

ANTIPASTI-STARTERS

Price

Caprese Salad



Mozzarella Cheese, Tomato Slices, Olive Oil, Fresh Basil & Oregano

250.00

Caesar Salad



Grilled Chicken Breast, Romaine Lettuce with Croutons & Caesar Dressing

Can be served as **Gluten free**



390.00

Insalata Di Mare



Seafood Salad, Grilled Shrimps, Octopus, Mussels Tossed with Watercress, Cherry Tomato, Pickled Onions, Parsley, Bell Peppers & Black Olives with Orange Dressing

420.00

Avocado Quinoa Salad



Mix Greens, Bell Peppers, Peaches, Roasted Walnuts & Basil Citronette Dressing

240.00

Garlic Bread or Cheese Garlic Bread



Pizza Dough topped with Garlic Oil, Mozzarella or Parmesan Cheese

170.00

Bruschetta al Pomodoro



Baguette Bread topped with Tomato, Garlic Oil, Arugula & Oregano

170.00

Bruschetta alla Parmigiana



Baguette Bread topped with Tomato, Parmesan Cheese, Garlic Oil, Black Olive, Arugula & Oregano

170.00

Mozzarella Fritti



Breaded and Fried Mozzarella Sticks with Tomato Basil Sauce

240.00

Calamari Fritti



Fried Calamari served with Rucola, Tartar Sauce & Citronette Dressing





460.00

*If you have any special dietary requirements like vegetarian, gluten free, lactose free or any food allergies kindly refer to the Restaurant Manager or the Chef on Duty

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ZUPPA – SOUP

Price

Minestrone    	170.00
Classic Italian Vegetable Soup, a Medley of Vegetables, Red, White & Green Beans served with Bruschetta	
Can be served as gluten free 	
Zuppa Cremosa di Funghi Arrostiti   	220.00
Cream of Fresh Wild Mushroom topped with Roasted Mushrooms served with Parmesan & Grissini Sticks	
Zuppa di Asparagi Bianchi con Gamberi    	350.00
White Asparagus, Celery, Fresh Cream, Onions, topped with Fried Shrimp and Pesto Oil	






























PASTA & RISOTTO

Gluten free pasta are available 

Fettuccine Di Gamberetti   	420.00
A Flat Thick Pasta served in Alfredo Sauce & Sautéed Shrimps	
Penne Arrabbiata    	290.00
Penne Pasta served with a Spicy Hot Tomato Sauce & Garlic	
Spaghetti Or Penne Carbonara  	340.00
Your Choice of Pasta served with the Famous Creamy-Egg-Bacon Sauce	
Spaghetti Bolognese   	350.00
Spaghetti served with a Classic Minced Beef & Tomato Sauce	
Lasagna Bolognese  	360.00
Oven Baked, Homemade Layers of Pasta with Beef Bolognese & White Sauce topped with Mozzarella & Parmesan Cheese	
Lasagna Vegetarian   	290.00
Oven Baked, Homemade layers of Pasta with Vegetables, Béchamel topped with Mozzarella & Parmesan Cheese	
Linguine Al Profumo Di Mare     	420.00
Seafood Pasta served with Calamari, Octopus, Clams & Shrimps Tossed in a Tomato Sauce topped with Parsley	

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Risotto Funghi    Creamy Mushroom Risotto served with Crushed Crispy Parmesan Cheese & Parsley	Price 240.00
Risotto Ala Milanese    Milan-Style Risotto served with Saffron, Fresh Cream, Butter & Parmesan Cheese	220.00
Spaghetti Alla Sorrentina    Topped with Buffalo Mozzarella Cheese & Tomato Sauce	250.00
<h2>PIZZA</h2> <p>Pizza Gluten free are available </p>	
Margarita    Mozzarella Cheese & Cherry Tomato topped with Fresh Basil	250.00
Vegetariano    Mozzarella Cheese, Eggplant, Zucchini & Green Pepper	280.00
Barbecue Di Pollo   BBQ Sauce, Mozzarella Cheese, Chicken, Green Pepper & Mushrooms topped with Caramelized Onion & Pineapple	350.00
Sensatori House   Beef Bacon, Roasted Chicken, Mozzarella, Arugula, Avocado & Pesto Sauce	340.00
Quattro Formaggi    Combination of Diffrent kind of Cheese Mozzarella, Parmesan, Gorgonzola and Smoked cheese	390.00
Calzone Farcito   Tomato Sauce, Mozzarella, Mushroom & Beef Bacon	350.00
Calzone Con Vegetariano     Tomato Sauce, Mozzarella, Zucchini, Carrots, Onions & Mushrooms	250.00


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PIATTI COMPOSTO

	Price
Pesce Piccata     White Sea-Bass Fillet served with Asparagus Risotto, Roasted Vegetables & Seafood Cream Sauce	570.00
Filetto di Manzo   Beef Tenderloin served with Mushroom Doxcel, Roasted Broccoli, Carrot, Potato Puree topped with your Choice of Mushroom Cream Sauce / Creamy Parmesan / Black Pepper Sauce Can be served as gluten free 	800.00
Ballottina di Pollo alla Cacciatora     Tender Boneless Chicken Breast Aromatic with Herbs Rolled and Stuffed with Mushroom, Anchovies, Mozzarella served with Mushroom Risotto & Caccitore Sauce	490.00
Melanzane Parmigiana    Lightly Breaded Eggplant topped with Baked Parmesan & Zesty Tomato Sauce	180.00
Arancini di Riso    Crispy Rice Balls Filled with Mushroom, Peas & Mozzarella with Arrabbiata Sauce	290.00
Trancio Di Salmone con Erbe    Grilled Salmon served with Grilled Zucchini, Caponata, Saffron Risotto & Creamy Tomato Sauce Parmesan	760.00

SIDE DISHES

Mashed Potatoes  	110.00
Vegetable Sauté   	110.00
Roasted Potato Wedges   	110.00
French Fries   	110.00

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DOLCE - DESSERTS

Price

Tiramisu

290.00

Made of Ladyfingers Dipped In Coffee, Layered with a Whipped Mixture of Eggs, Sugar, and Mascarpone Cheese, Flavored with Cocoa and Chocolate Sauce

Chia and Chocolate Panna Cotta

220.00

Two layers of Chocolate Panna Cotta and Vanilla Thickened Sweetened Cream Mixed with Chia Seeds topped with Raspberry Compotes

Dark Chocolate Mousse with Coffee Cake

240.00

Served with Chocolate, Caramel Sauce, Strawberry Ice Cream, Raspberry Fruits & Crunchy Meringue

Deconstructed Lemon Meringue Pie

210.00

Biscuit Base, Lemon Curd and Meringue, served with Vanilla Ice Cream and Seasonal Fruits

Vegan Desserts & Gluten Free of the Day

210.00

Please Ask Your Waiter for Today's Special

Fresh Fruits Platter

210.00

Selection of the Freshest Fruits in Season

Selection of Ice Cream

170.00

3 Ice-Cream Scoops of your Choice from Vanilla, Strawberry, Mango or Chocolate topped with Chocolate or Caramel Sauce

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