

# Bambino Menu

Small portions for our little loyal supporters (only available for kids under 12). Eat in only no take out.

## Pasta

Spaghetti or Penne with one of the following sauces:

<b>Al Burro or Aglio e Olio (V)</b> . . . . .	46
Butter or garlic infused olive oil	
<b>Tomatello (V)</b> . . . . .	54
Classic Sardinian tomato sauce	
<b>Bolognese</b> . . . . .	57
Classic bolognese sauce	

## Pizza

<b>Margherita (V)</b> . . . . .	46
Tomato, mozzarella and basil	
<b>Tonno</b> . . . . .	54
Tomato, mozzarella, tuna	
<b>Salame</b> . . . . .	60
Tomato, mozzarella, salame	
<b>Prosciutto e funghi</b> . . . . .	69
Tomato, mozzarella, gypsy ham and mushroom mix	
<b>Prosciutto e ananas</b> . . . . .	69
Tomato, mozzarella, gypsy ham and pineapple	
<b>Parma.</b> . . . . .	78
Tomato, mozzarella, Prosciutto crudo (Parma ham style)	

## Make your pizza

Have fun being a “pizzaiolo”. We will provide all the necessary equipment and ingredients for the little ones to make their own pizzas, have it cooked and then have the pleasure of eating their own special creation.

T&C APPLY - please ask your waitron for more details.

## Aperitivo

Little snacks or “merende” ideal for a quick bite with a glass of wine or with an aperitivo drink.

\*check for availability

<b>Bruschetta trio (V)</b> . . . . .	35
Bruschetta bread with three different toppings: <i>tomato, basil, garlic and olive oil; artichokes and caramelized onions, marinated aubergines and grana</i>	
<b>Tagliere e carasau</b> . . . . .	59
A variety of our cured meats served with pane carasau pieces	
<b>Calamaretti solo*</b> . . . . .	53
Patagonica tubes flat top grilled	
<b>Calamari solo</b> . . . . .	48
Calamari steak strips cooked in our famous Veneranda sauce	
<b>Aubergine parmigiana (V)</b> . . . . .	43
Char-grilled aubergine smothered in a herb-enriched tomato sauce, garnished with Parmigiano and mozzarella	
<b>Patate arrosto (V)</b> . . . . .	30
Mini portion of roasted rosemary potatoes	
<b>Polpette</b> . . . . .	55
Nonna Lina’s meatballs in tomatello sauce	
<b>Pollo strips</b> . . . . .	47
Chicken breast strips, cooked in our lemon and herb sauce	
<b>Pane guttiau (V)</b> . . . . .	39
A sardinian speciality, also known as carta da musica, very light and thin paper bread, warmed with extra virgin olive oil and sea salt	
<b>Bread basket (V)</b> . . . . .	10

## Salads

<b>Artichoke (Carciofi) (V)</b> . . . . .	125
Rocket, marinated artichokes, parmigiano, caramelized red onions, roasted pine nuts, mixed baby leaves and herbs, dressed with a chive vinaigrette.	
<b>Pollo</b> . . . . .	135
Grilled chilli and lemon marinated chicken fillet, avocado, parmigiano, roasted pine nuts, mixed baby leaves and herbs, dressed with a chive vinaigrette.	
<b>Serramanna (V+)</b> . . . . .	95
A typical Sardinian salad of baby leaves and herbs, celery, fennel, plum and rosa tomatoes dressed with olive oil and lemon vinaigrette.	
<b>Pappadidda (V)</b> . . . . .	85
Our Caprese salad re-platted. Fresh mozzarella fior di latte, origano and basil, roma tomatoes, sweet basil oil	
<b>Panzanella (V+)</b> . . . . .	99
A rustic and colourful salad of cucumber, tomato, onion, celery, marinated in roasted cumin, garlic and red wine vinegar, tossed with baby leaves and pane tostato	
<b>Mediterranea</b> . . . . .	110
A mediterranean salad with crushed tuna, fragrant herb and Italian cannellini bean salad with olives, anchovies and boiled egg, tossed with tangy garlic vinaigrette.	
<b>Tricolore (V+)</b> . . . . .	97
Pasta salad with avocado, peppadew, rosa tomatoes, spring onion, fresh herbs, roast tomato & chilli dressing	
<b>Casa Italia (V+)</b> . . . . .	98
Colorful mediterranean salad with steamed broccoli, marinated artichokes, caramelized red onions, with olives, mixed baby leaves and herbs, dressed with a chive vinaigrette.	
<b>Parmigiano e Noci (V)</b> . . . . .	110
Sweet pear, parmigiano, walnuts, rocket and crispy fennel, served with a lemon and olive oil vinaigrette	
<b>Selvaggia.</b> . . . . .	135
Smoked venison carpaccio, sweet melon, fresh mint, mozzarella fior di latte served with a tangy citrus vinaigrette	
<b>Strawberry Salad</b> . . . . .	145
Fresh strawberries, avocado, smoked salmon, asparagus, buffalo style mozzarella and mixed baby leaves dressed with a raspberry coulis	

