

GLUTEN FRIENDLY

AVOCADO SHRIMPS (ENTRÉE) \$13.50
FRESH AVOCADO WITH SHRIMPS AND OLIVE OIL DRESSING.

PENE PASTA \$26.50
GLUTEN FRIENDLY PENE PASTAS COOKED WITH BOLOGNAISE SAUCE (MEAT SAUCE)

GLUTEN FRIENDLY **PENE PASTAS** COOKED WITH \$27.50
CHICKEN, MUSHROOMS, CREAM AND TOMATO

SMOKED CHICKEN SALAD \$23.00
FRESH LETTUCE, TOMATO, RADISH, OLIVES, CARROT, CUCUMBER, SMOKED CHICKEN PIECES AND TOP UP WITH OLIVE OIL DRESSING.

PESCE PIZZAIOLA \$33.50
PAN-FRIED FISH COOKED IN A SPECIAL TOMATO SAUCE WITH OREGANO, GARLIC, CAPERS, OLIVES AND WHITE WINE.

.POLLO MARSALA \$33.50
CHICKEN BREAST COOKED WITH FRESH CREAM AND MARSALA WINE (SWEET ITALIAN WINE).

MANZO MARSALA \$33.50
THIN FLAT MEDALLION OF BEEF EYE FILLET (**NOT A THICK CUT STEAK**) COOKED WITH CREAM, MUSHROOMS, AND MARSALA WINE (SWEET ITALIAN WINE).

BISTECCA AL AGLIO \$36.50
SCOTCH FILLET STEAK COOKED WITH GARLIC BUTTER ON TOP.

VEGETARIAN

FETTUCCHINE VEGETARIAN \$27.50
STRIPS OF EGG PASTA COOKED IN TOMATO SAUCE, WITH MUSHROOMS, ONION, CARROT, AND BROCCOLI.

SPAGHETTI VEGETARIAN \$26.50
SPAGHETTI COOKED IN TOMATO SAUCE, WITH MUSHROOMS, ONION, CARROT, AND BROCCOLI

VEGAN

SPAGHETTI VEGETARIAN \$26.50
SPAGHETTI COOKED IN TOMATO SAUCE, WITH MUSHROOMS, ONION, CARROT, AND BROCCOLI