

Pasta

<i>Tordelli al Ragu Chiantigiano</i>	\$26.90
<i>Hand-Made Ravioli Sausage with Chianti Bolognese Sauce</i>	
<i>Linguine con Vongole e Bottarga di Muggine</i>	\$28.90
<i>Linguine Clams and Grey Mullet Bottarga in Extra Virgin Olive Oil Parsley and Garlic</i>	
<i>Lasagna</i>	\$25.90
<i>The Classic Lasagna with Bolognese Sauce, Mozzarella Cheese, Parmesan Cheese and Cooked Ham.</i>	
<i>Pici con Quaglia</i>	\$28.90
<i>Hand-Made Tuscan Spaghetti with Quail Sauce, Parmigiano Cheese and Pepper.</i>	
<i>Gnocchi al Granchio</i>	\$26.90
<i>Hand-Made Potato Dumpling with Crab Meat, Tomato and Cream Sauce.</i>	
<i>Risotto ai Funghi e Profumo di Tartufo (V)</i>	\$28.90
<i>Italian Risotto with Mix Wild Mushroom and Truffle Oil.</i>	
<i>Fettuccine con Salsiccia e Tartufo</i>	\$28.90
<i>Hand-Made Fettuccine with Pork Sausage and Black Truffle</i>	
<i>Tagliatelle al Nero di Seppia ai Frutti di Mare</i>	\$27.90
<i>Squid-ink Tagliatelle with Seafood in Light Tomato Sauce</i>	
<i>Lasagna Vegetariana (V)</i>	\$25.90
<i>The Classic Lasagna with mushroom bolognese, parmesan cheese, mozzarella cheese. A Must Try for the Non-Vegetarian as well!!!</i>	
<i>Linguine Portobello, Pesto e Tartufo Nero (V)</i>	\$28.90
<i>Linguine with Portobello Mushroom, Pesto Sauce and Black Truffle</i>	
<i>Ravioli Ricotta e Spinaci Burro e Salvia (V)</i>	\$26.90
<i>Ravioli Ricotta Cheese and Spinach in Butter and Sage Sauce</i>	

10% Service Charge & Prevailing Government Charges not Included