## Antipasti

<b>Bruschetta (V)</b> . . . . .	10
Tomato, basil, garlic	
<b>Bruschetta trio (V)</b> . . . . .	35
Bruschetta bread with three different toppings: tomato, basil, garlic and olive oil; artichokes and caramelized onions, marinated aubergines and parmigiano.	
<b>Pasta per Primo</b> . . . . .	20% off main price
Starter portions of our pasta fresca, pasta and gnocchi available.	
<b>Pane guttiau (V+)</b> . . . . .	39
A sardinian speciality, also known as carta da musica, very light and thin paper bread, warmed with extra virgin olive oil and sea salt.	
<b>Pizza Bread (V+)</b>	
plain . . . . .	46
garlic . . . . .	51
tomato base. . . . .	59
<b>Cordobiu (V)</b> . . . . .	66
Fresh button mushroom salad, shaved Parmigiano, fresh lemon, black pepper and rucola	
<b>Gamberi e Pancetta</b> . . . . .	92
Flame grilled prawns tails wrapped with pancetta, served with side salad	
<b>Calamari di Serramanna</b> . . . . .	91
Pan fried strips of calamari tossed in Veneranda sauce. Served on aglio e olio pasta or side salad.	
<b>Calamaretti Grigliati.</b> . . . . .	120
Patagonica calamari tubes seasoned and flat top grilled, finished off in the pan with parsley and extra virgin olive oil. Served on aglio e olio pasta or side salad.	
<b>Celina's Aubergine (V)</b> . . . . .	85
Char-grilled aubergine smothered in a herb-enriched tomato sauce, garnished with Parmigiano and mozzarella	
<b>Zucchine Gratinata (V)</b> . . . . .	85
Marrow oven-baked with cheese, garlic parsley and breadcrumbs, finished off with Parmigiano	
<b>Asparagu (V)</b> . . . . .	89
Fresh asparagus, lemon, olive oil and shaved Parmigiano	
<b>Bresaolata</b> . . . . .	115
Shaved air cured rare beef, freshly squeezed lemon, rocket and Parmigiano cheese	
<b>Prosciutto e Melone</b> . . . . .	115
Prosciutto crudo and melon	
<b>Uno</b> . . . . .	142
Prosciutto crudo, salame, coppa	
<b>Nonna Lina Misto</b> . . . . .	165
Prosciutto crudo, salame, coppa, Parmigiano, gorgonzola, sun dried tomatoes, marinated artichokes and olives	

# Pasta

## served with:

Spaghetti, Linguine or Penne or gluten free (+13) and egg tagliatelle (+13)

or one of our home made Gnocchi (+20) or one of the following pasta parcels: (+29)

Ravioli: Baby spinach, wild herb and ricotta parcels | Cruxiones: Potato, pecorino & ricotta parcel

Butternut Panzerotti : Butternut and sage parcels (\*not available with this sauces)

## combine your sauce:

<b>Tomatello (V+)</b> . . . . .	<b>82</b>
Classic Sardinian tomato sauce	
<b>Arrabbiata (V+)</b> . . . . .	<b>85</b>
Chili & tomato spicy sauce	
<b>Creamy tomato (V)</b> . . . . .	<b>89</b>
A tomatello based sauce with a touch of cream	
<b>Pasta ai funghi (V)</b> . . . . .	<b>95</b>
A creamy sauce of mushroom and herbs	
<b>Quattro (V)</b> . . . . .	<b>95</b>
Mascarpone, mozzarella, Gorgonzola and pecorino	
<b>Nonna Lina (V+)</b> . . . . .	<b>95</b>
Rosa and plum tomatoes, white wine, garlic sweet basil and Italian parsley	
<b>Bolognese</b> . . . . .	<b>99</b>
Classic Bolognese sauce	
<b>*Polpette.</b> . . . . .	<b>104</b>
Nonna Lina's meatballs in tomatello sauce (no with penne)	
<b>*Sugo alla crema di gamberi</b> . . . . .	<b>125</b>
Creamy tomato sauce with prawns and chilli only served with pasta	
<b>Teneri.</b> . . . . .	<b>125</b>
Smoked salmon, fresh dill and mascarpone velvet sauce	
<b>Milicia's</b> . . . . .	<b>125</b>
Fresh tomato, white wine, garlic tossed with shrimps and sweet basil pesto	

