

<input type="checkbox"/> ANTIPASTI	<u>USD</u>
<i>Bruschetta Con Pomodoro</i> Tomato salad on toasted baguette	2.80
<i>Insalata Dello Schef</i> Chef green salad	3.00
<i>Insalata Caprese</i> Fresh mozzarella cheese with tomato and green salad	7.50
<i>Carpaccio Con Rucola</i> Beef carpaccio with arugula	5.20
<i>Crostino Alla Romana</i> Baked baguette with mozzarella cheese and anchovies	3.50
<i>Insalata Di Gamberetti Con Pompelmo</i> Shrimp, rucola, grapefruit salad with grana cheese	4.20
<i>Insalata Di Calamari</i> Calamari, rucola, tomato, bean salad	4.80
<i>Caesar Salad</i> Caesar salad	4.50
<input type="checkbox"/> MINESTRA	
<i>Minestra Del Giorno</i> Soup of the day	2.50
<input type="checkbox"/> PASTA	
<i>Spaghetti Con Aglio E Olio Peperoncino</i> Spaghetti, chilly, garlic in olive oil	4.50
<i>Penne All'Arrabbiata</i> Penne, chilly in tomato sauce	5.50
<i>Spaghetti Crudaiole Con Acciughe</i> Spaghetti, fresh mozzarella cheese, basil, tomato, chili, anchovy in olive oil	6.50
<i>Penne Al Salmone</i> Penne, salmon in cream sauce	6.00
<i>Lasagna Ripiena</i> Lasagna in tomato sauce	5.80
<i>Fusilli Ai Broccoli</i> Fusilli, broccoli, bacon in cream sauce	4.50
<i>Spaghetti Alle Vongole Veraci</i> Spaghetti, clam, white wine, chilly, garlic in olive oil	5.30
<i>Spaghetti Ai Frutti Di Mare</i> Spaghetti, clam, shrimp, squid, chilly in tomato sauce	7.30
<i>Spaghetti Allo Scoglio</i> Spaghetti, clam, shrimp, squid in cream sauce	7.30
<i>Spaghetti Con Gamberetti E Verdura</i> Spaghetti, shrimp, zucchini, eggplant, tomato, chilly in olive oil	6.00
<i>Spaghetti Alla Bolognese</i>	

Spaghetti, minced beef, mushroom, chilly in tomato sauce	6.50
<i>Spaghetti Di Don Corleone</i>	
Spaghetti, prawns, shrimp, chilly, broccoli, garlic & anchovy in olive oil	6.80
<i>Risotto Ai Funghi</i>	
Rice, mushroom in cream sauce	5.80
<i>Spaghetti Alla Papalina</i>	
Spaghetti, ham, egg in cream sauce	6.80
<i>Ravioli Ai Funghi</i>	
Mushroom ravioli in tomato or cream sauce	4.80
<i>Spaghetti Alla Amatriciana</i>	
Chili, bacon, onion & parmasan cheese in tomato sauce	5.30
<i>Spaghetti Alla Putanesca</i>	
Chili, black olive, capers & origano, onion, anchovy in tomato sauce	7.00
<i>Alio Salsa</i>	
Taglitelli with prawn, broccoli, chilli in cream sauce	6.80
<i>Taglitelli Alla Chinese</i>	
Taglitelli, onion, red bell pepper, green bell pepper, clam, squid, shrimp in oyster sauce	7.30

□ **PIZZA**

<i>Margherita</i>	
Tomato sauce, mozzarella cheese	5.80
<i>Margherita Pomodoro E Basilico</i>	
Fresh basil, tomato, tomato sauce, mozzarella cheese	6.20
<i>Napoletana</i>	
Anchovy, caper, oregano	6.50
<i>Pizza De Mare</i>	
Seafood pizza	7.20
<i>Pizza Con Gamberetti Rucola E Grana</i>	
Shrimp, rucola, grana cheese	7.80
<i>Ortolana</i>	
Eggplant, zucchini, bell pepper, mushroom	7.50
<i>Prosciutto E Funghi</i>	
Ham, mushroom	7.50
<i>Capricciosa</i>	
Mushroom, olive, sausage, egg	7.80
<i>Volpaia</i>	
Fresh tomato, rucola	7.80
<i>Calabrese</i>	
Pepperoni	6.80
<i>Calzone</i>	
Mushroom, ham, olive	7.80
<i>Pizza Al Salame</i>	
Salami	6.80

