



# TASTE OF EUROPE

## APPETIZERS & SOUPS

- Ceaser Salad:** Today, it is the quintessential American salad, but, it was created by an Italian immigrant, Cesare Cardini, in San Diego in 1924. 10
- Greek Salad:** A flavorful Greek traditional salad, invented by restaurant owners in Athens 12
- Antipasto Salad:** Has all the fun and taste of an Italian sub sandwich without the carbs 12
- Brushetta:** Pronounced Brewsketa, it is a menu staple found in every Italian restaurant 8
- Grilled Calamari:** Tender calamari, grilled to perfection, served with olive oil and lemon 15
- Prosciutto e Melone:** Real prosciutto of Parma and sweet cantaloupe melon 14
- Pasta e Fagioli:** The traditional creamy bean soup, served Tuscan style with pasta, raw olive oil and pepper. 10

## PASTA

- Rigatoni alla Padana:** A blend of porcini mushrooms and meat sauce with a touch of cream and Parmesan cheese. 24
- Tagliatelle freshe ai Funghi Porcini:** Fresh pasta with porcini mushrooms and cream 22
- Spaghehetti alle Vongole:** Our fantastic sauce with clams in their shell, olive oil, garlic and white wine. 28
- Spaghetti ai Frutti di Mare:** With a perfect combination of shrimp, calamari and mussels and only a little tomato sauce. 28
- Classic Lasagna:** Our lasagna is a sumptuous layering of tender pasta sheets, rich meat sauce, creamy bechamel, and melted cheese. Each layer promises a burst of authentic Italian flavors, slow-cooked to perfection, capturing the very essence of home style cooking. 22



**Tagliatele fresche al Pesto:** The delicious green sauce from Genoa, prepared with fresh basil, olive oil, cheese and nuts. 22

**Spaghetti al Pomodoro e Basilico:** Our own delicious version of the traditional Italian tomato and basil sauce. 20

**Tagliatelle fresche al Salmone Affumicato:** Fettucine with smoked salmon in a shallot cream sauce. 27

**Rigatoni all Vodka: Vegetarian:** Rigatoni, tomato sauce, cream, Parmesan cheese and vodka. 20/22  
**Pancetta Lover:** Tomato sauce, pancetta, onion, Parmesan cheese and cream.

**Gnocchi ai quattro formaggi:** Traditional gnocchi served in the most traditional way, with a luscious four cheese sauce. 24

**Tagliatelle fresche alla panna (Fettuccine Alfredo):** The world renowned pasta with a luscious Parmesan and cream sauce. 22

**Rigatoni all'Amaticiana:** The famous sauce, with tomato, onion, pancetta and red pepper, believed to have been created in Rome by a restaurateur from the small town of Amatrice, east of Rome. 22

**Tagliatelle fresche alla Bolognese:** The world famous meat sauce. You can't find a better meat sauce anywhere in the world outside of the city of Bologna! 24

**Spaghetti alla Carbonara:** Our most famous pasta dish, prepared with egg, bacon, Parmesan cheese, and a touch of cream for smoothness. 24

**Cacio e Pepe:** Pronounced "ca-cho ee pepe", hails from Rome and it means "cheese and pepper". This minimalist pasta recipe showcases spaghetti with black pepper and Pecorino Romano, and for our rendition, we've added a touch of pancetta for extra richness. 24

## RISOTTI

**Risotto ai Funghi Porcini:** Creamy Arborio rice meets the earthy richness of porcini mushrooms, creating a velvety Italian delicacy, crowned with a touch of Parmesan. 22

**Risotto ai Frutti di Mare:** Silky Arborio rice infused with a medley of fresh seafood, capturing the essence of the ocean in every bite, garnished with a hint of herbs. 24

**Risotto con Zucca a Salsiccia:** Velvety Arborio rice harmoniously melds with sweet roasted zucca (pumpkin) and a savoury salsiccia (sausage), creating a rich and flavorful risotto that dances between autumnal warmth and Italian tradition, all accented with a touch of aromatic herbs. 22

**ADD TO ANY DISH: SHRIMP \$8 , Chicken \$5**



## MEAT AND SEAFOOD

**Choices of sides:** Sautéed broccoli, green beans, asparagus, mixed salad, mashed potatoes

**Cotoletta alla Milanese:** The traditional chicken or veal cutlet, breaded and sautéed in butter, as the real Milanese should be. Chicken or veal. 22/28

**Piccata alla Lombarda:** Thinly sliced Chicken or Veal as it is served in the region of Lombardy, with butter, lemon, and parsley sauce. Great with our amazing mashed potatoes. 22/28

**Scaloppine ai funghi porcini:** Thinly sliced Chicken or Veal with a porcini mushrooms and cream sauce. One of our bestsellers. 22/28

