



Food Menu

ANTIPASTI

- BRUSCHETTA TOMATE 9,800**
Crusty Bread with Fresh Tomato, infused with Basil & Olive Oil Dressing
- BRUSCHETTA AI FUNGHI 13,800**
Crusty Bread with Mushrooms, sun dried Tomato, Parmesan, infused with Garlic & Pesto.
- JALAPENO CHEESE BALLS 16,800**
Cheese pops filled with Jalapeno Coriander, Parsley, Cheddar & Emmental Cheese.
- BASTONCINI DI MOZZARELLA I MOZZARELLA SQUARES ... 10,200**
Crisp Golden Mozzarella served with our homemade Marinara sauce
- SALMONE AFFUMICATO I SMOKED SALMON PLATTER 16,600**
Layers of Smoked Salmon served on a bed of Lettuce with a side of Sour Cream, Toasted Bread & Capers.
- SHRIMP SCAMPI FRITTA 17,600**
Hand-breaded & Fried Shrimp lightly tossed with Garlic & a Butter Lemon Sauce.
- GRATIN D' ARTICHOUS 22,200**
Creamy blend of Parmesan, Blue Cheese, Garlic sauteed Artichoke & Parsley, sprinkled with Mozzarella Cheese & baked in a clay pot.
- PARMIGIANA MELANZANE 15,100**
Sliced fried Eggplant, with Mozzarella Cheese, Basil, Parmesan & Tomato sauce.
- ARANCINI 13,300**
A rustic Italian favorite, crispy bites of Risotto, breaded Mozzarella Cheese, served with Creamy Balsamic sauce for dipping.
- LA BRUSCHETTA 17,400**
Baguette slices topped with Lemon Artichoke rolled with Smoked Salmon
- BALSAMIC CHICKEN 13,600**
Layers of Smoked Salmon served on a bed of Lettuce with a side of Sour Cream, Toasted Bread & Capers.
- TRUFFLE FRIES 16,800**
Fries mixed with Creamy Truffle paste, topped with Parmesan Cheese & Parsley.
- POLLO BBQ 12,600**
Breaded Chicken Pops with BBQ Sauce & Parmesan Cheese.
- POLLO ALLA HONEY 12,600**
Breaded Chicken Pops with Honey.

SOUP

- SOUP CAMPAGNOLA I MUSHROOMSOUP 10,200**
PROFUMO DI MARE I SEAFOOD SOUP 15,000

SALAD

- GOAT CHEESE SALAD 19,000**
Mixed green, Iceberg lettuce, Dried Figs, Green Apple, Celery Root, Hazelnuts topped with Goat cheese & Honey Mustard sauce.
- BURRATA 23,200**
Fresh Burrata with Avocado, Cherry Tomato, Rocca drizzled with Pesto Balsamic dressing.
- INSALATE FRUITI DI MARE /SEAFOOD SALAD..... 22,200**
Shrimps, Calamari, Marinated in Lemon, Extra Virgin Olive Oil, Fresh Herbs with Julienne of Tomatoes & Green Peppers.
- LA CLASSICA CAPRESE 19,000**
Vine Riped Tomatoes layered with Hand-pulled Buffalo Mozzarella & drizzled with Pesto Olive Oil Dressing.
- CAESAR SALAD 19,000**
Romaine lettuce tossed with our homemade Caesar Dressing, topped with Grilled Chicken slices, Croutons & Parmesan Cheese
- BEEF CARPACCIO DI MANZO 17,000**
Wafer Thin Slices of Grain Fed Beef Tenderloin, Shaved Parmigiana, infused with Extra Virgin Olive Oil.
- CRAB SALAD 22,800**
Shredded Crabsticks, Iceberg Lettuce, Pineapple, Avocado & Baby Corn in a Creamy Cocktail Sauce.
- SALADE DI LE CASA 20,500**
Iceberg lettuce, Avocado, topped with Blue Cheese, sprinkled with Caramelized Walnuts, in our Chefs Special Dressing

SANDWICHES

- CHICKEN PESTO {NEW} 18,600**
Grilled chicken breast, Wild Rocca, Fresh Mozzarella, Tomatoes & Pesto sauce, served in Ciabatta bread with French fries.
- CHICKEN HONEY MUSTARD {NEW} 16,200**
Lightly breaded chicken tossed in Honey mustard sauce, Iceberg, Pickles & Cheddar cheese, served in Ciabatta bread with French fries
- STEAK SANDWICH {NEW} 24,100**
Imported beef filet, Caramelized onions, Crispy chips, Parmesan cheese, Truffle aioli sauce, served in Ciabatta bread with French fries
- SMOKED SALMON SANDWICH {NEW} 24,500**
Smoked salmon, Avocado, Onions, Iceberg, Cream cheese sauce, served in Ciabatta bread with French fries
- ITALIAN SANDWICH {NEW} 18,100**
Ham, Fresh Mozzarella, Salami, Iceberg, Olives, Tomatoes & Mayo Mustard sauce served in Ciabatta bread with French fries





