




Appetizer

Bruschetta panzanella 	3.000
Cherry tomato, garlic, basil	
Crostino ai funghi 	5.500
Baked mushrooms crostini, buffalo mozzarella	
Organic quinoa salad 	7.500
Grilled prawns, avocado, mango	
Fritto di calamari e zucchine	6.500
Deep fried calamari and zucchini, tartar sauce	
Burrata I.G.P. 	7.500
Cherry tomato, basil pesto	

Soup

Zuppa di pomodoro 	3.800
Tomato cream, oregano and parmesan crostini	
Minestrone 	3.800
Garden vegetable soup	

Artisanal pasta

Penne all' Arrabbiata 	5.500
Tomato sauce, garlic, chili flakes	
Cannelloni 	6.500
Spinach and ricotta cheese, tomato sauce	
Gnocchi al pesto e fagiolini 	7.000
Basil pesto sauce, green beans, toasted pine nuts	
Fettuccine alla Bolognese	7.500
Linguine ai frutti di mare	8.500
Tomato sauce, shrimps, calamari, mussels, clams	
Risotto Carnaroli ai funghi  	12.000
Mushroom ragout and parmesan	

Wood fired pizza

Margherita 	5.800
Ortolana 	6.500
Grilled zucchini, eggplant, roasted capsicum	
Diavola	7.800
Pepperoni, chargrilled capsicum, gorgonzola	
Gamberi	8.500
Prawns, rocket leaves	
Bresaola	8.500
Mozzarella, beef bresaola, rocket leaves, grana cheese	
Funghi 	9.000
Porcini mushrooms, truffle oil, basil pesto, tomato confit	

Main course

Roasted chicken Impanada	12.000
Eggplant pomodorini caponata, sautéed vegetables	
Battuta di manzo con patate	14.000
Pan seared minute beef steak, rosemary roasted potato	
Pan seared salmon	13.000
Quinoa salad, parsley, potato, lemon sauce	
Baked sea bass fillet	16.000
Potato parmesan spaghetti, tomato and caper salsa	
Gamberoni aglio & olio	19.800
Sautéed jumbo prawns, grilled bread, garlic olive oil	
Scaloppa alla Milanese 	12.000
Pan fried breadcrumb veal cutlet, rocket, cherry tomato	

Dessert

Treviso tiramisù, almond biscotti 	3.500
Panna cotta ai frutti di bosco	3.500
Wild berries compote	
Double chocolate lava cake	3.500
Vanilla ice cream	
Seasonal fruit plate	3.500
Ice cream & sorbet selection per scoop	1.600
Vanilla, strawberry, chocolate, raspberry, mango, lemon	

Revitalizing mocktail

Coco Passion	5.000
Passion fruit juice, coconut, passion fruit orgeat syrup	
Water Bay	3.500
Fresh watermelon juice, coconut water	
Green All The Way	4.000
Fresh basil leaves, cucumber juice lime and green apples	
Cucumber & Lime	4.000
Jasmine tea, cucumber and lime juice	

Refreshing cocktail

Lychee martini	6.500
Smirnoff vodka, lychee liqueur, lychee juice lime and bitters	
Kumquat mojito	6.500
Tequila Añejo, kumquat, orange juice, fresh mint leaves	
Pink mojito	6.000
Tequila Añejo, mint, lime and cranberry juice	
Kokohana	6.500
Malibu rum, fresh basil leaves, lychee juice, pineapple	
Tiki tiki puka puka	10.000
Bacardi Carta Blanca, Captain Morgan rum orange juice, spiced syrup	
Pomegranate Romance	5.500
Freixenet Ice Cava, pomegranate juice and seed rosemary sprig	
Aperol Spritz	6.000
Prosecco, Aperol, soda water, sliced orange and fresh olive	

Draught Beer

Amstel Light, Heineken	Small 3.000 Large 4.800
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Bottled Beer 33cl

Heineken, Sol, Hoegaarden, Peroni	5.000
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Wine

	Glass	Bottle
Sparkling 125ml		
Freixenet Ice Cuvée Cava	6.000	29.000
11.5%, Catalonia, Spain		
White 150 ml		
Torres Viña Esmaralda	6.000	29.000
11.5%, Catalonia, Spain		
KWV Chenin Blanc	4.000	17.000
13.6%, Western Cap, South Africa		
Villa Antinori Bianco IGT	8.800	35.000
12%, Tuscany, Italy		
Stone Barn Chardonnay	4.500	22.000
13%, California, USA		
Rosé 150 ml		
Château des Ferrages Roumery	6.000	29.000
13%, Côtes de Provence, France		
Red 150 ml		
Michel Lynch Nature Merlot	6.000	29.000
13%, Bordeaux, France		
Boccantino Nero D'avola IGP	5.500	29.000
13%, Sicily, Italy		
Casa Lapostolle Cabernet Sauvignon	4.500	22.000
13.5%, Rappal Valley, Chile		
Montepulciano D'Abruzzo, DOP	6.500	29.500
13%, Cantina Tollo, Italy		



All price are in Bahraini Dinars and are subject to 10 % service charge and additional 10 % government levy



Vegetarian



Signature dish