



ANZANI
NEW MEDITERRANEAN CUISINE

LUNCH MENU

SALAD

- Mixed Garden* P250
Greens drizzled with our homemade dressing served with bread
- Beetroot* P275
With chopped Crispy Bacon in Yogurt raspberry vinaigrette
- Arugula* P275
Topped with parmesan crumbs, pine nuts and paprika croutons sprinkled with extra virgin olive oil and balsamic reduction
- Caesar* P285
Crispy romaine lettuce leaves tossed in a classic dressing topped with warm slices of chicken breast and parmesan shavings
- Sausages Cheese* P285
Sausage and Emmental cheese blended into a salad with chopped onions and a creamy French dressing
- Crab Meat And Apple* P285
With Melba toast accompanied by a crab timbale with mayonnaise crème fraîche
- Tomato And Fresh Mozzarella Di Bufala* P295
Flavored with virgin olive oil pesto, a balsamic reduction and basil leaves
- Prawns And Mango* P295
On fresh Roma tomato and crispy onion salad with mild vinaigrette
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COLD STARTER

- Beef Carpaccio* P295
From raw chilled tenderloin with virgin olive oil and parmesan shavings
- Prawns Cocktail* P325
Fresh poached shrimps sitting on our classic homemade cocktail sauce refined with a dash of Cognac
- Cheese Platter* P365
With Taleggio, Brie, Emmental and Grana Padano decorated with grapes and dry fruits

Prices Are Inclusive Of Vat, Exclusive Of 10% Service Charge



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Smoked Salmon P385
Accompanied by capers, shallots and horseradish cream

Prosciutto P395
Raw ham San Daniele, thinly sliced on a bed of honey melon

Mixed Cold Cuts P425
With salami, pancetta arotolata, smoked speck ham, mortadella and Parma ham accompanied with pickles and olives

WARM STARTER

Grilled Vegetables P295
Medley of grilled vegetables with bell peppers and zucchini drizzled with balsamic reduction

Crispy Squid P295
Spicy stewed tomatoes compote, caper aioli and lemon

Fried Mozzarella Stick P320
With Anchovies, Capers and Garlic Sauce

Poached New Zealand Mussels P385
In a hearty white wine sauce finished with basil and tomatoes

Pizza's From Our Wooden Burn Brick Oven Vegetarian P250
Spicy charcoal grilled veggie, marinated mushrooms in pesto sauce

White Cheeses P280
Mediterranean Cheeses with Anchovies and Black Kalamata Olive

Pepperoni Sausages P295
Peppered smoked sausages, tomato salsa, mozzarella and fresh basil

Seafood P300
Mix seafood on fresh tomato sliced and melted Cheese

Prosciutto & Arugula P350
Parma Ham, mozzarella, fresh Arugula leaves and oregano

Smoked Salmon P395
With braised spinach, Melted Mozzarella, Tomato and Smoked Salmon



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SOUPS

<i>Chilled Tomato Gazpacho</i> With Almond and Sour Cream	P250
<i>Butternut Squash Soup</i> Scented with sweet onions	P275
<i>Cream Of Tomato</i> Finished with a drop of fresh cream and decorated with a cheese breadstick	P275
<i>Minestrone</i> From mixed garden vegetables, pasta and beef broth enhanced with basil pesto	P275
<i>French Onion</i> Brown onion in a beef broth with a cheese breadstick	P275
<i>Pasta & Ceci</i> A vegetable broth with pasta, chick peas and parmesan	P275
<i>Caldo De Marisco</i> Seafood soup with allioli	P295

WARM SANDWICH MADE FROM FRESH CIABATTA ALL SERVED WITH HOUSE MIXED GREENS

<i>Caprese</i> Mozzarella Bufala, sliced tomato, basil pesto aioli	P280
<i>Salami And Cheese</i> Taleggio cheese, Italian spicy salami sausages, and sun-dried tomato paste	P280
<i>Anzani's Club</i> Oven roasted chicken breast, bacon, romaine, mozzarella cheese, Roma tomatoes and Avocado salsa	P295
<i>Caesar Wraps</i> Tortilla wraps with Caesar salad, grilled chicken, Bacon and Parmesan cheese	P295
<i>Angus Beef</i> Thinly sliced on smoked Caciotta cheese, grilled oyster mushrooms and caramelized onions	P295

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PASTA

<i>Penne Napoli</i> With tomato concassé, garlic and basil leaves	P275
<i>Home Made Potato Dumpling Gnocchi</i> On Gorgonzola creamy sauce	P280
<i>Penne Integrali Arrabiata</i> Whole wheat pasta, with a spicy tomato sauce enhanced with garlic and chili	P280
<i>Spaghetti Bolognese</i> With a lean meat sauce topped with parmesan cheese	P295
<i>Linguine Carbonara</i> With a creamy mixture of eggs, fried bacon and parmesan cheese finished with a dash of cream	P295
<i>Capellini Seafood</i> With fresh mixed seafood, aglio& olio and herbs	P295
<i>Fettucchine Cacciatore</i> Home Made pasta with wild mushroom and vegetables on red wine tomato sauce	P295
<i>Home Made Canellione</i> Filled with spinach & cheese oven baked with tomatoes and parmesan cheese	P295
<i>Fresh Savory Smoked Salmon Crepes</i> Thin Pancake, mozzarella cheese, Smoked Salmon, Oven baked with Pomodoro Sauce	P295
<i>Pumpkin Tortelli</i> With white wine - spinach and creamy cheese sauce	P295

RICE

<i>Paellaespana</i> Seafood, green beans and chicken	P295
<i>Paellade Valencia</i> Saffron rice base with chorizo, fried seafood and shrimps	P300
<i>Paella Negra</i> Black Ink, peas and prawns with purple cabbage braised with pork	P325

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Risotto Ai Funghi P325
With mixed mushrooms and white wine cooked to a creamy consistency

Risotto Rosso P325
With sun dried tomatoes and prawns slowly cooked and enriched with parmesan cheese

MAIN COURSE

Beer-Simmered Grilled Pork Sausages P395
On Corn Mush Potato and Mustard

Grilled Chicken Breast P395
Special Marinated with Fresh Ginger and Worcestershire Sauce on Indian Rice

Fish And Chips P395
Tempura Cream Dory fillet on potato wedges and Tartare Sauce

Breaded Meatball P395
Serve on vegetable Ratatouille and Crispy Potato

Chicked Scaloppina P395
Lightly breaded, tomato, parmesan cheese, served over roasted tomato

Wagyu Beef Burger P450
Burger serves with melted cheese avocado salsa and tomato

Sauteed Ostrich Scallops P450
With capers, parsley, lemon white wine sauce, serve with salad

Bbq Babdy Back Pork Ribs P450
Serve with Baked Potato and Gravy Sauce

Grilled Farm Sea-Bass Fillet P450
Serve in red-wine risotto

Almon Crusted Salmon P480
With crab & Potato gratin and white wine sauce



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FONDUE (Good For Sharing)

Cheese Fondue

P495

Spicy four cheeses enhanced with chili, with bread croutons, veggie and fruit to dip

Seafood Fondue

P525

Slices of dory, shrimps and squid cooked in your table pot of fish broth, with lemon wedges, different sauces and French fries

Meat Fondue

P550

Slices of beef, pork and chicken cooked in your table pot of beef broth, with pickles, different sauces and French fries