



FOOD MENU

ITALIAN RESTAURANT

RICHWELL COLLEGES

09321234567

WWW.ITALIANRESTAURANT.COM

ITALIANRESTO@GMAIL.COM

FOOD MENU

MAIN COURSE

Italian Chicken



Chicken Milanese ₱ 230

Caprese Chicken ₱ 240

Veneto Chicken ₱ 200

Chicken Parmesan ₱ 260

Chicken Milanese

A crusty crumb coating on chicken cutlets is one of the simplest Italian preparations.



Caprese Chicken



Is a grilled seasoned chicken, topped with fresh mozzarella, ripe tomatoes, basil.

Veneto Chicken

Artichokes, white wine and pistachios add flavour and texture to.



Chicken Parmesan



With a deliciously crispy coating, smothered in a rich homemade tomato sauce and melted mozzarella cheese!

FOOD MENU

MAIN COURSE

Italian Beef



Tuscan Flank Steak	P 350
Steak Pizzaiola	P 350
Beef Polpette	P 320
Bracirole	P 300

Tuscan Flank Steak

Savor the Italian flavour of this lean, high-protein Tuscan flank steak grilled to perfection and topped with a tangy lemon-rosemary sauce



Steak Pizzaiola



Description made with juicy, perfectly cooked steak and a rich flavour-packed tomato sauce made with cherry tomatoes, olives and capers

Beef Polpette



In a rich tomato broth, and top it with the beef polpette(Italian for 'meatballs') and italian hard cheese

Bracirole



A thin slice of meat, usually wrapped around a stuffing and cooked with wine

FOOD MENU

MAIN COURSE

Italian Pork



Roasted Pork Involtini	P 300
Porchetta	P 340
Arista	P 350
Italian Pork Steak	P 300

Roasted Pork Involtini

Pork loin involtini stuffed with Italian flavors of garlic, prosciutto and ricket



Porchetta



Rustic dish is made by carefully deboning a piglet or a fully grown pig, flavouring it generously with salt, garlic, rosemary, fennel seeds or some other aromatic herbs and filling

Arista



With lean pork loin, finely chopped rosemary, extra-virgin olive oil, garlic, salt, and pepper

Italian Pork Steak



Is boldly flavored with lots of seasonings and leftovers can be repurposed in a pasta dish, in a calzone or sandwich, or on top of salad or pizzas

FOOD MENU

MAIN COURSE

Italian Seafood



Lingurian Seafood Stew ₱ 320

Creamy Lemon Shrimp Risotto ₱ 270

Italian Seafood Salad ₱ 300

Seafood Arrabbiata ₱ 260

Lingurian Seafood Stew

Made with sea bass, clams, an herb pesto and little seafood meatballs made with shrimp, chorizo and scallops.



Creamy Lemon Shrimp Risotto



A classic dish with creamy lemon flavoured rice and fresh shrimp mixed in

Italian Seafood Salad

A classic Italian mixed seafood salad made with calamari, shrimp, clams and scollaps



Seafood Arrabbiata



This dish plays off the spiciness by pairing it with sweet and succulent scallops and shrimp



WELCOME TO

ITALIAN RESTAURANT

Group 1

Mariz L. Delacruz

Raymond A. De Leon

Kimberly C. Lazaro

FOOD MENU

Appetizer

Italian Appetizer



Saucy mini Meatballs	P 150
Rosemary Focaccia Bread	P 150
Fried Calamares	P 150
Pizza Rolls	P 150

Saucy mini Meatballs

Mini Italian Meatballs sub tender, melt in your mouth meatballs stuffed into mini subs.



Rosemary Focaccia Bread



Is a style of flat bread in Italian cuisine prepared using focaccia dough, and rosemary, olive oil and salt

Fried Calamares

The fried calamari recipe is tender pieces of squid soaked in buttermilk, then coated in seasoned flour and deep fried.



Pepperoni Pizza Rolls



With pizza dough filled with pepperoni, mozzarella cheese

FOOD MENU

Vegetable

Italian Vegetable



Italian Chopped Salad	P 170
Beefy Steak Salad	P 200
Quinoa and Pumpkin Salad	P 170
Marinated Vegetables Salad	P 170

Italian Chopped Salad

With red wine vinaigrette with roma tomatoes. Sliced black olives and garbanzo beans.



