

Davie Village
THE ITALIANS
 Kitchen and bar

GLI ANTIPASTI

- Prosciutto e Formaggio** 20
 Prosciutto di Parma and Grana Padano Cheese
- Prawns** 20
 Pan seared Prawns served in white wine or tomato sauce
- Polpette al Sugo (Meatballs)** 22
 Traditional housemade Meatballs with tomato sauce
- Bruschetta** 18
 Grilled bread topped with tomatoes, olive oil, garlic.
- Crostini** 20
 Italian appetizer: slices of toasted bread topped mushrooms/mozzarella, salame/mozzarella, prosciutto/mozzarella.

- Carpaccio di Bresaola** 21
 Beef Carpaccio, flakes of Parmigiano, Olive oil
- Insalata Mista** 16
 Green mix salad, cranberries, Parmigiano Cheese, olive oil, raspberry vinaigrette
- Caprese** 22
 Mozzarella, sliced tomatoes, extra virgin olive oil
- Cozze (Mussels) Tarantina** 20
 Mussels sauteed in italian tomato sauce
- Olive Miste** 8
 Mixed olives from Puglia region, Italy

LE INSALATE

LE PASTE

- Pappardelle alla Bolognese** 25
 Wide Ribbon pasta with traditional simmered beef & pork tomato sauce.
- Bucatini all'Amatriciana** 22
 Guanciale (Italian Bacon) and chilli peppers, fumed with wine in a tomato sauce, topped with Pecorino Romano
- Gnocchi of the Day** 21
 Gnocchi in a classic tomato sauce
- Spaghetti alla Carbonara** 24
 Guanciale (Italian Bacon), Egg, Pecorino Romano cheese, Black Pepper, topped with Pecorino Romano cheese
- Tagliatelle al Tartufo** 29
 Mushrooms, garlic and parsley with a hint of white wine in a truffle sauce
- The Real Fettuccine Alfredo** 23
 There's no heavy cream, parsley, garlic, onion nor chicken!! *Alfredo pasta as it's done in Rome*

- Spaghetti Prawns** 28
 Prawns fumed with Brandy, cream, chilli pepper and fresh parsley
- Ravioli Burro e Salvia** 26
 Handmade Ravioli stuffed with ricotta and spinach on a butter and sage sauce, topped with Parmigiano Reggiano cheese
- Linguine al Pesto** 24
 Linguine, fresh basil, pesto sauce topped with Parmigiano Reggiano cheese
- Lasagna** 26
 Ground beef & pork ragu, Mozzarella cheese, Handmade Pasta sheets, topped with Parmigiano Reggiano cheese
- Linguine alle Vongole** 25
 Fresh manila clams white wine sauce or tomato sauce
- Risotto Seafood** 28
 Risotto with fresh manila clams, fresh mussels, shrimps

All our pastas are made in house daily

20% gratuity added to parties of 6 or more

Bread 3.50 - Gluten Free Pasta available + 2.50