

2011/2012

*NEW
SUMMER
MENU*

DOLCE
E SALATI



SALATI

~Savoury~

CAPRICCIO / 7.5

Brioche roll topped with sesame seeds, filled with bacon loin, scrambled egg, cheese and slow roasted tomatoes

ROMAGNA / 10.9

Piadina bread filled with Italian prosciutto, eggplant caviar and Parmigiano shavings

CAPRESE / 8.5

Ciabattina bread filled with fresh tomatoes, fior di latte fresh mozzarella cheese and cos lettuce

COTOLETTA / 9.9

Ciabattina bread filled with crumbed chicken fillet, radish, cos lettuce and celery heart salad dressed with mayonnaise, yoghurt and lemon juice

SALMONE / 8.5

Brioche roll topped sesame seeds, filled with smoked salmon, mascarpone, dill and rocket

TIROL / 8.9

7 grain panino filled with lightly smoked prosciutto, artichoke pâté, Parmigiano and rocket

PIZZA ORTOLANA / 7.5

Char-grilled vegetables and goats curd pizza

PARIGINA / 6.5

Pizza base filled with tomatoes, ham, mozzarella and topped with crispy puff pastry

INSALATA DI POLLO / 13.5

Char-grilled chicken fillet, steamed cocktail potatoes, green beans, snow pea tendrils, cherry tomatoes with salsa verde dressing

CAPRESE

Ciabattina with Tomato, Fior di latte & Basil

INSALATA DI POLLO

Chicken Salad

ROMAGNA

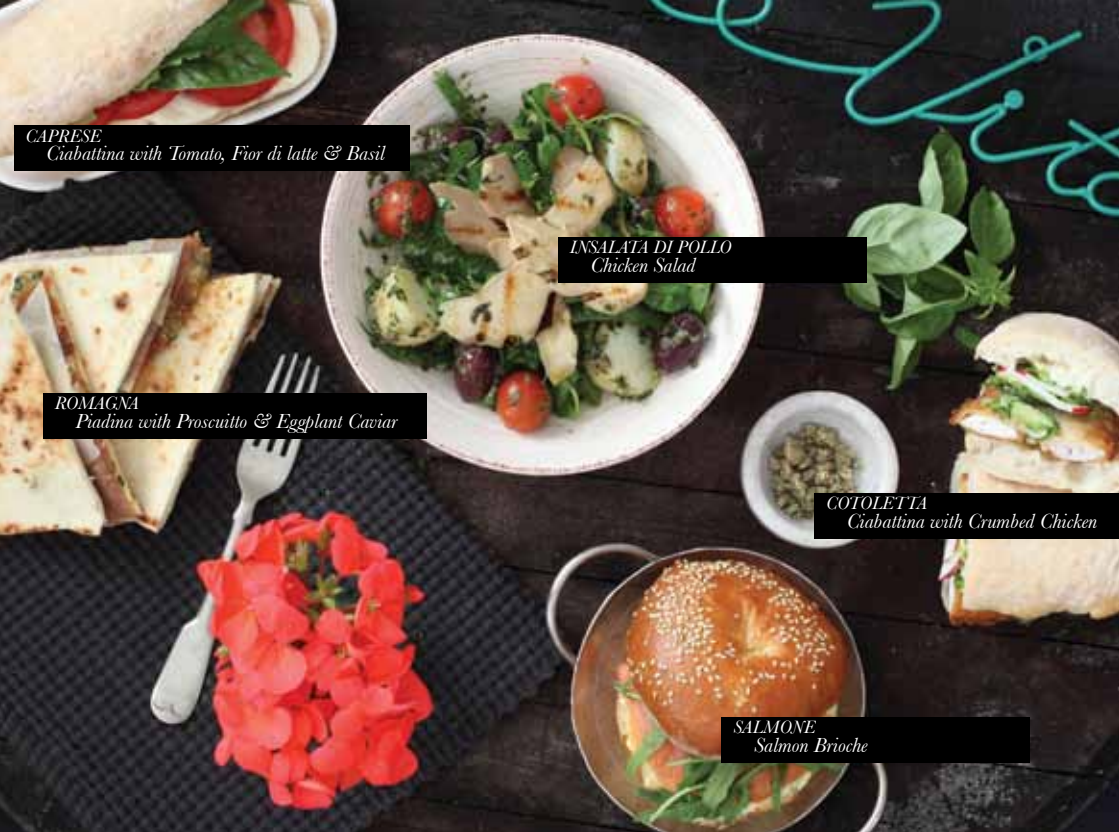
Pradina with Prosciutto & Eggplant Caviar

COTOLETTA

Ciabattina with Crumbed Chicken

SALMONE

Salmon Brioche



PIZZA ORTOLANA
Chargrilled Vegetables & Goats Curd Pizza

CAPRICCIO
Egg & Bacon Brioche

PARIGINA
Tomato, Ham & Mozzarella Puff





FROLLA
Ricotta & Custard filled Shortbread

TRANCIO CIOCCOLATA
Chocolate Slice

AMARENA KRAFEN
Cherry Krafen

ROTOLO AL LIMONE
Lemon Rotolo



LAMPONI
Raspberry & White Chocolate Mousse



PAVÉ CIOCCOLATA
Chocolate Mousse



BAVARESE AL MANGO
Mango & Coconut Mousse



ECLAIR NOCCIOLE
Hazelnut & Chocolate Eclair

DOLCE

~Sweets~

PAVÉ CIOCCOLATA / 5.9

Dark chocolate mousse with crushed hazelnuts, hazelnut paste and chocolate sponge

BAVARESE AL MANGO / 4.9

Mango and coconut mousse, coconut sponge, mango jelly and toasted coconut

LAMPONI / 5.9

Raspberry and white chocolate mousse and raspberry compote

DELIȶIA DI FRAGOLE / 5.9

Strawberry mousse layered with jaconde sponge and finished with raspberry jelly and fresh strawberries

AMARENA KRAFEN / 3.7

Small brioche bun, filled with wild cherry jam

ROTOLO AL LIMONE / 4.9

Lemon wine custard, vanilla sponge and white chocolate ganache

COPPETTA MIRTILLI / 4.9

Blueberry and cherry compote, custard and thin layer of sponge

MACARON

PISTACCHIO / 2.5

Pistachio macarons filled with white chocolate ganache

MACARON

NOCCIOLE / 2.5

Hazelnut macarons filled with white chocolate ganache

TRANCIO

CIOCCOLATA / 4.9

Moist chocolate cake topped with ganache

CORNETTO CREMA / 4.5

Croissant filled with Italian custard

ÉCLAIR PISTACCHIO / 4.2

Éclair filled with pistachio custard, topped with white chocolate

ÉCLAIR NOCCIOLE / 4.2

Éclair filled with hazelnut custard, topped with chocolate

ZUPPA INGLESE / 5.5

Lemon and chocolate custard sponge soaked in cherry syrup and chocolate ganache

FROLLA / 4.2

A butter shortbread pastry filled with ricotta and vanilla custard

GELATO

Lamington; Mascarpone e Nutella; Blackberry



DELIZIA DI FRAGOLE
Strawberry Mousse



MACARON PISTACCHIO & NOCCIOLE
Pistachio & Hazelnut Macarons



COPPETTA MIRTILLI
Blueberry Cup

ZUPPA INGLESE
Italian Trifle



CORNETTO CREMA
Custard Croissant

