



ANTIPASTI

INSALATE CESARE

Traditional
With chicken
With shrimp

INSALATA MEDITERRÁNEA

Fresh lettuce, artichoke hearts, palm hearts, goat cheese, black olives, tomato, yellow bell pepper, and roasted onion with balsamic vinaigrette.

INSALATA CAPRESE

Mozzarella cheese and fresh tomato slices with basil pesto.

MOZZARELLA FRITTA

Breaded Mozzarella accompanied with eggplant, tomato sauce, and basil pesto.

INSALATA DI SPINACI

Spinach salad with portobellos, roasted bell peppers, goat cheese, and tomato dressing.

PORTOBELLO RIPIENI DI CAPONATA

Grilled portobello “au gratin”, filled with caponata and accompanied with salad.

FRITTURA DI CALAMARI

Fried calamari with red bell pepper cream sauce.

BRUSCHETTA

With roasted bell peppers, marinated tomatoes, and goat cheese.

SOUPS

SOPA MINISTRONE

Vegetable soup prepared with onion, celery, carrot, white beans, asparagus, and spinach, scented with fresh basil and bacon.

ZUPPA TOSCANA

Slightly spicy soup with potatoes, spinach, and sausage.

LA PASTA

SCELGA LA SUA PASTA PREFERITA:

Spaghetti, Fettuccine, Linguine e Penne rigate.

SPAGHETTI SENZA GLUTINE AL GAMBERI

Shrimp sautéed with “árbol” chili pepper, garlic, basil, olive oil, and parmesan cheese.

BOLOGNESE

Traditional recipe with tomato-meat sauce.

FRUTTI DI MARE

With seafood sauce and black olives.

POMODORO

Original recipe with fresh tomato and basil.

ALFREDO

Traditional recipe with cream, Parmesan cheese, and black pepper.

LASAGNE BOLOGNESE

Served “au gratin” with Parmesan cheese and tomato sauce.

ALL' ARRABBIATA

Prepared with hot chili pepper and red tomato sauce.

CANELONNI

Filled with spinach and ricotta cheese, served with tomato sauce and Parmesan cheese.

CARNE, POLLAME E PESCE AL FORNO

POLLO ALLA PARMIGIANA

Parmesan cheese-breaded chicken breast, accompanied with mashed potatoes and buttered vegetables.

FILETTO DI PESCE AL LIMONE

White fish fillet marinated with lime and fine herbs, served with risotto.

SALTIMBOCA DI MAIALE

Pork loin scallops stuffed with prosciutto, served with pasta and mushroom sauce.

FILLETO DI MANZO

Beef tenderloin served with vegetables and red wine sauce.



PIZZA AL FORNO

MARGHERITA

Mozzarella cheese, tomato sauce, basil, and fresh tomato.

CAMPAGNOLA

Zucchini, baby corn, goat cheese, cherry tomatoes, and arúgula, with tomato sauce and pesto.

FUNGHI

Tomato sauce, Mozzarella cheese, and mushrooms.

PEPPERONI

Tomato sauce, Mozzarella cheese, and pepperoni.

QUATTRO STAGIONI

Tomato sauce, Mozzarella cheese, mushrooms, artichoke, prosciutto, and black olives.

HAWAIANA

Tomato sauce, Mozzarella cheese, smoked ham, pineapple, and green bell pepper.

VEGETARIANA

Tomato sauce, Mozzarella cheese, bell pepper, eggplant, zucchini, asparagus, tomato, black olives, and onion.

MESSICANA

Tomato sauce, chili pepper, Mozzarella cheese, spicy Mexican sausage, poblano chili pepper strips, cilantro, onion, and guacamole.

GIOVANNY SPECIALE

Tomato sauce, Mozzarella cheese, ham, pepperoni, mushrooms, shrimp, artichokes, and basil.

II DOLCE NALE

TIRAMISÚ

TARALETA DE FRUTA

With fruit from the orchard and vanilla ice cream.

PASTEL TROPICAL

Bavarian vanilla cream with tropical fruit coulis and almond biscuit.

PISTACHIO PANNA COTTA

Served with vanilla and chocolate sauces and vanilla ice cream.

CEDRAT

Chocolate mousse with lime, served on a chocolate biscuit.

PISTACHE Y FRUTOS ROJOS

Dacquoise cake served with Bavarian pistachio cream and berry compote.