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PASTA

MAC AND CHEESE	20,200
Classic Mac & Cheese mixed with Cheddar, Emmental, Parmesan, Mozzarella & Creamy sauce	
GNOCCHI SORRENTINA	13,800
Potato dumplings with red sauce & Fresh Mozzarella cheese.	
PENNE ALL' ARABIATA	12,600
Penne with Hot Tomato sauce.	
PENNE AL PESTO	17,400
Penne Pasta tossed with homemade Basil Pesto sauce.	
SPAGHETTI FUNGHL E CIPOLLA	17,800
Spaghetti with Mushrooms, Caramelized Onions, Cepes tossed in a Creamy White sauce & Parmesan.	
SPAGHETTI ALLA VODKA	18,200
Vodka Infused Spaghetti with minced Meat in our homemade Tomato sauce.	
SPAGHETTI ALLA CARBONARA	20,500
Spaghetti, Bacon, Fresh Cream, Sprinkled with Black Pepper & Parmesan Cheese	
LASAGNE AL FORNO	17,400
The Classic Recipe of oven Baked Pasta Ribbons Layered with Tomato sauce, Mozzarella Parmesan Cheese & Ground Veal.	
RISOTTO MARE E TERRA	18,400
Arboria Rice prepared with a sauce of Wild Mushrooms & Cepes, Fresh Cream, topped with Parmesan Cheese.	
RAVIOLI DE LA CASA	19,700
Homemade Fresh Ravioli filled with Ricatta & Spinach prepared with a Mushroom Creamy Rose sauce.	
RIGATONI QUATTRO FORMAGGI	20,500
Pasta Tube Prepared with Gorgonzola, Parmesan, Emmental, Mozzarella & Fresh Cream.	
TAGLIATELLE TRUFFLE	22,800
Pasta Ribbons served with Creamy White sauce, Fresh Mushroom & Truffle paste, topped with Parmesan Cheese	
GNOCCHI DI PATATE AI FUNGHL	17,900
Homemade Potato Dumplings with Mushrooms & Creamy sauce	
SPAGHETTI AI FRUTTI DI MARE	21,000
Al Dente Spaghetti tossed with Shrimps & Calamari, cooked in Fresh Tomato sauce	
SPAGHETTI ALLA BOLOGNESE	15,100
Spaghetti topped with a Hearty Tomato Meat sauce & Fresh Basil	
SPAGHETTI POMODORO	13,000
Spaghetti with Tomato sauce, infused with Garlic & Basil	
SPAGHETTI AGLIO OLIO E PEPERONCINO	13,800
Spaghetti with Garlic, Olive Oil & Pepper Flakes	

PASTA

TAGLIATELLE ALFREDO	22,200
Thinly Sliced Chicken Breast, sauteed Mushrooms in a Fresh Cream sauce, over a bed of Pasta Ribbons.	
RIGATONI SICILIANA	15,200
Pasta Tube prepared in a Tomato sauce with Eggplant & infused with Garlic & Basil	
RISOTTO LIMONE	17,400
Arborio rice in Creamy Lemon sauce, topped with Parmesan cheese, Shrimps & Lemon zest.	

PIATTI DELLA CASA

POLLO CARBONARA/ CHICKEN CARBONARA	22,900
Spaghetti, Fresh Cream, Parmesan Cheese, Bacon, Egg, Black Pepper, Bread Crumbs, Garlic, Onions.	
CHICKEN MILANESE	19,000
Crispy Lightly Breaded Chicken topped with Pomodoro sauce & Parmesan Cheese, served with a side of Pomodoro Spaghetti	
TAGLIATELLE ALL' ARAGOSTA / LOBSTER TAGLIATELLE	38,800
A trio of pan sauteed Garlic, Cepes & Lobster, topped with Cherry Tomatoes, Basil leaves & gently reduced in a Fresh Tomato sauce on a bed of Al Dente Pasta Ribbons	

STEAK

TOMAHAWK 900G	93,600
Fresh Potato with Pepper Sauce on the Side	
LAMB SHANKS 500G	53,800
Mashed Potatoes, with Grovy sauce	
TBONE STEAK 400G	42,000
French Fries with Pepper Sauce	
BEEF RIB EYE 350G	49,100
French Fries with Pepper sauce	
PORK RIBS 450G	41,900
French fries with BBQ sauce	
BEEF RIBS 650G	53,800
French Fries with BBQ, sauce.	

