

# ANTIPASTI

## Pasta e Fagioli (V)



Traditional Pasta and beans soup

6,95

## Millefoglie Vegetariana (V)



Fresh Tomato, fried aubergine, mozzarella and basil, served on rocket pesto

8,95

## Vitello Tonnato alla Piemontese



Sliced veal with a delicate mayonnaise, tuna sauce and capers from Pantelleria Island

9,95

## Capesante al Martini



Pan-fried scalops with Martini Bianco served with mint and olives patè

12,95

## Gamberi al Balsamico e Fragole (GF)



Prawns and leeks with balsamic vinegar and strawberries

9,95

## Insalata Rucola e Parmigiano (GF)



Rocket salad with shaved Parmesan cheese, bacon and balsamic vinegar

8,95

## Carpaccio di Filetto di Fassone (GF)



Carpaccio of beef fillet of Fassone with Parmesan cream, porcini mushrooms and truffle oil

11,95

## Involtini Monello



Filo pastry, scamorza, anchovy, tomato in aubergine cream

8,95

(v) = Vegetarian (GF) = Gluten Free

\*\*Raw Fish

# PASTE

## Ravioli al Prosecco (V)



Homemade ravioli filled with ricotta and spinach with butter, prosecco, chilli and honey

14,95

## Pappardelle al Ragù di Cervo



Homemade Pappardelle pasta with venison ragout and Barbera wine reduction. Pappardelle are large, very broad, flat pasta noodles, similar to wide fettuccine.

14,95

## Fettuccine ai Porcini e Olio al Tartufo (GF)



Handmade Fettuccine pasta with Porcini mushrooms, truffle oil and shaved Parmesan

15,95

## Paccheri alla Rana Pescatrice



Paccheri pasta with fresh monkfish, garlic, extra virgin olive oil, white wine in light cherry tomato sauce. Paccheri are a kind of pasta in the shape of very large tubes

15,95

## Risotto Rosa



Risotto with prawns, prosecco wine and pink lumpfish roe

15,95

## Cannelloni



Wrapped sheets of fresh home made pasta stuffed with minced beef, béchamel and topped with Bolognese sauce and Parmesan cheese

13,95

*Ask your waiter for gluten free pasta*

# SECONDI

## Rana Pescatrice allo Zafferano



Pan-fried monkfish in saffron cream served with french beans

21,95

## Catch of the Day

Please ask your waiter for further details

## Selvaggina al Cioccolato



Wild game stew, marinated in cocoa, balsamic vinegar and red wine, served with

fried polenta

22,95

## Involtini di Vitello al Chianti



Pan-fried rolled veal filled with chicken liver patè and Colonnata's lard, mushrooms

cream and Chianti reduction, served with roasted potatoes

20,95

## Bistecca al Pepe



10oz Irish strip loin char grilled served with chips, mix salad and pepper sauce

20,95

## SIDE ORDERS

Mixed Salad

4,50

Saute' mushrooms

4,50

Saute' Spinach

4,50

Chips

3,50

Garlic Bread

2,95

French Beans

4,50

Garlic Bread with melted mozzarella cheese

3,95

# PIZZE

## Margherita



Tomato Sauce, Mozzarella Cheese and Basil

10,95

## Nostromo



Tomato Sauce, Mozzarella Cheese, Olives, Tuna and Onion

12,95

## Abbruzzi



Tomato Sauce, Mozzarella Cheese, Aubergine, Courgette, Peppers and Shaved Parmigiano

13,95

## Torino



Tomato Sauce, Mozzarella Cheese, Smoked Cheese, Peppers and Bacon

14,50

## Lago di Garda



Tomato Sauce, Mozzarella Cheese, Rocket Salad, Parma Ham, Shaved Parmigiano

14,95

## Zozzona



Tomato Sauce, Mozzarella Cheese, Ham, Sausages, Pepperoni and Mushrooms

14,95

## Extra Topping



Pepperoni, Ham, Mushrooms, Peppers, Onion, Courgette, Aubergine, Olives, Mozzarella Cheese

1,00

Tuna, Shaved Parmigiano, Rocket Salad, Gorgonzola Cheese

1,50

Sausages, Bacon, Parma Ham

2,00

# Dolci

## Ciocolatissimo (GF)

Homemade mini chocolate cake with heart of hot dark chocolate and a scoop of ice cream

6,95

## Affogato

Italian vanilla ice cream bathed in espresso coffee

5,95

## Gelato Misto

Selection of Italian ice cream

4,95

## Freddo del Bosco

Italian vanilla ice cream with hot berries

5,95

## Tiramisù

Homemade drawned finger biscuits in coffee, mascarpone and creamy egg sauce

5,95

## Tagliere di Formaggi

Selection of Italian cheeses served with crackers and honey

11,95

## Dessert of the day

Ask the waiter

6,95

# Caffetteria

Espresso

2,50€

Espresso Macchiato

2,80€

Cappuccino / Caffelatte



2,80€

Doppio Espresso

3,00€

Regular Coffee

2,50€

Decaf

2,80€

Tea

2,50€

Irish Coffee / Baileys Coffee / French Coffee



6,50€

# Early Bird

## Starter

Pasta e Fagioli (V)  




Traditional Pasta and beans soup

6,95

Millefoglie Vegetariana (V)   

Fresh Tomato, fried aubergine, mozzarella and basil, served on rocket pesto




8,95

Vitello Tonnato alla Piemontese   

Sliced veal with a delicate mayonnaise, tuna sauce and capers from Pantelleria Island

Gamberi al Balsamico e Fragole (GF)  

Prawns and leeks with balsamic vinegar and strawberries

Involtini Monello   

Filo pastry, scamorza, anchovy, tomato in aubergine cream

(V) = Vegetarian (GF) = Gluten Free

## Main Course

Ravioli al Prosecco (V)   

Homemade ravioli filled with ricotta and spinach with butter, prosecco, chilli and honey

Paccheri alla Rana Pescatrice   

Paccheri pasta with fresh monkfish, garlic, extra virgin olive oil, white wine in light cherry tomato sauce. Paccheri are a kind of pasta in the shape of very large tubes


Cannelloni   

Wrapped sheets of fresh home made pasta stuffed with minced beef, béchamel and topped with Bolognese sauce and Parmesan

Catch of the Day

€5

Please ask your waiter for further details

Selvaggina al Cioccolato 

€5

Wild game stew, marinated in cocoa, balsamic vinegar and red wine, served with fried polent

Involtini di Vitello al Chianti  

€5

Pan-fried rolled veal filled with chicken liver patè and Colonnata's lard, mushrooms cream and Chianti reduction, served with roasted potatoes

## Dolci

Freddo del bosco – Tiramisu' – Selection of Ice Cream   

2 Courses € 19,95 3 Courses € 23,95