



Here we are! Marco, Alessia, Morgana, Asiasofia and the newborn Luce.

We have been working in F&B since 1997, first in Italy, then on Ko Rong Salolem and starting November 2013 here in Kampot. We chose Kampot after a long search around the world that lasted 1 year as you can see from the pictures hanging on the walls of our restaurant.

Long story short: we were tired of living in Italy and feel constrained in Country that is drifting backward and is jammed by bureaucrats. Working hard is repaid only by

frustration and limitations. So we left everything behind, spent a sabbatical year discovering new places and we ended up here!

The original dream was to live in a farm in the mountain and to create an eco-resort completely self sufficient. We soon realized that we did not have the means to make our dream come true in a near future so we decided to go back doing what we do best: cook delicious food and shelter travellers in our home.

Cambodia is full of surprises and opportunities and it has been fun to start this new adventure. We have created a little Italian corner in Kampot and the results accomplished so far make us proud and happy. We mix the typical Italian warmth and the slow rhythm of Cambodia, local ingredients and imported goods, we try suppliers based in Cambodia that have been here for years and make Italian products using local resources. Slowly we are trying to select the best and improve the quality of our food, of our restaurant and of our home so to make them as welcoming and pleasant as possible.

Last but not least, the knowledge of our professional Chef Marco is a guarantee of the genuinity of our ingredients, of the correct conservation and cooking method of the food we serve. Marco has over 25 years of experience in this field that allows him to put on your table pizza dough naturally raised, 48 hours raised bread, fresh pasta made with eggs as traditionally done in Emilia Romagna, delicious fresh sauces, homemade desserts, meat and fish cooked to perfection, homemade limoncello, jams , grappa all organics and from biological agricultures. He strongly believe and pays attention into putting positive energies in this beastly and capitalistic world. "Respect ourselves and find within us what we are looking for...."

Divino

Italian Restaurant

Pizzeria and Guesthouse

Starters -Appetizers

- 1 **Bruschetta Tomatoes:** slices of crispy bread with diced tomatoes, basil, salt, fresh Kampot pepper, garlic and extra virgin olive oil .V 2.50 \$
- 2 **Bruschetta Tuscany:** slices of crispy bread with pate' of Parma ham, liver pate', black olives pate' and homemade sausage with onion. 4.00 \$
- 3 **Pizzaiola Eggplants:** fried eggplants, grilled with tomatoes, mozzarella, basil and oregano .V 3.50 \$
- 4 **Mozzarella in Caprese:** fresh mozzarella cheese with tomatoes, basil and extra virgin olive oil. V 5.00 \$
- 5 **Mixed Selection of Cheese and Salumi:** 10.00 \$
Subject to availability: Tuscany and Spicy Salami, Pork Ham, Parma Ham ,Pancetta, Coppa, Gorgonzola, Asiago, Taleggio, Blue Cheese, Feta cheese, Cheddar Cheese, Scamorza, and Parmesan Cheese, Served with fresh Kampot pepper and Homemade Jam.
- 6 **Parma Ham DOP, Prosciutto di Parma** 7.00 \$
DOP:100 grams of Parma Ham served with homemade bread and butter.
- 7 **Seafood Salad:** steamed shrimps and squids seasoned with salt, fresh Kampot pepper, lime, garlic, parsley and extra virgin olive oil on a bed of mixed salad. 5.00 \$
- 8 **Shrimps Cocktail:** steamed shrimps on a bed of salad topped with homemade cocktail sauce. 5.00 \$



Bruschetta al Tomatoes V



Mozzarella in Caprese V



A mixed Selection of Cheese and Salumi



Marco Chef & Parma Ham



Parma Ham



Shrimps Cocktail



Seafood Salad



Spaghetti al Pesto V



Home made tagliatelle



Tagliatelle with Porcini Mushrooms V



Penne with Cream of Shrimps



Gnocchi Sorrentina V



Gnocchi Norcina



Lasagna alla Bolognese



Parmigiana V

Pasta...

For fresh homemade Tagliatelle add 1.00\$

...Vegetarian Choices...

