crust pastry makes the perfect crumbly case for a rich egg custard topped creamy whipped cream and candy sprinkled.

LUNCH
SUNDAY TO THURSDAY FROM 12PM-3PM

CHOOSE ONE STARTER, MAIN COURSE AND A SOFTDRINK — ONLY BD 5

التوصية الطباخ الشخصية — CHEFS PERSONAL RECOMMENDATION
أكلة نباتية خ — V VEGETARIAN
أكلة تحتوي على لحم الخنزيرة خ — P CONTAINS PORK

* All prices are in BD & exclude 10% delivery charge

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ANTIPASTI Before the meal — أنتيباستى قبل تناول الوجبة

1 — جديد بالي ديل باني آل أوليو
New! PALLE DEL PANE ALL'AGLIO — 1.900
Fresh baked bite sized ciabatta dough balls filled and coated with garlic butter

2 — بيتزا أجليو
PIZZA AGLIO — 1.900
Crisp thin garlic bread from our wood fired oven

3 — خ V — تاجياسكا
TAGGIASCA — 3.500
Marinated Italian olives in extra virgin olive oil

4 — أرانسيني
ARANCINI — 3.800
Golden fried rice balls filled with melted mozzarella and a light spicy tomato dip

5 — جمبري باستيلاتي
GAMBERI PASTELLATI — 3.900
Battered prawns with chives and mayonnaise

6 — كالاماري باستيلاتي
CALAMARI PASTELLATI — 3.800
Battered baby squid rings with chives and mayonnaise

7 — خ V — فونغي باستيلاتي
FUNGHI PASTELLATI — 3.700
Battered mushrooms with chili parsley tomato dip

8 — نابولي
NAPOLI — 3.700
Neapolitan style beef meatballs in a basil tomato sauce

9 — خ V — ميلانزاني آلا بارميجيانا
MELANZANE ALLA PARMIGIANA — 3.500
Delectable lightly baked aubergines and tomato sauce topped with melted mozzarella and cherry tomatoes

10 — جديد جمبري كاپري
New! GAMBERI CAPRI — 3.900
Sautéed prawns and black olives in an authentic Italian tomato sauce

ZUPPA Soup — زوبا شوربة

11 — خ V — جديد زوبا دي پومودورو
New! ZUPPA DI POMODORO — 2.900
Comfort food at its best, cream of tomato soup blended with roast capsicum and a drizzle of pesto.

12 — خ V — زوبا دي فونجي
ZUPPA DI FUNGHI — 2.900
Creamy wild mushroom soup

13 — زوبا دي مار
ZUPPA DI MARE — 3.600
Speciality seafood soup

14 — خ V — ماي سترون
MINESTRONE — 2.900
Traditional garden vegetable soup with rice and parmesan shavings

INSALATE Salads — إنسالاتِ السلطات

15 — خ V — جديد إنسالاتا توسكاني
New! INSALATA TUSCANI — 3.900
Charcoal grill seasoned mixed vegetables, crispy ciabata bread finished with balsamic vinegar dressing.

16 — جديد كاراباتشيو دي مانزو
New! CARPACCIO DI MANZO — 3.900
Thin slices of seared beef tenderloin, served chilled on a bed of rocket salad garnished with fennel and light honey mustard dressing.

17 — خ V — إنسالاتا ميستا
INSALATA MISTA — 3.200
Selection of baby garden greens and tomato, tossed in balsamic dressing.

18 — إنسالاتا دي سيزر
INSALATA DI CESARE
A crunchy lettuce with sweet paprika, pecorino cheese, croutons and laced shaved parmesan available as a plain salad or with chicken or prawns.
Classic - 3.00 With chicken- 3.200 With prawns- 3.600

19 — خ V — إنسالاتا كابريزي
INSALATA CAPRESE — 3.900
A firm favourite of buffalo mozzarella, ripe cherry tomato and basil pesto.

BRUSCHETTE — بروشيتا
Freshly baked home-made bread — خبز طازجة محلي الصنع

20 — خ V — جديد بومودورو
New! POMODORO — 2.000
Toasted crostini topped with a mix of ripe tomato, red onion and fresh basil tossed in a splash of extra virgin olive oil.

21 — خ V — بروشيتا إي سبونتيني
BRUSCHETTE E SPUNTINI — 2.500
Bianchetta, Pomodoro and Olive Bruschette.