# Pasta Specialities

\*check for availability

## served with:

Spaghetti, Linguine or Penne available also gluten free (+13) and egg tagliatelle (+13)

<b>Carbonara vegetariana (V)</b> . . . . .	<b>74</b>
A classic meat pasta re-invented for our vegetarian customers. Aubergines, baby marrows, peppers... an the usual beaten egg.	
<b>Zio Giuseppe pasta</b> . . . . .	<b>95</b>
Pasta served with a tomato base sauce made with gorgonzola, pees and calamari tentacles.	
<b>Estate Fresca Linguine o Spaghetti (V)</b> . . . . .	<b>93</b>
"Fire & Ice" hot pasta dressed with a cold salsa of fresh tomatoes, rocket, extravirgin olive oil, garlic & fresh herbs & buffalo style mozzarella	
<b>Pasta alla Campidanese</b> . . . . .	<b>99</b>
Dish from the region of Campidano of Sardegna, a ragu made with pork sausage mince, flavoured with aniseed and fresh herbs. We suggest it with penne, but it can be served with spaghetti, linguine and cruxiones.	
<b>Pasta al Tonno e Salvia</b> . . . . .	<b>105</b>
Pasta served with a cold salsa of extravirgin olive oil, canned tuna, sage, lemon juice, fresh herbs & buffalo style mozzarella	
<b>Spaghetti Pancetta e Asparagi*</b> . . . . .	<b>105</b>
A variation of the classic carbonara, pancetta, asparagus, white wine, olive oil, fresh herbs and a beaten egg	
<b>Beetroot Agnolotti (V)</b> . . . . .	<b>125</b>
Beetroot pasta parcels filled with mushrooms and ricotta served with tomatello sauce.	
<b>Culurgiones (V)</b> . . . . .	<b>130</b>
Classic Sardinian pasta pocket, filled with fresh mint, potato and cured pecorino, served with a mint flavored tomato sauce	
<b>Egg Tagliatelle ai Funghi Porcini* (V).</b> . . . . .	<b>140</b>
Fresh egg tagliatelle served with a creamy sauce of fresh Porcini	
<b>Spaghetti alla bottarga*</b> . . . . .	<b>135</b>
"The Sardinian speciality", garlic infused extra virgin olive oil, italian parsley and grated Bottarga DOP directly from Sardegna.	

# Pizza

Gluten free base available (+17)   **check for availability	small	large
<b>Margherita (V)*</b> . . . . .	60	81
Tomato and mozzarella		
<b>Napoletana</b> . . . . .	70	93
Tomato, mozzarella, anchovies and capers		
<b>Siciliana*</b> . . . . .	79	105
Tomato, mozzarella, capers, olives and grilled aubergines		
<b>Leggera (V)</b> . . . . .	68	91
Tomato, extravirgin olive oil and parmigiano shavings		
<b>Tonno e cipolle</b> . . . . .	79	105
Tomato, mozzarella, tuna and caramelized onions		
<b>Vegetariana (V)</b> . . . . .	79	105
Tomato, mozzarella, marinated artichokes, mushrooms, black olives, grilled aubergines and peppers		
<b>Gorgonzola (V)</b> . . . . .	79	105
Tomato, Gorgonzola, caramelized onions and mushrooms		
<b>Sarda</b> . . . . .	82	109
Tomato, pecorino, mozzarella, salame and fresh rosa tomato		
<b>Quattro Mori</b> . . . . .	89	119
Similar to 4 seasons pizza. Tomato, mozzarella, gorgonzola, salame, artichokes, onions, black olives and tuna		
<b>Ai Formaggi (V)</b> . . . . .	79	105
Mozzarella, gorgonzola, pecorino, ricotta		
<b>Prosciutto e Funghi*</b> . . . . .	83	110
Tomato, mozzarella, gypsy ham and mushrooms		
<b>Estate (V)</b> . . . . .	86	115
Tomato, mozzarella, fresh rosa tomatoes, buffalo style mozzarella, fresh basil leaves		
<b>Salmone</b> . . . . .	89	119
White base with mozzarella, smoked salmon, ricotta, fresh dill, capers, cremè fraiche		
<b>Davideddu</b> . . . . .	89	119
Tomato, mozzarella, caramelized onions, peppadew, pineapple and smoked chicken		
<b>Messicana*</b> . . . . .	90	120
Tomato, mozzarella, jalapenos, spiced mince and onions		
<b>Nonna Lina</b> . . . . .	95	126
Tomato, mozzarella, Prosciutto crudo, chopped & rosa tomatoes, rucola and shaved pecorino		
<b>Nonno Vittorio (V)</b> . . . . .	86	115
Tomato, mozzarella, grilled aubergines, rosa tomatoes, rucola and shaved pecorino		
<b>Pancetta e asparagi**</b> . . . . .	90	120
Tomato, mozzarella, pancetta and asparagus		
<b>Godfather</b> . . . . .	98	130
Tomato, rosa tomatoes, mozzarella, prawns, chilly olive oil		
<b>Isabella</b> . . . . .	95	126
Tomato, mozzarella, bresaola, rosa tomatoes, rucola and shaved pecorino		
<b>Patatina</b> . . . . .	94	125
Tomato, mozzarella, salame, gorgonzola, peppadew and potatoes		
<b>Tirolese**</b> . . . . .	94	125
Mozzarella, taleggio, rucola and coppa		
<b>Porcini e Taleggio** (V)</b> . . . . .	109	145
Tomato, mozzarella, porcini mushrooms, taleggio and rocket		
<b>*Calzone Option</b> . . . . .	10	