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|----|--|------|----|
| 9 | Spaghetti Aglio Olio Peperoncino: garlic, parsley, chili, diced tomatoes, extra virgin olive oil. V 🍷 | 3.50 | \$ |
| 10 | Spaghetti Tomato and Basil: onion, garlic, basil, tomato, salt, pepper, extra virgin olive oil. V | 4.00 | \$ |
| 11 | Penne Arrabiata: garlic, chili, parsley, tomato sauce. V 🍷 | 4.50 | \$ |
| 12 | Penne with Vegetables Ragout: mixed vegetables (according to season), basil, extra virgin olive oil. V | 4.50 | \$ |
| 13 | Fusilli in Crudités: tomatoes, feta cheese, parsley, onion, extra virgin olive oil, olives, Parmesan cheese. V | 5.50 | \$ |
| 14 | Tagliatelle al Pesto "vero": basil, cashew nuts, garlic, extra virgin olive oil, salt, pepper, Parmesan cheese and diced fresh tomatoes. V | 5.50 | \$ |
| 15 | Tagliatelle Porcini Mushrooms: garlic, parsley, mushrooms (porcini and kitachi), tomatoes and cream. V | 6.00 | \$ |
| | Add Parmesan cheese aged for 18 months | 1.00 | \$ |

...Choices With Fish...

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|----|---|------|----|
| 16 | Spaghetti with Seafood: seafood, squids, shrimps, lobster cream, white wine, parsley, garlic and fresh tomatoes. | 6.00 | \$ |
| 17 | Spaghetti with Clams*: garlic, parsley, white wine, clams. <i>*only in season</i> | 4.50 | \$ |
| 18 | Penne in Cream of Shrimps: lobster cream, shrimps, garlic, parsley and cream. | 5.50 | \$ |

...Choices With Meat...

- 19 *Penne Amatriciana*: onion, bacon, olive oil, tomatoes, chili, parmesan cheese. 🍷 5.50 \$
- 20 *Penne alla Diavola*: onion spicy homemade sausage, tomatoes sauce, parsley, olive oil. 🍷 4.50 \$
- 21 *Tagliatelle Carbonara*: bacon, extra virgin olive oil, eggs, salt, pepper, cream, nutmeg, grated Parmesan. 4.50 \$
- 22 *Tagliatelle Bolognese*: celery, carrots, onion, garlic, olive oil, beef, pork, red wine, tomato sauce, salt, pepper. 4.50 \$
- 23 *Tagliatelle Sausage and Gorgonzola Cheese*: onion, homemade sausage, blue cheese and cream. 5.50 \$

Add Parmesan cheese aged for 18 months

1.00 \$



Spaghetti Seafood



Tagliatelle Bolognese



Tagliatelle Carbonara



Home Made Bread

...And Not Only...

Homemade Gnocchi

mashed potatoes with flour and egg

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|----|--|---------|
| 24 | Gnocchi Sorrentina: tomato sauce, mozzarella cheese, basil. V | 5.00 \$ |
| 25 | Gnocchi with 5 Cheese: cream, mozzarella, bluecheese, ceddar, parmesan, scamorza cheese, pepper, nutmeg. V | 6.50 \$ |
| 26 | Gnocchi Gorgonzola & Cashewnuts: blue cheese, peanuts, cream, salt, nutmeg and pepper. V | 6.00 \$ |
| 27 | Gnocchi Norcina: onion, sausage, mushrooms, blue cheese and cream. | 6.50 \$ |
| 28 | Gnocchi del Fattore: mixed vegetables, feta cheese. V | 5.50 \$ |

...Baked Dishes...

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|----|---|---------|
| 29 | Lasagne Bolognese: with fresh egg's pasta, bolognese sauce and besciamella (milk cream: made with milk, butter and flour) mozzarella cheese, salt, pepper, nutmeg; baked with parmesan cheese. | 5.00 \$ |
| 30 | Parmigiana: fried eggplants, tomato sauce, mozzarella cheese, basil baked with Parmesan cheese. V | 5.00 \$ |

Add Parmesan cheese aged for 18 months 1.00 \$

Please note that all the baked dishes like Lasagna require a cooking time varying between 20 and 30 minutes. Thank's.

...Risottí...

Italian Carnarolí rice cooked with onions, tinged with white wine and vegetable broth

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|----|--|------|----|
| 31 | Risotto alla Parmigiana: risotto creamed with butter and parmesan cheese. V | 5.50 | \$ |
| 32 | Risotto Milanese: risotto with saffron, creamed with butter and parmesan cheese. V | 6.50 | \$ |
| 33 | Risotto Old Milano: like Risotto Parmigiana, with homemade sausage and red wine. | 6.00 | \$ |
| 34 | Risotto Porcini Mushrooms: risotto with porcini and kitachi mushrooms, creamed with butter, parmesan cheese and parsley. V | 6.50 | \$ |
| 35 | Risotto Sausage and Gorgonzola: risotto with homemade sausage, blue cheese and cream; creamed with butter and parmesan cheese. | 6.50 | \$ |
| 36 | Risotto with Shrimps in Lobster Cream: risotto cooked in fish broth, whipped with lobster cream and shrimps, creamed in extra virgin olive oil and parsley. | 6.50 | \$ |

Please note that all the Risotto require a cooking time varying between 20 and 30 minutes. Thank's.



