

# PASTA BAR MENU

**Fresh egg pasta made daily on the premises using the finest quality "00" flour.**

TAGLIATELLE MACHIAVELLI 32

*In house made tagliatelle pasta served with king Prawns, mushroom,  
chilli, basil and garlic in a light bisque sauce*

RAVIOLI 28

*Freshly made daily; Pillows of fresh pasta topped with a Neapolitan sauce  
Ask your waiter for the variety of the day*

RAVIOLI ALLA VENEZIANA 38

*In house made stuffed ravioli topped with grilled snapper, scampi in a  
cherry tomato sauce*

GNOCCHI GORGONZOLA/NAPOLETANA 28

*Potato dumplings served with a gorgonzola or  
Neapolitan sauce*

PAPPARDELLE DUCK RAGU' 32

*In house made served with a rich madeira sauce,  
fresh thyme and cherry tomato*

# PASTA BAR MENU

**A selection of pasta dishes made with Italian dried durum wheat pasta.**

FUSILLI GRANCHIO <i>(when in season)</i>	32
<i>Spiral pasta served with crab meat and a creamy white wine sauce</i>	
LINGUINE GAMBERI	32
<i>Flat pasta served with king prawns, tomato, basil garlic and chilli</i>	
LINGUINE VONGOLE	32
<i>Clams served in a chilly white wine &amp; cherry tomato sauce &amp; fresh parsley (when in season)</i>	
FUSILLI BEEF CHEEK	32
<i>Slow cooked beef cheek ragout with Mediterranean herbs Braised in a rich red wine sauce</i>	
PENNE BOLOGNESE	26
<i>Tube shaped pasta served with chef's secret Bolognese sauce</i>	
RISOTTO FUNGHI	26
<i>Risotto (Arborio rice) prepared using a variety of mushrooms and mascarpone</i>	
RISOTTO MARINARA	33
<i>Risotto (Arborio rice) served with mixed seafood, cherry tomatoes, basil garlic and white wine mussel stock</i>	