**Ossobuco di Vitello alla Milanese:** Indulge yourself with this famous veal ossobuco, prepared the way it's done in Milan (which is the best way!) with "gremolada" gravy. Accompanied by risotto alla Milanese, a very tasty saffron risotto. 47

**Saltimbocca alla Romana:** Scaloppine with prosciutto and fresh sage in a butter-wine sauce. The dish is such an Italian classic, that its recipe appeared in the very first Italian cookbook, written by Pellegrino Artusi and published in 1891. Chicken or Veal 24/30

**Gamberoni al Pernod (Jumbo Shrimp with Pernod):** A famous French recipe, but we make it better than the French! Jumbo Shrimp sauté with Pernod liquor in a delicious cream sauce, with extra-long Basmati rice from the Himalaya. 40

**Salmone alla griglia:** A filet of salmon grilled to perfection and served with olive oil or with our tasty "Burro e Panna" (butter and cream sauce). 26

**Filetti di Branzino alla griglia: two whole grilled fillets** of this famous Mediterranean sea bass, prepared the way fish is served in Italy: just virgin olive oil, salt and pepper. The ultimate Mediterranean diet! You can ask for it served with our tasty "Burro e Panna" (butter and cream sauce) instead of Olive Oil. 30

## PANINI

**Classic Italian:** Indulge in our classic Italian sandwich, a culinary journey to the heart of Italy. Stacked with savoury ham, spicy salami, aromatic cappicola, and melted cheese, each bite promises a burst of authentic flavors. Perfect for those craving a taste of tradition. 12

**Chicken Parmesan:** Discover the flavors of our Chicken Parmesan Sandwich, a tribute to Italian cuisine. Featuring crispy breaded chicken, smothered in a luscious tomato sauce and topped with gooey mozzarella, this sandwich ensures a delightful culinary experience with each bite. 12

**Veal Parmesan:** Experience the richness of our Veal Parmesan Sandwich, a true Italian masterpiece. With tender breaded veal enveloped in a robust tomato sauce and adorned with melted mozzarella, this sandwich presents a harmonious blend of flavours and textures. An elegant twist on a beloved classic. 12



## NAPOLETAN PIZZAS - 12"

**Margherita:** Our Pizza Margherita is a timeless tribute to Italian tradition. Featuring a crisp, thin crust topped with a fragrant tomato sauce, fresh mozzarella, and aromatic basil leaves, this pizza is a harmonious blend of simplicity and flavor. Each slice captures the essence of Italy, providing a mouthwatering experience of freshness and authenticity. **17**

**Pepperoni** Our Pepperoni pizza is an ode to a beloved classic. Boasting a crispy, golden crust layered with a zesty tomato sauce, rich mozzarella cheese, and adorned with perfectly spiced pepperoni slices, this pizza delivers both warmth and a kick. Every bite is a flavorful journey, resonating with the timeless allure of this all time favourite. **18**

**Meat Lover:** Our Meat Lover's Pizza is a carnivore's dream come true. Resting upon a perfectly crisp crust is a generous spread of our signature tomato sauce, blanketed with a melt-in-your-mouth mozzarella. But the real stars are the toppings: spicy pepperoni, thinly-sliced prosciutto, savoury ham and succulent ground meat. Each slice is a celebration of rich flavors, ensuring a mouthwatering experience for those who crave the ultimate meaty indulgence. **20**

**Veggie:** Our Veggie Pizza is a garden-fresh delight. Atop our signature crispy crust and tangy tomato sauce, we layer a vibrant medley of seasonal vegetables. Black Olives, green peppers, onions, mushrooms, and more come together in colourful harmony, enhanced by the gentle melt of mozzarella. Each slice offers a wholesome and flavorful journey, perfect for those who love to savour nature's bounty. **16**

ADD ANY TOPPINGS: ham, pepperoni, mushroom, onion, green pepper, black olives (2\$ each)

## DESSERTS

**Tiramisu:** Our homemade tiramisu is made the original Italian way, with espresso and rum soaked savoiardi layered with a light mascarpone cream and dusted with cocoa powder. **10**

**Chocolate Cake:** Our homemade flourless cake, prepared with eggs and dark Belgian chocolate, is a must for chocolate lovers. **10**

**Cannoli:** The famous Sicilian dessert. Filled with sweet ricotta and Belgian chocolate chips. **8**

**Affogato al caffe:** The quintessential Italian dessert recipe, where sweet ice cream meets hot and strong espresso coffee. **6**

**Crepes: Savour** the delicate embrace of our exquisite crepes, feather-light and golden brown. Choose between the vibrant sweetness of the finest strawberry jam or the luscious richness of velvety chocolate filling. Every bite promises a symphony of flavors, expertly crafted to delight the senses. **10**