Risotto Mushroom Porcini



Risotto Sausage and Blue Cheese

Main Courses Meat

- 37 **Milanese Cutlet:** Wiener Schnitzel: chicken or pork; dipped in flour, egg and breadcrumbs, pan fried. Served with mixed salad. 5.50 \$
- 38 **Meat Roll with Spinach and Cheddar:** chicken or pork; stuffed with spinach and cheddar cheese wrapped with bacon and baked. Served with potatoes gratin. 6.50 \$
- 39 **Scallops to White Wine Sauce:** chicken or pork; cooked with white wine sauce. Served with parsley potatoes. 5.00 \$
- 40 **Scallops to Mushrooms:** as above with mushrooms and parsley. Served with mashed potatoes. 6.00 \$
- 41 **Grilled Escalope -Paillard:** grilled pork escalope with Italian rosemary salt, pepper. Served with mixed salad. 6.00 \$
- 42 **Beef Tagliata:** 200gr beef sliced, cooked medium rare and seasoned with balsamic vinegar and extra virgin olive oil. Served on a bed of salad with baked potatoes. 8.50 \$
- 43 **Grilled Beef Fillet:** 200gr of grilled beef tenderloin with grilled vegetables. 8.50 \$
- 44 **Beef Fillet with Kampot Green Pepper and Gratin Potatoes:** 200g beef fillet marinated and cooked in pepper sauce. Served with baked potatoes. 9.50 \$

Main Courses Fish

- 45 **Prawns Flambéed with Brandy:** prawns stir fried with garlic, fresh Kampot pepper and flambéed with Cognac. Served on mashed potatoes. 7.50 \$
- 46 **Sliced Tuna in Kampot Pepper and Fresh Thyme.** Served with baked potatoes. 9.00 \$
- 47 **Carpaccio of Tuna:** Tuna sliced raw and marinated with lime, garlic, red pepper and extra virgin olive oil with thyme. Served on a bed of salad. 7.00 \$

Hot Side Dishes

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|----|--|---------|
| 48 | <i>Steamed Mixed Vegetables</i> ✓ | 2.50 \$ |
| 49 | <i>Mixed Vegetables with Butter:</i> boiled vegetables stir fried with brown butter. ✓ | 3.00 \$ |
| 50 | <i>Grilled Mixed Vegetables</i> ✓ | 3.00 \$ |
| 51 | <i>Parsley Potatoes:</i> boiled potatoes served with parsley and garlic. ✓ | 3.00 \$ |
| 52 | <i>Gratin Potatoes:</i> potatoes au gratin with breadcrumbs and mozzarella cheese. ✓ | 4.00 \$ |
| 53 | <i>Mashed Potatoes:</i> with milk, butter & nutmeg. ✓ | 3.50 \$ |
| 54 | <i>Baked Potatoes.</i> ✓ | 2.50 \$ |

Salads

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|----|---|---------|
| 55 | <i>Tomatoes Salad:</i> sliced fresh tomatoes with salt, pepper, balsamic vinegar, extra virgin olive oil, oregano. ✓ | 2.00 \$ |
| 56 | <i>Caesar Salad:</i> lettuce, croutons, crispy bacon, parmesan cheese and dressing made with extra virgin olive oil, garlic, salt, pepper, lemon and anchovies. | 4.50 \$ |
| 57 | <i>Mix Salad:</i> lettuce, tomato, carrots, cucumbers with Italian dressing ✓ | 2.50 \$ |
| 58 | <i>Greek Salad:</i> lettuce, tomatoes, kalamata olives, onions, cucumber, feta cheese, oregano and Italian dressing. ✓ | 4.50 \$ |
| 59 | <i>The Capricious Salad:</i> lettuce, tomatoes, kalamata olives, fresh mozzarella cheese and Italian dressing. ✓ | 4.50 \$ |

Pizze

(12 inches - 30 cm diameter)

