



Marco's Italian Cuisine

SOUP

- ONION SOUP..... 5,500 rwf
VEG SOUP..... 5,500 rwf
CREAM OF MUSHROOM..... 5,500 rwf



STARTER

- BRUSCHETTE..... 6,500 rwf**
LAYERED WITH CUBES OF TOMATO, OLIVE OIL, OREGANO,
BASIL AND ASSORTED CHEESE
- GARLIC BREAD..... 6,000 rwf**
TOPPED WITH FRESH GARLIC BUTTER AND HERBS
- GARLIC BREAD WITH CHEESE..... 7,000 rwf**
TOPPED WITH FRESH GARLIC AND CHEESE
- TRICOLORE SALAD..... 5,500 rwf**
ENDIVE, HONEY, DIJON MUSTARD, RADICCHIO, OLIVE OIL
- CITRUS SPICED MIXED OLIVES..... 6,500 rwf**
ORANGE, LEMON, RED PEPPER, OLIVE OIL, GARLIC
- SKEWERS SALAD..... 7,000 rwf**
RED WINE VINEGAR, CREAMY FETA, CHEESE,
CHERRY TOMATO, LIME
- PRAWN COCKTAIL..... 8,500 rwf**
CHILI SAUCE, PRAWNS, AVOCADO, FROZEN YOGURT
TOMATO PASTE



MAIN COURSE

Salad

- BAKED CHICKEN SALAD..... 9,000 rwf**
SERVED WITH GARDEN SALAD, AVOCADO AND CORN,
MEGA SALAD..... 10,000 rwf
FRESH ROMAINE, TOMATOES, MINT, PERSLEY
RED WINE VINEGAR, KALAMATA OLIVES, RED PEPPER FLAKES
- TUNA SALAD..... 10,500 rwf**
LETTUCE, TOMATO, CUCUMBER, TUNA, BOILED EGG,
BOILED POTATO SERVED WITH WHITE MAYO DRESSING



Pollo(Poultry)

- POLLO ALA FUNGHI..... 12,500 rwf**
CHICKEN BREAST IN A CREAMY MUSHROOM SAUCE
- POLLO ALA FIAMMA..... 17,500 rwf**
FLAME GRILLED HALF CHICKEN WITH YOUR CHOICE OF SAUCE.
- SCALLOP AL LIMONE..... 15,000 rwf**
CHICKEN COATED WITH A FLOURY LEMON
SAUCE MUSTARD DRESSING
- COTOLETTA ALLA MILANESE..... 16,500 rwf**
PAN FRIED CHICKEN BREAST WITH LEMON JUICE

