



## WOOD FIRED OVEN MENU

Focaccia 25,000

Course Salt

Focaccia for Mike 30,000

Course Salt, Fresh Rosemary, Confit Garlic

## PIZZA

*All served with Green Salad and Fresh Chilli and Garlic*

Margarita 40,000

Pomodoro, Mozzarella, Dried Oregano

Pesto 50,000

Mozzarella, Fresh Baby Tomatoes, Confit Garlic, Basil Pesto

Capperi 50,000

Pomodoro, Mozzarella, Confit Garlic, Caper Berries, Green Chilli

Sukuma Wiki 50,000

Pomodoro, Mozzarella, Baby Tomatoes, Spinach, Caramelized Red Onions, Black Olives

Pollo 50,000

Pomodoro, Mozzarella, Shredded Harissa Chicken, Confit Garlic, Scallions, Fresh Coriander

Prosciutto Funghi 50,000

Pomodoro, Mozzarella, Oyster Mushrooms

Diavola 50,000

Pomodoro, Mozzarella, Spicy Pork Sausage, Confit Garlic, Green Chili

The Goat 50,000

Pomodoro, Mozzarella, Goats Cheese, Caramelised Red Onion

## DESSERT

*14,000 per scoop*

*Home made Ice Creams*

*Home made Sorbets*



## HOME MADE FETTUCCINI

● ugx 55,000 ●

### **Carbonara**

Crispy Bacon, Egg Yolk, Parmesan Cheese, Cream, Cracker Black Pepper

### **Puttanesca**

Fresh Tomato, Anchovies, Black Olives, Capers, Garlic

### **Genovese**

Slow Cooked Beef Ragu, Parmesan Cheese, Fresh Parsley

### **Pesto**

Home Made Basil, Parsley, Cashew Nut Pesto

## HOME MADE RAVIOLI

● ugx 60,000 ●

### **Spinach and Goats Cheese**

Cherry Tomatoes, Parsley Butter

### **Ricotta Cheese**

Tomato Sauce, Parmesan Cheese

### **Artichoke**

Fried Capers, Sun Dried Tomato Butter

## HOME MADE GNOCCHI

● ugx 60,000 ●

### **Gnocchi**

Tomato Sauce, Feta Cheese, Fresh Basil

### **Beetroot Gnocchi**

Sage, Garlic Butter