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|----|--|--------|
| 60 | Schiacciata al Rosmarino: pizza bread with extra virgin olive oil and rosemary. V | 3,50\$ |
| 61 | Marinara: tomato sauce, garlic, extra virgin olive oil. V | 4,50\$ |
| 62 | Margherita: tomato sauce, mozzarella cheese, basil. V | 5.50\$ |
| 63 | Napolí: tomato sauce, mozzarella cheese, basil, anchovies. | 6.00\$ |
| 64 | Prosciutto e funghi: tomato sauce, mozzarella cheese, ham, mushrooms. | 7.00\$ |
| 65 | Mare e montí: tomato sauce, mozzarella cheese, mushrooms, olives, shrimps. | 7,50\$ |
| 66 | Tonnara: tomato sauce, mozzarella cheese, tuna, onion, olives, capers. | 7.50\$ |
| 67 | Rustica: tomato sauce, mozzarella cheese, bacon, onion. | 7,00\$ |
| 68 | Quattro stagioni: tomato sauce, mozzarella cheese, ham, mushrooms, artichokes, olives. | 8,00\$ |
| 69 | Vegetariana : tomato sauce, mozzarella cheese, assorted mixed vegetables. V | 6,00\$ |
| 70 | Biancaneve: mozzarella cheese, diced fresh tomatoes, parmesan cheese. V | 6.00\$ |
| 71 | Diavola: tomato sauce, mozzarella cheese, spicy sausage. 🌶️ | 6,50\$ |
| 72 | Sfiziosa: tomato sauce, mozzarella cheese, smoked scamorza cheese, Italian sausage, mushroom. | 7,50\$ |
| 73 | Quattro formaggi: tomato sauce, mozzarella cheese, ceddar, scamorza and blue cheese. | 8,00\$ |
| 74 | Bismarck: tomato sauce, mozzarella cheese, bacon, egg. | 7,00\$ |
| 75 | Alessia: tomato sauce, mozzarella cheese, Italian sausage, onions, blue cheese. | 7,50\$ |

- 76 **Marco:** tomato sauce, mozzarella cheese, spicy salami, gorgonzola, fresh chilli 🌶️ 8.50\$
- 77 **Calzone Classico:** tomato sauce, mozzarella cheese, ham, mushrooms, black olives. 7,50\$
- 78 **Calzone Vegetarian:** tomato sauce, mozzarella cheese, mixed vegetables, extravergin olive oil. **V** 6,50\$
- 79 **Super Volcano:** tomato sauce, mozzarella cheese, italian sausage, spicy salami, mushroom, kalamata olives, fresh tomato, egg and one more pasta pizza to cover. 🌶️ Good for two people. 9.00\$
- 80 **Pizza Divino:** tomato sauce, mozzarella cheese, diced tomatoes, Parma ham, parmesan cheese flakes. 10,00\$

Have your pizza as you like it!!:

If you crave for a richer pizza here are a few options:

Extra Cheese, salami, meat, fish,	2.50	\$
Extra artichokes, anchovies, olives, capers, mushrooms	1.00	\$
Parma Ham (100 grams)	6.00	\$
1 kind of Veggies, egg	0.50	\$

Panini - Sandwich

- 81 **Panino Classico/ Classic Sandwich** Crispy 3.50 \$
homemade bread with lettuce, tomato, mozzarella cheese and mayonnaise.

Create Your Own Sandwich the way You Like it

Crispy homemade bread	0.50	\$
Cheese, ham, salami, tuna, bacon	2.50	\$
Olives, artichokes, anchovies, capers, mushrooms	1.00	\$
Eggs, vegetables, lettuce, tomato	0.50	\$
Mayonnaise, mustard, ketchup, cocktail sauce	0.25	\$



Cotoletta Milanese



Beef Tagliata



Beef Fillet with Kampot Green Pepper



Prawns Flambé with Brandy



Tuna Tartare



Cesar Salad



Pizza Divino



Pizza Super Volcano



Calzone Classico



Beef Carpaccio



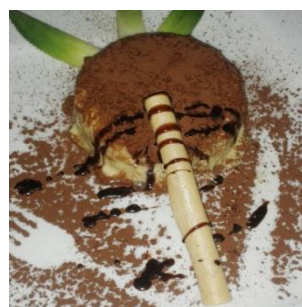
Casoncelli Bergamasca



Seafood Spaghetti Vesuvio Style



Dark Chocolate Tart



Tiramisù



Desserts Selection

Ravioli and Specials

- 82 **Agnolotti del Fattore:** fresh handmade pasta filled with mixed vegetables, sauced with fresh diced tomatoes and mint. **V** 5.00 \$
- 83 **Casoncelli alla Bergamasca:** fresh handmade pasta filled with meat, sauced with cream of butter, crispy bacon and sage. 6.00 \$
- 84 **Ravioli Shrimps & Zucchini Flowers:** fresh handmade pasta filled with shrimps and zucchini flowers, served with cream of clarified butter and fresh thyme. 6.50 \$
- 85 **Spaghetti Seafood Vesuvio Style:** 8.00 \$
Seafood cooked in white wine sauce, lobster cream and parsley, covered with a pizza and baked in the oven. When you dig your fork and knife in, it gives off an intense smell of seafood, careful not to burn your nose!!!.
- 86 **Beef Fillet Carpaccio:** raw sliced beef, fresh Kampot pepper, lime, thyme, parmesan cheese and extra virgin olive oil flavored with garlic 7.00 \$