SIDE DISHES

POTATO WEDGES	6,500
FRENCH FRIES	6,500





MAIN COURSE

COSTOLETTA DI AGNELLO LAMB CUTLET	36,000
Grilled lamb Cutlets served with a Side of Potatoes, Vegetable Medley & Herb Sauce.	
GRILLED SOLE	26,000
Grilled Sole Fish served with a Lemon Garlic sauce & a Side of French Fries.	
CHICKEN A LA CREME	19,000
Grilled Chicken Breast, filled with Basil Mozzarella combination, served with a side of sauteed Garlic Potato Cubes, topped with Parmesan & a Creamy Mushroom sauce.	
PETTI DI POLLO AI FUNGHI / CHICKEN MUSHROOMS ...	19,000
Creamy Mushroom sauce over Grilled Chicken served with a side Salad & Potato Wedges.	
TAGLIATA ALL'ACETO BALSAMICO / STEAK WITH FRIES..	40,800
Our version of Steak & Fries with Balsamic sauce on a bed of Rocca	
SALMON DI AVOCADO	38,400
Salmon, Red Pepper, Garlic, Oregano, Avocado, Spaghetti, Black Pepper, Basil, Parmesan Cheese, Lemon Juice & Tomato sauce.	
BEEF FILLET	38,600
Grilled Beef Fillet served with a side of French Fries, & a choice of sauce.	
MIXED GRILL SEAFOOD	57,000
Calamari, Sole Fish, Shrimps, Salmon with a side of Potato Wedges & La Veranda sauce.	
TUSCAN SALMON {NEW}	29,800
Grilled Salmon filet, mixed with Spinach, Cherry tomatoes, Capres & Artichokes served in a Pink Paprika sauce	
TUSCAN CHICKEN {NEW}	23,500
Grilled Chicken breast, mixed with Spinach, Cherry tomatoes, Capres & Artichokes served in a Pink Paprika sauce	
MALASIAN SHRIMPS {NEW}	22,700
Pan sauteed shrimps in Coconut milk & Ginger, served with White rice	

DESSERT

PAIN PERDU	15,200
Marinated Brioche bread with Caramel sauce, Sugar powder & a scoop of Vanilla Ice Cream.	
TIRAMISU	14,500
A Tuscan Trifle of Espresso -Soaked Lady Fingers layered with Sweetened Mascarpone Cheese Custard & Finished with Powdered Cocoa.	
GELATO (2 SCOOPS)	7,900
Ice Cream	
CHEESE CAKE	16,200
Our Delicious homemade Cheese Cake topped with Strawberry	
BANANA SPLIT	11,800
The Traditional Banana Split with Strawberry & Chocolate Ice Cream, Drizzled with Syrup & topped with Whipped Cream.	
LE CLASSIQUE	12,600
Chocolate Crepe filled with Chocolate Ice Cream & drizzled with Caramel sauce.	

CLASSIC PIZZA

MARGUERITA	13,800
Tomato, Mozzarella, Oregano	
STAGIONI	20,300
Tomato, Artichokes, Black Olives, Mushrooms, Cheese, Ham	
VALTELLINA	28,600
Tomato, Mozzarella, Bresaola, Rocco, Parmesan Flakes	
DIAVOLA	19,000
Tomato, Mozzarella, Salami Picante	
PROSCIUTTO PARMA HAM	21,500
Tomato, Parma Ham, Mozzarella	
LA VERANDA	16,700
Chef's Special Tomato sauce, Mozzarella, Chicken, Rocca & drizzled with Caesar sauce.	
FRUTTI DI MARE	23,400
Tomato, Mozzarella, Shrimps, Calamari, Garlic, Chili	
DELLA CASA	23,800
Tomato sauce Parma Ham, Onions, Cepes, Capres, Truffle Oil	
MILANESE PIZZA	26,600
Tomato sauce, Mozzarella Cheese, Gorgonzola Cheese, Smoked Ham, Salami Picante, Olives.	
CHEF'S SUPREME	23,800
Tomato sauce, Mozzarella Cheese, Parma Ham, Chicken, Ham, Salami, Mushrooms, Olives.	
CALZONE	17,600
Cheese, Mushroom, Basil, Pepperoni	
FOCACCIA AL PESTO	9,500
Pesto & Olive Oil	
FOCACCIA ALLA MAFIA	9,500
Tomato sauce, Ganie and Chill	