Only available with this pizzas, no exceptions!

## Additional Pizza Toppings (no feta cheese available)

Onions, garlic – 8 | Tomato, ricotta, basil, mozzarella - 13 | Chicken, anchovies, artichokes, aubergines, avo, capers, olives, tuna, pecorino, rosa tom., rocket, peppers, jalapenos, sun-dried tomatoes - 21  
 Pancetta, gypsy ham, mushrooms - 28 | Prosciutto crudo, bresaola, gorgonzola, salame, smoked salmon, coppa, taleggio - 34 | Porcini, prawns - 38

## Carne | the meat

### *served with aglio e olio pasta, side salad or side potatoes*

<b>Pudda</b> . . . . .	115
Char-grilled chilli and lemon marinated chicken fillet.	
<b>Griglia</b> . . . . .	185
Cut of the day steak grilled with olive oil and seasoning.	
<b>Filetto</b> . . . . .	210
Beef fillet steak grilled to your taste with olive oil and seasoning.	

### *served as per description*

<b>Pudda pizzaiola</b> . . . . .	130
Char-grilled chicken fillet, served with a pizzaiola tomato sauce served on a bed of aglio e olio pasta.	
<b>Lasagna di Carne</b> . . . . .	124
Traditional beef lasagna.	
<b>Stracci di Carne e Spinaci</b> . . . . .	142
Roughly cut veal cooked with olive oil, basil, chilli, white wine and a touch of soya sauce, sautéed with spinach served on a bed of linguine.	
<b>Vitello Limone</b> . . . . .	158
A classic Italian dish, veal steaks in a white wine and lemon sauce, served with zucchini gratinate.	
<b>Vitello al Mirto</b> . . . . .	158
Our Sardinian signature, veal steaks in a white wine and mirto liqueure sauce, served with zucchini gratinate.	
<b>Tagliata di manzo</b> . . . . .	190
Cut of the day grilled to your taste, sliced and served on a bed of rucola, grana shavings and red wine reduction.	
<b>Agnello</b> . . . . .	200
Lamb chops, marinated in olive oil, garlic, white wine, lemon and parsley served with roasted potatoes.	

## Pesce | the fish

### *served with aglio e olio pasta, side salad or side potatoes*

<b>Calamari di Serramanna*</b> . . . . .	115
Pan fried strips of calamari tossed in salsa di Veneranda, Sardinian salsa of olive oil, salt, sundried tomatoes and lemon juice.	
<b>Calamaretti Grigliati*</b> . . . . .	140
Patagonica calamari tubes seasoned and flat top grilled, finished off in the pan with parsley and extra virgin olive oil	
<b>Veneranda Prawns*</b> . . . . .	180
Large tiger prawns (16/20), marinated and dressed with salsa di Veneranda Sardinian salsa of olive oil, salt, sundried tomatoes and lemon juice. 4 prawns serving – extra prawn 40	
<b>Pesce</b> . . . . .	SQ
Grilled fish of the day served with salsa di Veneranda or just plain grilled.	

