



Chef's recommendations

25. Carpaccio 9.90

(finely sliced tenderloin beef, served with tomatoes cherry and rocket salad and parmesan)

39. Stuffed Mushrooms 7.90

(fresh mushrooms stuffed with creamy cheese and ham, au gratin)

45. Grilled prawns 9.90

(served with cream of chickpeas and croutons)

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51. Spaghetti frutti di mare 11.90

(mussels, squid, prawns with tomato sauce)

62. Tagliatelle Coeur de Filet 10.90

(fillet steak strips with mushrooms in creamy red wine sauce)

69. Parmigiana lasagna 8.50

(with roasted aubergine, tomato sauce, mozzarella & parmesan)

72. Meat stuffed ravioli 11.90

(served with creamy sauce and crispy bacon)

77. Spinach & ricotta canelloni au gratin 11.90

(with tomato sauce, mozzarella & parmesan)

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82. Cod a la Omar 16.90

(cod grilled, served with cream of chickpeas and potatoes, tomato in oil, capers, olives, cucumber and red pepper)

85. Sea bass mediterranean style 14.90

(with cherry tomatoes, capers and fresh herbs, served with vegetable)

96. Chicken "Don Marco" 15.90

(chicken breast with French goat cheese stuffing, wrapped in bacon & roasted, served with smooth Dijon mustard sauce)

104. Boneless roast pork ribs with orange & honey glaze 13.90

106. Roast Lamb (Chef's special Lamb) 16.90

(Boneless shoulder of Lamb, marinated in yogurt & slow roasted to perfection, served with a hint of mint & coriander jus)

116. Fillet Steak Sangre de Toro 18.90

(served with fried mushrooms, onion, crispy bacon and red wine sauce)

125. Chateaubriand min. 2 pax. per person 19.90

(roasted fillet steak, carved at your table served with different vegetables, 3 sauces and garlic potatoes)

BREAD

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| 1. Bruschetta Romana
(italian bread with garlic, tomato, dry cured ham & mozzarella) | 4.50 |
| 2. Bruschetta Corbo
(italian garlic bread, with aubergine, roasted pepper and basil oil) | 3.90 |
| 4. Garlic bread with aioli | 2.00 |
| 5. Garlic bread with mozzarella | 2.50 |
| 6. Garlic bread with fresh tomato and basil | 3.00 |
| 7. Garlic bread with fresh tomato & mozzarella | 3.50 |

FOCACCIA (pizza bread)

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| 8. Focaccia with garlic & rosemary | 4.00 |
| 9. Focaccia with garlic & cheese | 5.50 |
| 10. Focaccia dello Chef
(with fresh tomato, garlic & serrano ham) | 6.50 |

SOUPS

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| 12. Onion Soup | 4.90 |
| 13. Tomato soup | 4.50 |
| 14. Minestrone soup
(Hearty homemade vegetable soup) | 6.50 |

SALADS

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| 17. Goat cheese salad
(warm goat cheese and fresh lettuces, tossed with balsamic vinaigrette and tomato tatin puff pastry) | 8.50 |
| 18. Mixed salad
(lettuce, tomato, onion, cucumber) | 4.90 |
| 19. "Caesar" salad with chicken or prawns or bacon
(fresh lettuce tossed with our homemade dressing, parmesan, croutons and grilled chicken breast/Bacon/Prawns) | 7.50 |
| 21. Tomato & onion salad | 3.90 |
| 22. Greek salad
(Roman lettuce, tomato, olives, greek feta cheese with our secret dressing) | 7.90 |



COLD STARTERS

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| 24. Prawn Cocktail | 7.90 |
| 25. Carpaccio
(finely sliced tenderloin beef, served with tomatoes cherry and rocket salad and parmesan) | 9.90 |
| 26. Melon with dry cured ham | 7.90 |
| 27. Chef's own Pate
(served with toasted brioche and homemade mango chutney) | 6.90 |
| 28. Italian starter
(cured sausage, gorgonzola, tomato in oil, home made pate) | 9.50 |
| 29. Caprese (mozzarella, tomato, basil) | 7.50 |