VEGETARIAN PIZZA

TRUFFLE PIZZA	20,600
Mix of Cream cheese & Truffle paste topped with Mozzarella cheese, Mushrooms, Wild Rocca, Truffle oil & Parmesan cheese.	
DELICATA	19,700
Mozzarella, Porcini, Parmesan Flakes, Truffle Oil.	
MICHELANGELO	15,000
Mozzarella, Tomato, Mushrooms, Green Pepper, Olives, Onion, Corn	
VEGGIE LOVERS PIZZA	15,200
Tomato sauce, Mozzarella Cheese, Onion, Fresh Basil, Parmesan Flakes, Fresh Tomatoes marinated in Balsamic Olive Oil sauce.	
QUATTRO FROMAGGI	16,700
Mozzarella, Parmesan, Gorgonzola, Emmental	
FOCACCIA DI ROSEMARY	9,500
White Pizza, Olive Oil, Rosemary	





Drink Menu

WHITE WINE

POUILLY FUME 55000
Fruity in Harmony with Crispy Acidity, a Refreshing Experience Sauvignon Blanc.

PINOT GRIGIO 30000
Dry, Light-bodied Wine with aromas of Lemon-Lime, Pear & Stone fruit like Peach and Apricot. Flavors can Range from Melon to Green Apple.

GAVI 37000
Signature White Wine of the Piedmont region. Zippy, Citrusy & Crisp flavors with hints of Lemon, Grapefruit, Green Apple, Melon, Pear & White Peach

DELAIRE GRAFF SAUVIGNON 35000
Tropical African Sauvignon Hints of Pineapple, Asparagus & Lime Sauvignon Blanc.

DELAIRE GRAFF COASTAL CUVÉE SAUVIGNON 35000
Rich In Tropical Fruit Flavors, underpinned by layers of Blackcurrant, Gooseberry, Passion Fruit & Nettles.

CASAL GARCIA SWEET WHITE 20000
Intensely Fruity & Balanced with an Excellent Texture to the mouth.

ART DE VIVRE 35000
Fruity notes of Plum & white-fleshed Fruit such as Pear & Peach

DOMAINE DU COLOMBIER CHABLIS 85000
Bone-Dry with Green Apple, White Florals, Liquid Lemon & Mineral flavours mouth-watering on the palate.

POUILLY FUSSE 50000
Dry White Wine made from Chardonnay Grapes. It Is Pale, Refreshing & Quite Delicate, shows a clear Oak influence.

ROSE WINE

AVELADA FONTE ROSE 25000
Pale Rose, Elegant & Fruity, with a Crisp & Delicate bouquet marked by notes of Red Berries & Flowers.

GERARD BERTRAND COTES DES ROSES 30000
Pleasantly Dry, Mixed Berries on the Palate with a lingering Finish Shiraz, Grenache, Cinsault

WHISPERING ANGEL ROSE WINE 50000
Aromatic & Semi Dry, Mildly Acidic Cinsault, Vermentino, Grenache

SUN GODDESS 55000
Made from Pinot Grigio & has flavors of Cherries, Apples & Lime.

RED WINE

TERRAZAS MALBEC 35000
Intense Red Fruit notes with Spices, Tobacco & Hint of Licorice Malbec.

TIGNANELLO TOSCANA RED 265000
Exceptional Dark Nose, Medium to Heavy Bodied Merlot, Sangloese, Cabernet Sauvignon, Cabernet Franc Caladoc.

LANZERAC MERLOT 90000
Well Balanced Rich & Velvety Red Wine with flavours of Ripe Red Berries, Chocolate & undertones of Mint on the nose.

ORPHEUS & RAVEN CAPE BLEND 75000
Ripe Plum & Cherry Fruit on the nose with a hirtto f Toasty Oak.

CASAL GARCIA RED 20000
Very Young & Intense Fruity Aromas, Floral Nuances with soft Tannins

CASAL GARCIA SWEET RED 20000
A Young Red Wine, Fresher, Lighter & Fruitier

PRUNOTTO BAROLO 120000
Solid Solid Silky Tannins, Full Bouquet of Wild Berries & Cherries 100% Nebbiolo

ERMELINDA APOSTLE RED 20000
Elegant Red Wine, full of Ripe led Fruits with hirts of Vanilla.

BEROL SEMI SWEET RED 25000
Semi Sweet

BEROL SELECCIONADA RED 25000
Aroma of Toasted Oak, Nutmeg & Garnache, with a Light Taste & reasonable Acidity.

BEROL ICE-WINE RED 45000
Dark Cherry Pomegranate colored wine of Good Intensity, with Delicate aroma of Jam.

PROSECO

MIONETTO VIVO 30000
Floral & Fruit-rich bouquet, releasing fragrant impressions of Almond, Golden Apple, Acacia Blossom & Honey, with notes of Pear, Apricot, Peach & Blueberry

