



# WOOD FIRED OVEN MENU

**Focaccia 30,000**

Course Salt

**Focaccia for Mike 35,000**

Course Salt, Fresh Rosemary, Confit Garlic

## PIZZA

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

**Margarita 45,000**

Pomodoro, Mozzarella, Dried Oregano

**Pesto 55,000**

Mozzarella, Fresh Baby Tomatoes, Confit Garlic, Basil Pesto

**Capperi 55,000**

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

**Sukuma Wiki 55,000**

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

**Pollo 55,000**

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

**Prosciutto Funghi 55,000**

Pomodoro, Mozzarella, Oyster Mushrooms

**Diavola 55,000**

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

**The Goat 55,000**

Pomodoro, Mozzarella, Goats Cheese, Caramelized Red Onion

## DESSERT

**14,000 per scoop**

*Home made Ice Creams*

*Home made Sorbets*

## EXTRAS

**Chicken, Bacon, Ham, Salami, Capers, Mushroom Beef - 10,000**

**Caramelized onion, Cheese, Sukuma wiki, pineapple- 6,000**



# HOME MADE FETTUCCINE

ugx 60,000

## 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 65,000

## 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 65,000

## Gnocchi

Tomato Sauce, Feta Cheese, Fresh Basil

## Beetroot Gnocchi

Sage, Garlic Butter



GLUTEN



DAIRY



EGG



NUTS

**Our meals may contain these and other allergens.  
Please let us know incase you have any allergies.**