HOT STARTERS

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| 32. Polpo all'Andrea
(octopus stewed in wine sauce, served with canarian potatoes and chickpeas) | 8.90 |
| 33. Seafood soup Diablito (mixed seafood in hot tomato sauce) | 9.90 |
| 34. Mussels a la Marinera
(Cooked in traditional French way, steamed in white wine, garlic & shallots) | 9.90 |
| 35. Mussels De Lux
(steamed mussels, cooked in white wine, cream & Thai red curry) | 9.90 |
| 36. Garlic Prawns | 9.90 |
| 37. Deep Fried Camembert
(served with homemade blackberry & Port wine sauce) | 7.90 |
| 39. Stuffed Mushrooms
(fresh mushrooms stuffed with creamy cheese and ham, au gratin) | 7.90 |
| 40. Deep fried squids and prawns skewer | 9.90 |
| 41. Green asparagus wrapped
(in Serrano ham, mozzarella, parmesan au gratin) | 7.50 |
| 42. Pork Ribs (our "fall of the bone" baby back pork ribs smothered in BBQ or honey and mustard sauce, served with crispy pasta) | 8.50 |
| 43. Mixed grilled vegetables (courgettes, aubergine, red peppers, onion) coming from small canarian farms, in home made olive oil and balsamic cream dressing | 7.50 |
| 44. Mixed grilled vegetables (courgettes, aubergine, red peppers, onion) served with grilled goat cheese | 8.90 |
| 45. Grilled prawns (served with cream of chickpeas and croutons) | 9.90 |

RISOTTI

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| 47. Risotto Veneziz
(Arborio rice with gorgonzola cream, asparagus, parmesan) | 10.50 |
| 48. Risotto Pescatore
(Arborio rice with tomato, mussels, squids & prawns) | 11.90 |
| 49. Risotto al salmone
(Arborio rice with salmon, asparagus, saffron and dill) | 10.90 |





PASTA

(all pasta : spaghetti, penne, tagliatelle & filled pasta are home made)

51. Spaghetti frutti di mare (mussels, squid, prawns with tomato sauce)	11.90
52. Spaghetti alla carbonara (in a creamy Parmesan cheese sauce with crispy bacon & black pepper)	8.50
53. Tagliatelle alla bolognese	8.50
56. Penne all'Arrabiata (spicy tomato sauce with garlic & basil)	7.90
57. Penne Terra e Mare (typical pasta with tomato sauce, spinach, garlic, white wine and prawns)	9.90
59. Penne Aventino (in a creamy mustard and brandy sauce with fillet strips, spinach and onion)	9.90
60. Tagliatelle Mamma Mia (creamy sauce with prawns and chicken)	9.90
61. Tagliatelle Bebe (creamy sauce of salmon prawns and dill)	9.90
62. Tagliatelle Coeur de Filet (fillet steak strips with mushrooms in creamy red wine sauce)	10.90
63. Tagliatelle Contadina (with sausage, chicken, mozzarella and parmesan)	9.90
65. Tagliatelle Paradiso (mushrooms and prawns in creamy white wine sauce)	9.90
66. Gnocchi al pesto (basil sauce, olive oil, parmesan, walnuts and pine nuts)	8.90
67. Gnocchi alla Sorrentina (tomato sauce, mozzarella and basil)	8.90
68. Gnocchi alla Toscana (sausage, mushrooms, cream and truffle)	9.90
69. Parmigiana lasagna (with roasted aubergine, tomato sauce, mozzarella & parmesan)	8.50
70. Lasagna	8.50

FILLED PASTA

71. Meat stuffed ravioli (served with sage & butter)	11.90
72. Meat stuffed ravioli (served with creamy sauce and crispy bacon)	11.90
73. Giant spinach & ricotta ravioli (served with gorgonzola sauce and nuts)	11.90
76. Meat Cannelloni au gratin with mushrooms & bechamel sauce	11.90
77. Spinach & ricotta canelloni au gratin (with tomato sauce, mozzarella & parmesan)	11.90

IGIC 7% NOT INCLUDED



FISH (all the plates of fish are served with vegetables and potatoes)

80. Sea bass "La Pigalle" (sea bass fillet with champagne sauce, prawns and green grapes)	15.90
81. Salmon "Limonier" (salmon fillet with lemon sabayon and green asparagus)	15.90
82. Cod a la Omar (cod grilled, served with cream of chickpeas and potatoes, tomato in oil, capers, olives, cucumber and red pepper)	16.90
83. Grilled Golden Bream (Golden Bream fillet in potatoes crust and lemon dressing)	14.90
85. Sea bass mediterranean style (with cherry tomatoes, capers and fresh herbs, served with vegetable)	14.90
86. King prawns "Cesar" (white wine sauce, mushrooms, garlic, cream and basil)	14.90
87. Prawn and squid skewer (King prawns, squids, salmon, white fish & mussels with garlic and lemon sauce)	15.90

CHICKEN

(all meat dishes are served with vegetables and potatoes)

90. Cacciatore (Tender chunks of chicken breast sautéed in red wine sauce with tomato, garlic, mushrooms, rosemary and black olives)	12.90
91. Romana (chicken breast au gratin with ham and cheese, served on a bed of spinach)	13.90
92. With a Green Pepper, Roquefort or mushrooms sauce	12.90
96. Chicken "Don Marco" (chicken breast with French goat cheese stuffing, wrapped in bacon & roasted, served with smooth Dijon mustard sauce)	15.90

IGIC 7% NOT INCLUDED



OUR MEATS (All our meats are cooked to order. Please give us time to prepare them!)

