

ROOM SERVICE

18:00 - 20:00

STARTERS 10

CALAMARI FRITTI

Deep fried squid served with a tartare sauce

BRUSCHETTA

Bruschetta with fresh tomatoes, buffalo mozzarella, garlic and basil

INSALATA MISTA

Mixed salad

GARLIC MUSHROOMS

Mushrooms cooked with extra virgin olive oil, garlic, and parsley

SIDES 5

FRENCH FRIES

GARLIC BREAD

BREAD AND BUTTER

PIZZA 20

PIZZA MAGRHERITA

Tomato base with mozzarella cheese.

PIZZA PEPPERONI

Tomato base with mozzarella cheese, spicy Italian sausages and fresh chili.

PIZZA 4 FOUR CHEESE

Tomato base with mozzarella, gorgonzola, goat cheese and mascarpone.



PASTA 20

SPAGHETTI BOLOGNESE

Spaghetti in a unique and special family bolognese sauce recipe with beef ragu in a rich tomato sauce

SPAGHETTI CARBONARA

Spaguetti with Italian pancetta tossed with cream, egg yolk and Grana Padano cheese

SPAGHETTI AL POMODORO

Spaghetti with a tomato sauce

MEAT & FISH 20

POLLO SAN GIORGIO

Goujons of chicken breast cooked in an Asparagus, Tomato, White Wine and Cream Sauce

ALMONE PRIMAVERA

Grilled fillet of salmon served on a bed of roasted vegetables and balsamic vinegar

DESSERT 10

TIRAMISÚ

CHOCOLATE CAKE

INDIAN CUISINE

Only on Fridays and Saturdays

BUTTER CHECKEN MASALA

Chicken cooked with butter, cream, exotic gram masal, other spices casheno nuts and rasun 's



LAMB CURRY

Marinated lamb with authentic indian spices and slow cooked to tender.

All courses come with pappadum and rice



PANEER WITH VEGETABLES KORMA

Soft and creamy Indian paneer (cottage cheese) perfectly blended with fresh vegetables in a rich, velvety korma sauce. Bursting with exotic flavours and aromatic spices, this dish is a true taste of India.



RICE

Extra long grain basmati rice

All courses come with pappadum and rice