

BREAKFAST

Cappuccino and Cornetto - Italian croissant filled with pastry cream-nutella- whipped cream 4.50

French toast - 5 sliced French baguette cinnamon homemade wild berry jam 6

German pancake - choice of fresh apple or banana 8

Granola with Greek yogurt fresh fruit 5

Toast and salmon- home cured salmon toast bread cream cheese capers onion 7

Fruit salad- bowl of mix fruit served with fresh orange juice 5

CREPES

Sugar crepes 4

Jam Crepe -Wild berry homemade jam or sour orange jam 5

Cheese or Ham crepes - Swiss cheese or cooked ham 6

Salmon Crepes - home cured salmon 7

EGGS

Brick- Philo pasta stuffed with cheese- tuna - egg, fried , served with lemon, Tunisian style 7

Tomato - 2 eggs served with toast tomato fresh mozzarella pancetta 6.50

Prosciutto - 2 eggs served with toast tomato fresh mozzarella- Parma prosciutto 6.50

Mushroom - 2 eggs served with toast tomato fresh mozzarella- pancetta 6

Casserole- 2 eggs, bakedwith spinach, feta and pancetta 7

OMELETTE

Mozzarella omelette - 3 eggs Parmigiano cheese tomato, fresh mozzarella - roast potato 7

Parma omelette - 3 eggs Parmigiano mozzarella Parma prosciutto -roast potato 7.50

Champignon omelette -3 eggs Parmigiano mozzarella sautéed mushroom- roast potato 7

BEVERAGES

Fresh orange juice 3

Fresh grape fruit juice 3

Carrots-celery - apple juice 3

Ginger and apple 3.50

Espresso 3

American coffee 1.50

Cappuccino 3.50

Hot Chocolate 3

Soda 2

Frullato di frutta 4

Milk 1

Hot tea 2

LUNCH

PANINI - SERVED WITH SALAD

TUNA- Tuna fish marinated in olive oil-
artichoke- tomato 6.50

SPECK- Taleggio -speck- salad 7.50

PANCETTA- Scrambled eggs -Pancetta- Goat
cheese 7

CHICKEN- Light pan fried chicken -tomato-
baby rugola 7.50

VEGETARIAN- Roast and grilled egg plant -
zucchini- peppers 6

MOZZARELLA -Tomato- fresh mozzarella-
basil 6.50

SALADS -WITH OUR BEST OLIVE OIL

OCTOPUS - Baby octopus- spring salad-
kalamata olives- capers 9

CAPRESE- Fresh Bufala mozzarella -tomato-
basil 9

GREEK- Spring salad- cucumber- green onion
cucumber -olives -tomato- feta cheese lemon
dressing 7

PEAR - Spring salad -thinly sliced pear- blue
cheese- mascarpone -walnuts balsamic dressing7

CHICKEN- Grilled chicken breast over baby
rugola olives tomato lemon dressing 7.50

SALMON - Grilled salmon over baby spinach
olive -tomato lemon dressing 8

VEGETARIAN PASTA - served cold with
zucchini olives tomato peppers egg plant our
best olive oil 8

SHRIMP PASTA - Served cold -shrimp -crab
meat- tomato- baby rugola lemon dressing 8.50

LASAGNA - Our Traditional meat lasagna 9.50

PIZZERIA SLICED SERVED WITH SALAD

TOMATO- Tomato sauce- mozzarella- basil 6

MUSHROOM - Tomato sauce- fresh mozzarella -
sautéed mushrooms 6.50

VEGETARIAN - Tomato sauce- grilled or
roasted egg plant- zucchini- pepper 6.50

DESSERT 6

KEY LIME PIE - PANNA COTTA - TIRAMISU'

ORANGE RICOTTA CAKE - CREPES - CANNOLI

VULCAN CAKE

FLAVORED ICE CREAM 6

ORANGE COINTREAU WITH HOT
CHOCOLATE SAUCE

CARAMEL COGNAC WITH ESPRESSO

VANILLA WITH GRAND MARNIER

GIANDUIA WITH ESPRESSO

SORBET 6

CHERRY -GINGER- LEMON

BEVERAGES

ARTESIAN WATER, SMERALDINA 3.50

ICED OR HOT TEA 3

ESPRESSO 3- CAPPUCCINO 3.50 - SODA 2

APPETIZERS

- STUFFED- Mushroom -zucchini -tomato 5
- BELGIAN - Indivia salad baked with mozzarella scallop and speck 8
- TRIO BRUSCHETTA- tomato- mushroom/goat cheese- Vegetarian 6
- PROSCIUTTO E MELONE- Ribbons of cantaloupe and Parma prosciutto 7
- MEDITERRANEAN PLATE - Parma prosciutto olives-bufala mozzarella -baby rugola 9
- ESCARGOT- Baked and served in a butter lemon sauce with crostini pizza 9
- GRILL SEA FOOD- Shrimp scallop and calamari served with baby rugola 9
- OCTOPUS- Spring salad boiled baby octopus-garlic- olives- capers - parsley-lemon sauce 8

PASTAS

- LASAGNA- Our Traditional Meat lasagna 11
- RAGU' BIANCO - Homemade pasta -Turkey and lamb meat sauce- sage mascarpone cheese 10
- TRUFFLE- Homemade pasta- mix mushroom sautéed- truffle pate' -truffle oil 14
- ROTOLO - Mini pasta medallion filled with ricotta and basil in a tomato basil sauce 10
- MEDITERRANEAN Mussels-clams-shrimp-scallops in a red or white wine sauce with our home made tagliolini pasta 15

ENTRÉE

- MUSSELS Sautéed in white wine with parsley and garlic served with crostini bread 10

Every dish is made from scratch: Please allow

- TUNA Filet grilled with sesame served in a soy sauce and sautéed vegetables 16
- FISH KABAB- Grilled shrimp- scallops- salmon - tomato and pepper served with seasoned rice 13
- SALMON- grilled filet of wild salmon served over green beans with baby rugola and olives 15
- LAMB TAGLIATA- boneless leg of lamb grilled - seasoned in a red wine sauce served potato 15
- BEEF TAGLIATA - grilled beef sirloin- served with a wine beef reduction sauce roast potato 14
- COTOLETTA- Chicken breast light pan fried served with salad and mushroom 12
- FONDUE BUIRGUIGNONNE- Tender pieces of boneless beef sirloin cooked in hot vegetable oil, served with our mustard and wine sauces 16

COLD PLATES

- FISH CARPACCIO- Cured filet of salmon thinly sliced over baby rugola capers pizza crostini 11
- TARTARE- 6oz filet of tuna seasoned and served with pizza crostini 14
- CHEESE PLATE- Assorted cheese served with truffle honey and pears 12.50
- BEEF CARPACCIO - Beef tenderloin thinly sliced served with baby rugola- capers- Parmigiano 12
- PATE'-Homemade chicken and pork pate' served with pizza crostini 9

time to prepare. Enjoy !! Donatella e Paolo

DESSERT 6

KEY LIME PIE

PANNA COTTA

ORANGE RICOTTA CAKE

TIRAMISU' -

CREPES

CANNOLI

VULCAN CAKE

FLAVORED ICE CREAM 6

ORANGE COINTREAU WITH HOT
CHOCOLATE SAUCE

VANILLA WITH GRAND MARNIER

CARAMEL COGNAC WITH ESPRESSO

GIANDUIA WITH ESPRESSO

SORBET 6

CHERRY - GINGER - LEMON

BEVERAGES

ARTESIAN WATER, SMERALDINA 3.50

ICED TEA/HOT TEA 3

ESPRESSO 3

CAPPUCCINO 3.50

SODA 3