### *served as per description*

<b>Pesce al Cartoccio</b> . . . . .	SQ
Fresh white linefish cooked al cartoccio with white wine, garlic, rosa tomatoes and Italian herbs, served on a bed of boiled potatoes	

## Side dishes

<b>Side potatoes (V)</b> . . . . .	43
Rosted rosemary potato cubes	
<b>Side pasta (V)</b> . . . . .	58
A side portion of aglio & olio or tomatello, spaghetti or linguine	
<b>Side roasted vegetables and potatoes (V)</b> . . . . .	50
Roasted aubergines, mixed peppers, butternut, carrot, zucchini and potatoes.	
<b>Side salad (V)</b> . . . . .	50
Mixed leaves, tomatoes, red onions and cucumber.	

## Dolce | dessert

*\*(other choices available with extra charge)*

<b>Gelato (per scoop)</b> . . . . .	<b>18</b>
Choose from our selection of Italian ice cream	
<b>Don Pedro</b>	
Vanilla ice cream with a shot of Kalhua* available with 2 gelato scoops . . . . .	48
or 3 gelato scoops . . . . .	62
<b>Affogato</b>	
<b>Ice cream drowned in espresso</b> . . . . .	<b>38</b>
With Kalua* . . . . .	58
<b>Seadas Nostras</b> . . . . .	<b>60</b>
Our Sardinian speciality, golden pastry filled with fresh mozzarella, preserved figs and macadamia nuts, drenched in honey.	
<b>Cioccoblocco</b> . . . . .	<b>60</b>
Nonna's walnut choc brownie, served with vanilla pod ice cream	
<b>Merenguita</b> . . . . .	<b>60</b>
Homemade meringue served with cream or ice cream and fresh strawberries (seasonal)	
<b>White Brownie.</b> . . . . .	<b>64</b>
White chocolate and toasted macadamia brownies served with vanilla bean ice cream	

## Vocabolario | Glossary

Bresaola cured Italian deli meat, beef.

Buon Appetito: Enjoy your meal.

**Bottarga:** is the Italian name for a Sardinian delicacy of salted, cured grey mullet roe. Bottarga is made roe pouch that is massaged by hand to eliminate air pockets, then dried and cured in sea salt for a few weeks. The result is a hard, dry slab that sometimes is coated in beeswax for preservation purposes.

Buonanotte: Goodnight

Buonasera: Good evening

**Bufalo mozzarella:** mozzarella made from the milk of the domestic Italian water buffalo. It is a product traditionally produced in Campania

**Bufalo style mozzarella:** mozzarella made from cow's milk and preserved in water, similar texture of the bufalo but no as tasty.

**Buongiorno:** Good morning

**Carne:** Meat

**Celina:** Maria Celina, my mother.

**Cipolle:** Onions

**Coppa:** cured Italian deli meat, pork.

**Gorgonzola:** imported Italian blue cheese.

**Grazie:** Thank You.

**Grana padano:** 12/18 months mature cow cheese imported from the pianura padana area, Italy

**Isidoro e Piero:** two very good friends of mine.

**Luigi:** my father

**Mascarpone:** creamy Italian cheese, used to make tiramisu.

**Milicia:** from Luca Milicia, my Sicilian friend, a good chef.

**Mozzarella:** fresh cow cheese.

**Mirto:** sardinian liqueure made from wild mirto berries

**Nonna:** grandmother.

**Parmigiano:** 12/18 months mature cow cheese imported from Parma surrounds, Italy

**Pecorino (italian):** 8/16 months mature sheep chese

**Pecorino (local):** 4/8 months mature cow cheese

**Pesce:** Fish

**Porcini:** wild mushrooms with a meaty texture and a deep, earthy, woody flavor.

**Prego:** Your welcome.

**Prosciutto crudo:** Parma ham style, just not original from Parma.

**Rucola:** Rocket

**Salsa di Veneranda:** sardinian salsa of olive oil, salt, sundried tomatoes, lemon juice and parsley

**Salame:** Imported Italian salame.

**Sardinia or Sardegna:** beautiful italian island in the middle of the mediterranean sea, where I come from.

**Taleggio:** semi-soft, washed rind, smear-ripened Italian cheese that is named after Val Taleggio. The cheese has a thin crust and a strong aroma, but its flavor is comparatively mild with an unusual fruity tang.

**Tonno:** Tuna

**Zio Giuseppe - aka ziu Peppinu,** my uncle.

**Zia, Zio:** Uncle

**Abbreviations:** (V) Vegetarian (V+) Vegan