Desserts and Cakes

- 87 **White or Dark Chocolate Tart** 3.00 \$
- 88 **Mango Cheese Cake** 2.50 \$
- 89 **Mousse of Passion Fruit** 2.50 \$
- 90 **Tiramisù:** the most famous Italian dessert made with cream cheese, eggs and ladyfingers biscuits dipped in coffee cream. Served sprinkled with cocoa. 3.00 \$
- 91 **Dessert Selection:** a mix of our homemade desserts served with toppings and fruits. 6.00 \$
- 92 **Ice Cream or Sorbets:** please ask for available flavors. One scoop. 1.00 \$

Cold Drinks

93	Mug of draft Cambodia Beer	1.00	\$
94	Jug of draft Cambodia Beer	3.50	\$
95	Tower of draft Cambodia Beer	9.00	\$
96	Mischelada from Mexico: lime juice, dry chili, mixed with cold beer.	1.25	\$
97	Tada Bokor Spring Water: Fill your own bottle	0.25	\$
98	Kulen Spring Water from Cambodia: Bottle 1.5L	1.50	\$
99	Kulen Spring Water from Cambodia: Bottle 0.5L	0.75	\$
100	Soda water	1.00	\$
101	Sprite	1.00	\$
102	Fanta	1.00	\$
103	Coca Cola	1.00	\$
104	Coca Cola Light	1.25	\$
105	Fresh Lemonade	1.50	\$
106	Fresh Fruit Shake	1.25	\$
107	Fresh Fruit Milkshake	1.50	\$
108	Fresh Fruit Smoothies with yogurt, sugar ,ice.	1.75	\$
109	S.PELLEGRINO® SPARKLING NATURAL MINERAL WATER	5.00	\$

1 Litre

Aperitif Italian Style

110	Campari con Bianco: Campari with white wine	3.50	\$
111	Spritz: white wine, Soda, Campari and a slice of orange	4.00	\$
112	Original Spritz with Prosecco	4.50	\$
113	White Martini with Olive	2.00	\$
114	Pastice: anise (from France)	1.50	\$
115	Mojito: Cane Sugar, Lime, Mint, Soda and Rum	2.50	\$
116	Cuba Libre: Rum and Coca Cola	2.50	\$



TRY a real Italian Wine

Alessia was born and raised in a part of Italy which is very renowned for its beautiful vineyards and good quality production. Her grandfather was happy when we asked him to supply us with a selection of his best wines and so we had some sent over from Italy and they are now available in our restaurant.

Wine by the Glass

Red Wine

Cabernet Sauvignon	4.00	\$
Marino' 2010 blend of merlot, cab-sav and raboso	6.00	\$

White Wine

Pinot Grigio	4.00	\$
Traminer	4.00	\$
Chardonnay	4.00	\$

See Wine List for choose a bottle

List Cafe'

Coffee Espresso	1.25	\$
Double Coffee	2.00	\$
Coffee Macchiato	1.50	\$
American Coffee	1.25	\$
Cappuccino	2.00	\$
Proper Coffee w/ Grappa	3.00	\$
Proper Coffee w/ Sambuca or Rhum	2.50	\$
Latte Macchiato	2.50	\$
Warm Milk	2.00	\$

Hot Drinks

<i>Tea: Earl Gray Tea or Lipton</i>	1.00	\$
<i>Herbal Tea: Karkadé or Chamomile</i>	1.25	\$
<i>Lavazza Italian coffee made with Moka</i>	1.25	\$
<i>Caffè dell' Alpino: Italian coffee made with Grappa instead of water</i>	4.50	\$
<i>Hot Chocolate with cocoa and milk</i>	2.00	\$
<i>Ginger and Lime</i>	1.25	\$
<i>Ginger, Lime, and Honey</i>	2.00	\$

Digestive Drinks

<i>Grappa Italian Special Reserve with Viper</i> <i>Typical drink of the Orobianche Valleys close to Bergamo. A Must Try!</i>	5.00	\$
<i>Grappa Italiana</i>	4.00	\$
<i>Homemade Limoncello</i>	1.50	\$
<i>Jagermeister</i>	3.50	\$
<i>Sambuca</i>	1.50	\$
<i>Jack Daniels</i>	3,50	\$
<i>Teacher's Whisky</i>	2.00	\$
<i>Tequila</i>	2.00	\$
<i>Brandy Napoleon</i>	2,50	\$