22 — خ V — بيانتشيتا
BIANCHETTA — 2.000
Toasted home-made bread with melted mozzarella cheese.

23 — خ V — أوليف
OLIVE — 2.000
Toasted crostini bread topped with black olive home-made dip.

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RISOTTI — ريسوتي
Our rustic rice broths cooked to a creamy consistency — مرق الأرز الريفي المطبوخ في دهن متناسق

24 — جديد ريسوتو ديلو زوكيني ديل جميراتو
New! RISOTTO DELLO ZUCCHINI DEL GAMBERATO — 5.500
Creamy risotto rice with gulf prawns and zucchini mixed with parmesan cheese and butter.

25 — خ V — ريسوتو آل فونجي
RISOTTO AI FUNGHI — 4.800
Arborio rice, pan prepared low and slows with sautéed white mushrooms combined with butter and parmesan cheese to achieve a full-bodied creamy dish.

26 — ريسوتو آل فروتي دل ماري
RISOTTO AI FRUTI DEL MARE — 5.100
Our Italian Arborio rice risotto sautéed with gulf prawns, mussels and squid, blended with tomato and a mix of herbs. A great favourite for seafood lovers.

PASTA — باستا المعكرونة

أطباقنا المنزلية تتميز بالمعكرونة الطازجة المصنوعة في مطبخنا لتلجب لكم نكهات فريدة و طعم و شعور حقيقيان من إيطاليا.

Our classic homestyle dishes feature many examples of fresh in-house made Pastas. Bringing you unique flavours, tastes and a real feeling of italy

27 — خ V — جديد راڤيولي سپيناتشي
New! RAVIOLI SPINACHI — 5.500
Individually crafted ravioli parcels with a rich filling of ricotta cheese and poached spinach with white sauce.

28 — جديد راڤيولي دي پيس
New! RAVIOLI DI PESCE — 5.600
Stewed fish and prawn filled ravioli spinach discs in a creamy seafood sauce, garnished with grilled prawn and mixed peppers.

29 — لازانيا ألا بولونيز
LASAGNE ALLA BOLOGNESE — 4.900
Homestyle beef lasagna in bolognese sauce layered over pasta sheets and melted mozzarella.

30 — فرافال تري كولوري
FARFALLE TRE COLORI — 5.500
Butterfly shape pasta in a cherry tomato, cream sauce, arugula and prawns

31 — فوسيلي كون پولو كريما إي فونجي
FUSSILI CON POLLO CREMA E FUNGHI — 5.100
Twisted pasta in a creamy chicken and wild mushroom sauce

32 — سباغيتي كون بولبتين دي كارني
SPAGHETTI CON POLPETTINE DI CARNE — 4.600
Spaghetti with meat balls

33 — خ V — بيني ألا نورما
PENNE ALLA NORMA — 4.600
Tube Penne pasta with aubergines and cow milk mozzarella, cherry tomato in tomato sauce with touch of basil pesto

34 — لينغويني كون بولو إي بومودورو
LINGUINE CON POLLO E POMODORO — 4.900
Linguine with chicken and tomato

35 — خ V — بيني أرابياتا
PENNE ARRABIATA — 4.500
Penne in tomato sauce, hot chili and black olives

36 — فيتوتشيني آل سلمون
FETTUCCINE AL SALMONE — 5.900
Fettuccine with delicate smoked salmon in a creamy tomato sauce

37 — خ V — نوكي دي سپيناتشي آل غورغنزولا إي نوتشي
GNOCCHI DI SPINACI AL GORGONZOLA E NOCI — 5.300
Homemade gnocchi spinach potato pasta with creamy gorgonzola white sauce topped with crispy walnut.

38 — فوسيلي بولونيز
FUSSILI BOLOGNESE — 4.500
Twisted pasta in a very rich bolognese sauce.

39 — لينغويني آل كارتشيو
LINGUINE AL CARTOCCIO — 5.800
Prawn bisque, mussels, tiger prawns, brought to the boil with linguine pasta. Sealed with pizza dough and baked in our traditional wood fired oven.

40 — جديد پاپارديلي دي أناترا
New! PAPARDELLE DI ANATRA — 5.600
Freshly made hearty ribbon pasta, with slow braised duck ragu, and wild porcini mushroom.