Beefy Steak Salad



With tomato, wish bone Italian dressing, sirloin steak, torn romain lettuce leaves

Quinoa and Pumpkin Salad

Marinated roas pumpkin, quino, peas, capsicum, baby spinach and wild rice.



Marinated Vegetables Salad



Is a colourful composed salad inspired by the classic italiangiardiera

FOOD MENU

Fruit

Italian Fruits



Fresh Fruit Dessert Pizza ₱ 170

Fresh Fruit Salsa ₱ 170

Summer Berries Pavlova ₱ 170

Fresh fruit tart ₱ 170

Fresh Fruit Dessert Pizza

Fruit pizza starts with a slightly doughy jumbo sugar cookie, which already seems like it can't get any better, but buckle up.



Fresh Fruit Salsa



It made from diced fruit and served with cinnamon chips

Summer Berries Pavlova

Crunchy meringue with a chewy centre, topped with fresh berries and whipped cream make this a decadent and delicious dessert dish



Fresh Fruit Tart



Fresh, colourful, and bursting with juicy fruit, rich pastry cream, a deliciously sweet pastry crust, and an easy fruit tart glaze

FOOD MENU

Soup

Italian Soup



Pizza Soup ₱ 100

Meatball Soup ₱ 100

Ribollita ₱ 100

Italian Tomato Soup ₱ 100

Pizza Soup



Pizza soup has all the flavors of pizza in a bowl, with a side of mozzarella cheese toes for hat stringy cheese factor

Meatball Soup



Meatball soup is tender beef meatballs, vegetables and pasta, all simmered in a rich tomato broth

Ribollita



With cannellini beans, Lacinato kale, and vegetables, served with crusty bread, drizzled with a lemon rosemary garlic oil

Italian Tomato Soup



Marinara sauce serves as the base in this Italian tomato soup with ditalini pasta and shave pecorino romano cheese

FOOD MENU

Drinks

Italian Cocktail



Gin and IT	₱ 150
Bellini	₱ 150
Aperol Spritz	₱ 150
Rossini	₱ 150

Gin and IT

Gin and IT is vermouth, and bitters in a cocktail glass, and garnish with orange peel



Bellini



A cocktail of prosecco or other sparkling wine and peach juice

Aperol Spritz



With bubbly wine and sparkling water, and you'll be hard-pressed to find a more refreshing and thirst-quenching cocktail

Rossini



Fresh strawberry Rossini cocktail with prosecco

FOOD MENU

Drinks

Italian Cold Drinks



Pumpkin Juice	₱ 70
Cranberry Juice	₱ 70
Black Berry Smash	₱ 70
Cucumber Basil Summer Sipper	₱ 70

Pumpkin Juice

Simmer spices, fresh ginger and vanilla bean with apple juice to infuse it



Cranberry Juice



Cranberry juice, you will need fresh or frozen cranberries, pure filtered water, fresh orange juice, and honey

Black Berry Smash

We have elderflower liqueur, blackberries, water, sugar, lime juice, and ginger beer



Cucumber Basil Summer Sipper



Lime Juice, gin, simple syrup, club soda, cucumber

FOOD MENU

Drinks

Italian Hot Drinks



Red Wine Hot Chocolate	P 70
Mexican Hot Cocoa	P 70
Hot White Chocolate	P 70
Bombardino	P 70

Red Wine Hot Chocolate

Topped with homemade marshmallows and a sprinkle of cacao powder



Mexican Hot Cocoa



Agave in the raw, milk dutch process cocoa powder, fine sea salt

Hot White Chocolate

Cinnamon sticks, ground cinnamon, milk chocolate cornstarch



Bombardino



This drink, common near the Alps, is similar to eggnog, made with warmed egg liqueur and brandy and topped with cream and cinnamon

FOOD MENU

Drinks

Italian Wine



Cannonau di sardegna	P 900
Barbera	P 1,350
Fiano di Avellino	P 1,250
Lambrusco	P 500

Cannonau di Sardegna

This wine is made from the very grapes that give the wine its name



Barbera



A deep purple wine with hints of blackberries and hints of chocolate that is certainly as good as most of the wine

Fiano di Avellino

Made from the Fiano grapes the fiano di avellino production process start with a soft crushing of the grape



Lambrusco



Lambrusco wine has strong aromas of cherries, watermelons, violets, orange blossoms and mandarin oranges