

Davie Village
THE ITALIANS
Kitchen and bar

GLI ANTIPASTI

- Antipasto Italiano** 18 / 32
 Chef selection of cold cuts and cheeses in a typical Italian style
- Olive Miste** 7
 Mixed olives from Puglia region, Italy
- Polpette al Sugo (Meatballs)** 16
 Traditional housemade Meatballs with tomato sauce
- Bruschetta** 14
 Grilled bread topped with tomatoes, olive oil, garlic.
- Scaloppine di Pollo al Limone o al Marsala** 20
 Chicken breast filet in lemon or Marsala Sauce

LE INSALATE

- Carpaccio** 22
 Beef Carpaccio, Arugula Salad with flakes of Parmesan Cheese, Olive oil, Lemon
- Rucola** 15
 Arugula, cranberries, top with Grana Padano Cheese, extra virgin olive oil, raspberry vinegarette
- Caprese** 17
 Mozzarella, sliced tomatoes, extra virgin olive oil
- Insalata Verde** 14
 Green salad, carrots, cucumbers, extra virgin olive oil

LE PASTE

- Pappardelle alla Bolognese** 25
 Wide Ribbon pasta with traditional simmered beef, pork & tomato sauce, topped with Parmigiano Reggiano cheese
- Bucatini all'Amatriciana** 24
 Guanciale (Italian Bacon) and chilli peppers, fumed with wine in a tomato sauce, topped with Pecorino Romano cheese
- Rigatoni Arrabbiata** 20
 Spicy tomato sauce
- Gnocchi al Sugo** 21
 Potato Gnocchi, tomato sauce topped with Parmigiano Reggiano cheese
- Spaghetti alla Carbonara** 26
 Guanciale (Italian Bacon), Egg, Pecorino Romano cheese, Black Pepper
- Linguine alle Vongole** 27
 Fresh Manila Clams, Garlic, chilli peppers, white wine
- Tagliatelle al Tartufo** 27
 Mushrooms, garlic and parsley with a hint of white wine in a truffle sauce

- Spaghetti Prawns** 27
 Prawns fumed with Brandy, cream, chilli pepper and fresh parsley
- Ravioli Burro e Salvia** 25
 Handmade Ravioli stuffed with ricotta and spinach on a butter and sage sauce topped with Parmesan Cheese
- Spaghetti Cacio e Pepe** 20
 Ancient Roman dish with Spaghetti, Pecorino cheese and black pepper
- Linguine al Pesto** 23
 Linguine, fresh basil, extra virgin olive oil and topped with Parmigiano Reggiano cheese
- Lasagna** 26
 Ground beef ragu, Mozzarella cheese, Handmade Pasta sheets, topped with Parmesan Cheese
- Pappardelle con Funghi e Salsiccia** 26
 Wide Ribbon pasta with Sausage Meat and Mushrooms topped with Parmigiano Reggiano cheese

Executive Chef Nicola Pavanello

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