<i>Pepperoni E Funghi</i>	
Pepperoni, mushroom	7.50
<i>Pizza Con Quattro Formaggi</i>	
Pizza with four different kinds of cheese	8.00

STEAK

<i>Manzo Alla Rucola</i>	
Rib eye steak with rucola	15.00
<i>Filetto Al Pepe Verde</i>	
Steak in peppercorn sauce	15.00
<i>Costolette Di Agnello</i>	
Lamb chop	16.00
<i>Trancia Di Salmone Al Forno</i>	
Salmon steak	12.50

DOLCE

<i>Tiramisu</i>	
Tiramisu	3.20
<i>Panna Cotta</i>	
Italian cream custard	3.00
<i>Crème Brulee</i>	
Crème brulee	3.00

ICE CREAM

Vanilla	2.20
White Chocolate	2.20
Chocolate	2.20
Hazelnut-Flavour	2.20

SORBETS

Banana	2.20
Strawberry	2.20
Mango	2.20
Coconut	2.20

BEVANDE

SOFT DRINKS

Coca Cola	1.20
Diet Coke	1.20
Soda	1.20
Tonic	1.20
Sprite	1.20

BEER

Anchor draft	1.50
Angkor can	1.60

Anchor can	1.60
Asahi can	1.60
Tiger can	2.00
Beer Lao bottle	1.70
Heinekken bottle	3.00
Budweiser bottle	3.00
MINERAL WATER	
Evian (small bottle)	2.20
Evian (large bottle)	4.50
Perrier	3.00
San Pellegrino 750ml	4.50
DRINKING WATER	
Eurotech (small bottle)	1.00
Eurotech (large bottle)	2.00
COFFEE	
Black coffee	1.60
Espresso	1.60
Cappucino	1.80
Coffee latte	1.80
Tea	1.00
Ice tea	2.00
Ice coffee	2.00
Ice coffee latte	2.00
Ice cappucino	2.70
FRESH JUICE	
Pineapple juice	1.80
Watermelon juice	1.80
Mango juice	1.80
Lemon juice	1.50
CHILLED JUICE	
Pineapple juice	1.25
Orange juice	1.25
SPIRITS	
Gordon Gin	2.20
J.W. Black	3.20
J.W. Red	2.20
Vodka	2.20
Tequilla	2.20
Rum	2.50
DIGESTIFS	
Grappa	2.60
Sambucca	2.60
Amaretto	2.60
Aperitifs	
Pastis	1.80
Campari	2.00

Martini	2.00
COCKTAIL	
La Volpaia	3.00
Margarita	3.00
Tequila Sunrise	3.00
Long Island Ice Tea	3.00
Soda Season	2.20
LONG DRINKS	3.20

White Wines Per Glass

USD

<u>Sicilia</u>	Grillo di Sicilia, Lamura, Sicilia	2.30
<u>France</u>	Marsanne Granges du Midi, France	2.30
<u>Italy</u>	Levarie DOC Soave Clasico, Veneto	3.00

Red Wines Per Glass

<u>Sicilia</u>	Nero d'Ávola, Lamura, Sicilia	23.30
<u>France</u>	Cabernet Sauvignon Pierre Boissy, France	2.30
<u>Italy</u>	Chianti DOCG, Toscana, Gini	3.00