(all meat dishes are served with vegetables and potatoes)

103. Liver "alla veneziana" <small>(with onion, white wine, parsley and dash of tomatoes)</small>	13.90
104. Boneless roast pork ribs with orange & honey glaze	13.90
106. Roast Lamb (Chef's special Lamb) <small>(Boneless shoulder of Lamb, marinated in yogurt & slow roasted to perfection, served with a hint of mint & coriander jus)</small>	16.90
107. Mixed Meat grill (pork ribs, chicken, sausage and fillet steak)	15.90
108. Scaloppina al limone <small>(veal escalope sautéed in white wine and lemon butter sauce)</small>	14.90
109. Scaloppina Oscar <small>(veal escalope in Port wine sauce served with béarnaise, asparagus and prawns)</small>	14.90
110. Scaloppina Milanese <small>(veal escalope breaded with parmesan, served with tomato pasta and fresh salad)</small>	14.90
112. Fillet Steak mignon al Diavolo <small>(flame grilled beef fillet medallions in spicy tomato sauce, toasted garlic & basil)</small>	16.90
114. Fillet Steak mignon 103 <small>(flame grilled beef fillet medallions with garlic and flambéed with Brandy 103)</small>	16.90
115. Fillet Steak Black & White <small>(beef fillet medallions with Port wine, béarnaise sauce, green asparagus and prawns)</small>	18.90
116. Fillet Steak Sangre de Toro <small>(with fried mushrooms, onion, crispy bacon and red wine sauce)</small>	18.90
117. Fillet steak with Roquefort sauce	17.90
118. Fillet steak with mushrooms sauce	17.90
119. Fillet steak with Béarnaise sauce	17.90
120. Fillet steak in green pepper sauce	17.90
123. Tournedour Rossini <small>(fillet steak on brioche, braised foie gras, truffle and Madeira sauce)</small>	21.90
125. Chateaubriand min. 2 pax. <small>per person</small> <small>(roasted fillet steak, carved at your table served with different vegetables, 3 sauces and garlic potatoes)</small>	19.90
126. Tagliata <small>(sliced fillet steak served with rocket, cherry tomatoes, parmesan shaved and cream of balsamic vinegar)</small>	17.90

IGIC 7% NOT INCLUDED



PIZZAS

200. Margherita <small>(tomato sauce, mozzarella)</small>	6.50
201. Capricciosa <small>(tomato sauce, mozzarella, mushrooms, ham, olives)</small>	8.50
202. Pepperoni <small>(tomato sauce, mozzarella, pepperoni)</small>	8.50
203. Rustica <small>(tomato sauce, mozzarella, mushrooms, bolognese sauce)</small>	8.50
204. Tonno <small>(tomato sauce, mozzarella, tuna, onion, roast peppers)</small>	7.90
205. 4 Formaggi <small>(tomato sauce, 4 cheeses)</small>	8.50
206. Vegetariana <small>(tomato sauce, mozzarella, vegetables)</small>	7.90
207. Opera <small>(tomato sauce, mozzarella, mushrooms, pepperoni, onion)</small>	7.90
208. Frutti di mare <small>(tomato sauce, mozzarella, mussels, squid, prawns)</small>	8.90
210. Toscana <small>(tomato, mozzarella, rocket, dry cured ham, parmesan)</small>	8.50
211. Mare Monti <small>(tomato sauce, mozzarella, mushrooms, prawns, pesto, parmesan)</small>	8.90
212. Melanzane <small>(tomato, mozzarella, aubergine, basil, parmesan, cherry tomatoes)</small>	7.90
213. Mediterranea <small>(fresh tomato, mozzarella, dry cured ham, basil, rocket, garlic, olives)</small>	8.50
214. Pompei <small>(tomato sauce, mozzarella, mushrooms, rocket, fillet steak strips, bearnese sauce)</small>	9.90
215. Haway <small>(tomato sauce, mozzarella, ham, pineapple)</small>	7.90
216. London <small>(tomato sauce, mozzarella, prawns, pineapple)</small>	8.90
218. Ligure <small>(mozzarella, potatoes and pesto)</small>	8.50
219. Chorizo y funghi <small>(tomato, mozzarella, chorizo and mushrooms)</small>	8.90
220. Siciliana <small>(tomato sauce, aubergine, cherry tomatoes, ricotta, olives, mozzarella and basil)</small>	8.50
221. Calzone Bolognese <small>(mozzarella, ham, bolognese sauce)</small>	9.50
222. Calzone <small>(tomato sauce, mozzarella, ham)</small>	7.90
223. Calzone romano <small>(4 cheeses, bacon and black pepper)</small>	8.50

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