

Pasta Selection

Penne Arrabiata (V)

Get ready for a flavor fiesta! These sassy penne noodles take a spicy bath in garlic, cherry tomatoes, red chili peppers, and spring onions, all in a delightful olive oil and fresh basil sauce.

Penne Primavera (V)

It's a veggie extravaganza! Sautéed broccoli, friendly white onions, mixed peppers, asparagus, olives, cherry tomatoes, champignon, and wild mushrooms embark on a creamy white wine sauce adventure with a touch of tomato.

Viva Veggie Voyage!!!

Tagliatelle Burrata Napoletana (V)

A rich Italian tomato-based sauce, adorned with fresh basil, garlic, a hint of chili, and herbal delights, all crowned with a luscious Buffalo Burrata Cheese.

Tagliatelle Pollo Siciliana

Sicilian Chicken Symphony. This melody combines chicken, sun-dried tomatoes, spring onions, and mushrooms, swaying in a creamy white wine sauce. Bellissima!

Spaghetti Bolognese

An Italian classic! Noodle up with a traditional meat sauce, slow-cooked to perfection.

Spaghetti Carbonara

The Bacon Ballet. Dive into a velvety cream sauce, pirouetting with smoked bacon, Parmesan, cracked pepper, and a spectacular yolk egg finale.

Tagliatelle Manzo

Beefy Opera. The maestro, seasoned beef, conducts this symphony of chili, onions, olives, fresh tomatoes, garlic, and a red wine sauce.

Spaghetti Nduja & Prawns

Fiery Fusion. Savor the passionate embrace of sundried tomatoes, olives, and mixed peppers entangled in a white wine and pesto sauce, joined by prawns and Nduja.

Our Italian Head Chef has personally curated the pasta for each dish. If, by any chance, you desire a different pasta, please don't hesitate to ask, and we'll be delighted to make it happen. Furthermore, we proudly offer Gluten-Free Pasta options.

Pizza Selection

Pizza Napoletana (V)

Our homage to the classic:

Tomato Sauce, Mozzarella Diced to Perfection, and Fresh Basil

Giardiniera (V)

A garden on your plate:

Tomato Sauce, Mozzarella Diced with Love, Mushrooms, Mixed Peppers, Red Onion, artichokes, and Broccoli. Mother Nature approves!

Pizza alla Diavola.

Hot and spicy:

Tomato Sauce, Diced Mozzarella, Spicy Pepperoni, and Fresh Chilies.

Dare to dance with the devil?

Capricciosa

For the whimsical at heart:

Tomato Sauce, Diced Mozzarella, Mushrooms, Artichokes, Ham, and Olives.

Every bite is a surprise!

Prosciutto e Rucola

A slice of heaven:

Tomato Sauce, Diced Mozzarella,

Prosciutto, Fresh Rocket Leaves, and Parmigiana.

Cured to perfection!

Extra Toppings. – Get Creative ☺

€1.50

Bacon, Ham, Pepperoni, Chicken

Anchovies, Prawns

Champignon Mushrooms, Red or White Onions,

Spring Onion, Olives, Mixed Peppers, Asparagus

Blue Cheese (Gorgonzola), Goat Cheese, Parmesan

Buffalo Burrata Cheese – 125gr.

€6.95

Burrata is a fresh Italian Cheese made from mozzarella and cream. The outer shell is solid mozzarella, while the inside contains Stracciatella and cream, giving it an unusual soft texture.