

CANTINHO

— I T A L I A N O —

Chef Eros

ANTIPASTI

IL NOSTRO INIZIO | *Our Beginning*

Meatballs

6.50

Tender beef meatballs in a rich tomato sauce with a hint of mustard.

Parmigiana

7.50

Layers of aubergine, tomato, parmesan and mazzarella, baked to perfection.

Gnocco Fritto

7.50

Light, golden and irresistibly crunchy. Small pieces of fried pasta, perfect for sharing.

PASTA & RISOTTO

LA NOSTRA PASSIONE | *Our passion*

Spaghetti al Ragù

13.50

An italian classic with beef ragù de vaca, tomato, vegetables and Porto wine, finished with parmesan and fresh basil.

Lasagne

14.50

Traditional lasagne layered with beef ragù, creamy béchamel sauce and tomato sauce, with parmesan and mozzarella cheese, oven-baked until golden.

Penne al Salmone

15.50

Penne pasta tossed in a cream and tomato sauce with fresh salmon.

Ravioli Ricotta & Spinaci

16.00

Delicate ricotta and spinach ravioli tossed in aromatic pesto with pine nuts, finished with parmesan.

Risotto ai Funghi

13.00

Creamy Carnaroli rice with mushrooms, butter and parmesan.

Risotto ai Gamberi

15.50

Velvety Carnaroli rice with prawns and butter, in a delicate tribute to the sea.

DOLCI

IL FINALE PERFETTO | *The Perfect Finale*

Panna Cotta alla Fragola

5.00

Tiramisù

6.50

Affogato Gelato & Caffè

5.00