41 — جديد فيتوتشني آل نيرو دي سيپيا
New! FETTUCCINE AL NERO DI SEPIA — 6.300
Fettuccine black pasta sautéed with tomato concase, prawns, calamari, mussels and clams simmered with seafood sauce.

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SPUNTINI Sandwiches — سبونتيني سندويشات
Warm focaccia sandwiches from our wood fired oven — سندويشات ساخنة على شكل كعك من الفرن الخشبي المشتعل

42 — ماما هوو فيم
MAMMA HO FAME — 3.600
Juicy beef meatballs, taleggio cheese and tomato sauce

43 — بوليتو
POLLETTO — 3.900
Grilled chicken breast, mozzarella, arugula, tomato, mayonnaise

44 — خ V — جاردينو
GIARDINO — 3.500
Grilled aubergines, buffalo mozzarella, tomato, basil and pesto

PIZZA — فطيرة البيتزا

فطيرة البيتزا الخاصة بنا مصنوعة باستخدام المكونات الطازجة و العجين المصنوع يدويا و تخبز في في الفرن الخشبي لإعطائها الطعم الهش المدخن الأصيل.

Our pizza's are made using only fresh ingredients, handmade traditional dough and finished off in a wood fired oven to give that authentic crisp, smokey taste.

		9"	11"	13"
45	جديد روستيكا *New!* RUSTICA Fresh lamb sausages, boiled mashed potatoes, mozzarella, tomato sauce and fresh rosemary.	3.600	4.500	5.500
46	خ V — جديد ناپوليتانا *New!* NAPOLETANA Tomato sauce, mozzarella, cherry tomatoes, capers, anchovies and black olives.	3.400	4.500	5.700
47	خ V — مارغريتا MARGHERITA Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil and mozzarella.	2.500	3.200	4.700
48	نورسينا NORCINA Mozzarella, bresaola, turkey beef salami and parmesan shavings with our special tomato sauce base.	5.000	5.400	6.900
49	كوادرو ستاغيوني QUATTRO STAGIONI Four pizzas in one. Fresh herbs seasoned tomato sauce, extra virgin olive oil, olives, sweet basil, mozzarella, chicken,smoked beef and artichoke heart.	3.500	4.500	6.000
50	بيتزا آل سالمون PIZZA AL SALMONE Tomato sauce, mozzarella, spinach, mushroom and smoked salmon.	3.900	4.900	6.000
51	مسايا MASSAIA Pizza with mozzarella, tomato sauce, chicken, mushroom and broccoli.	4.400	4.900	6.000
52	خ V — الأكلات النباتية VEGETARIANA Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, courgettes and aubergines.	3.800	4.500	5.500
53	ديافولا DIAVOLA Mozzarella, tomato and hot chili with beef spicy salami.	3.500	4.700	6.000
54	كابريكسيوسا CAPRICCIOSA Fresh herbs seasoned tomato sauce, extra virgin olive oil, sweet basil, mozzarella, mushrooms,smoked beef, egg, black olives and artichoke heart.	3.400	4.500	6.000
55	خ V — كوادرو فورماجي QUATTRO FORMAGGI Mozzarella, parmesan, taleggio and pecorino cheeses.	3.400	4.500	6.000
56	بيسكاتورا PESCATORA Mozzarella, mussels, baby calamari, tomato sauce and prawns.	4.400	5.100	6.500
57	خ V — بيتزا الباندیرا PIZZA BANDERA Milk cow bocconcini mozzarella, rocket leaves, tomato sauce, cherry tomatoes and parmesan shavings.	2.900	3.900	5.000
58	خ P — بوسكيولا سان دانييلي BOSCAIOLA SAN DANIELE Porcini and button mushrooms, gorgonzola cheese, tomato, mozzarella and San Daniele Ham.	4.500	5.600	7.000
59	خ V — بوسكايولا BOSCAIOLA Porcini and button mushrooms, gorgonzola cheese, tomato and mozzarella.	3.800	4.900	7.000
60	مانزو إي فونجي MANZO E FUNGHI Mushrooms, beef salami, smoked beef, tomato and mozzarella.	3.600	4.600	6.000
61	خ V — فونجي روزا إي موزاريلا FUNGHI ROSA E MOZZARELLA Fresh herbs seasoned tomato sauce, extra virgin olive oil sweet basil, mozzarella and mushrooms.	3.400	4.200	5.900

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