

AL POMODORO

Tangy sauce made with imported Italian tomatoes and fresh basil leaves. Topped with Parmigiano Reggiano.

ALLA BOLOGNESE

Italian pancetta and selected cut of Angus beef and pork in a home-made Bolognese sauce. Topped with Parmigiano Reggiano

CARBONARA

Original recipe with Italian pancetta and egg. Topped with Pecorino cheese

LASAGNE AL FORNO ALLA BOLOGNESE

Baked lasagne layered with Bolognese, béchamel and parmesan chees

RAVIOLI AL TARTUFO

ravioli: spinach ricotta and porcini mushrooms. Served with a rich truffle cream sauce

240.-

125.-

225 -

290.-

La Seala Kids Menu	
TORTELLONI PORCINI Homemade Tortelloni stuffed with mushroom Served with a Porcini mushrooms and cream sauce	260
BEEF TENDERLOIN STEAK Grilled beef tender loin served with French fried and red wine-mushrooms reduction sauce	260

GRILL FISH FILLET

Served with mashed potato and tomato sauce



FANTASIA DI FRUTTA

Medley of fresh fruit with its own coulis and passion fruit sherbet

CHARLEY BROWNE CAKE

A lovely creation of sliced banana fresh pineapple with vanilla, Chocolate, strawberry ice cream and a cabaret of fancy sauces

BROWNE CAKE

With variety of fruit and vanilla ice cream

BEAUTIFUL SNOOPY

Great caramel custard with a colorful carnival of tropical fruits

TROPICAL FRUITS IN SEASON

water melon, pineapple, banana finger

TIRAMISU

Classic Italian dessert. Layer of espresso soaked Savoiardi biscuits and light mascarpone mousse, drizzled with Amaretti biscuits crumbs

SCOOP OF HOMEMADE ICE CREAM

Vanilla, Chocolate, Strawberry, Mocha, White coffee, Coconut ice cream

120.-

200.-

210.-

130.-

130.-

90.-

190.-

120.-