White Wines

<u>France</u>	Marsanne Granges du Midi, France	12.00
	Chardonnay, Le Cadet, Baron Ph. De Rothschild, Pays d'Oc	15.00
	Macon Villages "Les Valleres", P. Dupond, Maconnais	17.00
	Mouton Cadet, Baron Ph. De Rothschild, Bordeaux	17.00
<u>Sicilia</u>	IGT de Sicilia Grillo di Sicilia, Lamura	13.00
	IGT de Venezie, Modello del Venezie, Masi, Veneto	14.00
	DOC Soave Classico, Levarie, Masi, Veneto	17.00
	Langhe, Chardonnay, Rossi Bass, Gaja 2001, Piemonte	66.00
<u>Chile</u>	Sauvignon Blanc Pico Alto	12.00
	Sauvignon Blanc Sunrise, Concha Y Toro, Malpo Valley	15.00
	Chardonnay, Maquehua, Miguel Torres Curico	23.00
<u>Argentina</u>	Chardonnay-Torontes Trivento, Mendoza	14.00
<u>Australia</u>	Colombard Semillion Chardonnay, Kelly's Promise	14.00
	Maesanne Viognier "The Hermit Crab", McLaren Vale	20.00
<u>South Africa</u>	Chenin Blanc, Oblkwa, Cape	15.00
<u>Spain</u>	Vina Sol, Parellada, Torres 2	17.00

Rose Wines

<u>France</u>	Chateau La Gordonne, Cote de Provence	17.00
	Chateau d'Áqueria, Tavel, Rhone	29.00

Red Wines

USD

<u>Sicilia</u>	Nero d'Ávola, Lamura, Sicilia	12.00
<u>Italy</u>	IGT de Toscana, Cancelli Sangiovese, Coltibuono, Toscana	23.00
	DOCG Chianti Bottle, Cantine Gini, Toscana	19.00
	DOCG Chianti Classico, Roberto Stucchi, Coltibuono, Toscana	41.00
	IGT del Venezie, Modello del Venezie, Masi, Veneto	17.00
	DOC Bardolino Classico, Frescaripa, Masi, Veneto	21.00
	DOC Valpolicella, Bonacosta, Masi, Veneto	23.00
	DOC Barbera d'Ásti, Antario Superiore, Piemonte	24.00
	DOCG Barolo, Antario, Piemonte	61.00

<u>France</u>	Cabernet Sauvignon, Pierre Boissy Pays d'Oc	12.00
	Merlot Le Cadet, Baron Philippe de Rothschild, Pays d'Oc	15.00
	Domaine des Chesnaies Bourgueil, Loire	20.00
	Chateau de l'Aumerade, Cru Classe, Cote de Provence	22.00
	Mouton Cadet, Baron Philippe de Rothschild, Bordeaux	17.00
	Chateau de la Vieille Tour, Bordeaux Superieur, Bordeaux	19.00
	Chateau Mont-Redon, Cotes du Rhone, Rhone	26.00
	Prieur de Meyney, Saint Estephe, Bordeaux	47.00
	Mercurey 1er Cru, Louis Jadot, Bourgogne	50.00
	Chateau Marsac Seguineau, Margaux Cru Bourgeois	55.00
	Chateau Lafleur Grangeneuve, Pomerol, Bordeaux	56.00

<u>Chile</u>	Cabernet Sauvignon Pico Alto	12.00
	Cabernet Sauvignon Sunrise, Concha Y Toro, Malpo Valley	15.00
	Shiraz Casillero del Diablo, Central Valley	17.00
	Santa Digna Cabernet Sauvignon, Torres, Curico	23.00

<u>Argentina</u>	Shiraz - Malbec Trivento, Mendoza	14.00
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<u>Australia</u>	Shiraz - Mataro (Mourvedre), Kelly's Promise	14.00
	Genache The Custodian, d'Arenberg, McLaren Vale	26.00
	Bin 28 Kalimna Shiraz, McLaren/Barossa Vale	39.00

<u>South Africa</u>	Pinotage Oblkwa, Cape	15.00
	Merlot Fleur du Cap, Cape	19.00

<u>Spain</u>	Sangre de Toro, Torres, Do Catalunya	16.00
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Sparkling Champagnes

Loire Valley	Saumur Saphir Brut, Bouvet Ladubay. Half Bottle 37.50 cl	18.00
Champagne	Taittinger Brut Reserve, Reims 75 cl	60.00