

ZUBZZ.COM

Ernesto's

À la Carte Menu

STUZZICAPETITO

A selection of Italian regional cuisine classics

Arancini di Riso 125 ghc

Saffron rice balls stuffed with traditional
Bolognese sauce, cold sun-dried tomato puree.

Parmigiana di Melazane 130 ghc

Grilled aubergine, fresh tomato sauce,
homemade mozzarella, Parmesan cheese.

Gamberi al Burro e Limone 200 ghc

Fresh deshelled prawns in clarified
butter and lemon sauce.

Tris di Pizza Gourmet 155 ghc

Trio of Gourmet pizza, in house made
long matured dough base Margarita;
fresh tomatoes and homemade mozzarella
Vegetable garden; grilled vegetables,
homemade fresh tomato sauce
Straciatella prawn; butter sautéed prawns,
homemade straciatella.

Polpete di Cernia 130 ghc

Italian aperitif classic, grouper fillet meatballs,
Tropea red onion sauce.

Knowledge and respect are the necessary ingredients to stimulate creativity.

The seasons and the wonderful products that Ghana offers are the muse that
daily inspires my interpretation of contemporary Italian cuisine.

Exec. Chef, ERNESTO'S @ COUNTRY CLUB

Elia Pietro Bulgari

DOLCI

A selection of desserts

Oreo Tiramisu 110 ghc

Homemade creamy sweet ricotta, cognac infused Italian Mocha coffee biscuit, Oreo Cookie crumble, chocolate.

Cheesecake al trio di Cioccolato 130 ghc

Three chocolate cheesecake delight, cocoyam and edible gold.

Strudel di Melle 120 ghc

Traditional Italian homemade puff pastry and apple, dried fruit and cinnamon filled dessert, gourmet Ice cream.

Giardino Zen 130 ghc

A fusion between East Italy and Ghana, Zen Garden handmade chocolate and cotton candy tree, gourmet Ice cream quenelle.

ANTIPASTI

A selection of traditional Italian appetizers

Carpaccio di Manzo 195 ghc

Adult beef carpaccio, Barolo marinade flavored with Trentino pine nuts, African pecan nut and Ghanaian hibiscus flower.

Carpaccio di Polipo 170 ghc

Octopus carpaccio seared in its water, caramelized passionfruit vinaigrette.

INSALATE

A selection of traditional Italian salads made with homemade ingredients

Insalata Caprese 175 ghc

Homemade fresh mozzarella cheese, cherry tomatoes, basil infused oil, balsamic vinegar gel reduction.

Insalata di Polipo e Patate 180 ghc

Tender Octopus and boiled potato salad, traditional lemon extra virgin olive oil parsley dressing.

LA MINESTRA

Minestrone di Verdure

Cold Braised vegetable pearls, homemade broth 130 ghc

PRIMI PIATTI

A selection of first courses all prepared with homemade fresh pasta and homemade cheeses

Cannelloni Ricotta e Spinaci	190 ghc
In house made fresh ricotta cheese and braised spinach filled canelonni, Parmigiano Reggiano.	
Lasagna all'Emiliana	185 ghc
Classic meat lasagna, fresh homemade pasta made with re-milled semolina, Bolognese sauce, Bechamel sauce, Parmigiano Reggiano.	
Lasagna di Verdure	170 ghc
Vegetable lasagna, fresh homemade pasta made with re-milled semolina, vegetables Julienne, Bechamel sauce.	
Ravioli alla Carbonara	210 ghc
Chef's personal interpretation of carbonara filled homemade ravioli, Parmigiano Reggiano and sage foam.	
Gnocchi Gorgonzola	190 ghc
Cocoyam homemade gnocchi, Gorgonzola sauce, handmade William's pear chips, grated walnut.	
Tagliatelle alla Siciliana	170 ghc
Homemade Tagliatelle, dried tomato and eggplant sauce, homemade salted ricotta, fresh basil, Parmigiano Reggiano.	

SECONDI PIATTI

A selection of second course delicacies prepared carefully with selected meat from certified farming or fresh fish

Agnello Del Contadino	280 ghc
Brandy and herbs aromatized tender lamb ribs, Parmentier potatoes.	
Maiale Al Latte	
Braised in milk, onion, Italian herbs tender pork, glazed potatoes	240 ghc
Pollo alla Valdostana	190 ghc
Slow cooked chicken breast rolled with ham and fresh Valdostana Fontina cheese cooked in clarified butter, mushroom sauce, seasonal side dish.	
Filetto di Cernia alle Erbe	190 ghc
Low temperature cooked in its water fillet of grouper, mixture of fine herbs, onion and white wine sauce, seasonal side dish.	
Filetto di Manzo con burro Maitre D'hotel	350 ghc
SA matured beef fillet served with Maitre D'hotel herb infused butter, seasonal side dish, selection of sauces peppercorn, blue cheese or green chili sauce.	

SIDE DISHES

Hand cut potato fries	40 ghc
Creamy Spinach	40 ghc
Grilled vegetables	60 ghc
Glazed potato	50 ghc

ZUBZZ.COM

Ernesto's

Drink List

CLASSICS

	GHS
Limoncello Spritz	120
Limoncello, Prosecco, Soda	
Mango Smash	100
Whiskey, Mango, Mint, Cardamom Bitters	
Vatican Mary	100
Vodka, Hot Sauce, Fresh Tomato Juice, Lemon	
Espresso Martini	80
Kahlua, Vodka, Coffee	
Classic Martini [Gin / Vodka]	100
Gin/Vodka, Dry Vermouth	
Amaretto Sour	90
Amaretto, Lemon, Egg White\	

CHAMPAGNE

	GI	Blt
Fantinel Prossco		400
Moet & Chandon	260	1500
Moet & Chandon Nectar Imp.		1600
Veuve Clicquot Nv		1750
Veuve Cliquot Rose Nv		1900
Moet & Chandon Nectar Rose Nv		2700
Dom Perignon Brut 2012		3800
Dom Perignon Rose 2008		4800
Laurent Perrier Rose		2200
Laurent Perrier Burt		1800
Moet & Chandon Ice Imperial		1700
GRAND CRU		GHS
		BTL
La foile du pape, Rhone, cru, 2017		800
St. Emilion grand cru, 2014		950
Bulgarini Amarone della Valpolicella, 2015		1750
Chateau Lacoste Borie Pauillac 2016		1800
Tignanello Toscana Antinori, 2018		1850
Chateau Lynch Moussas Pauillac 2017		2800
Chateau D'Issan Rouge, 2014		3100
Chateau Talbot Red St. Julien 2013		4500
Chateau Le Pauillac de Latour 2016		6400
Chateau Figeac Rouge, 2016		16800
Chateau D'yquem Blanc 2014		17100

country club

WHISKEY & BOURBON

	50ml	Blt
Jw Black Label	85	1300
Jw Gold Label	120	1700
Jw Blue Label	320	3700
Chivas Regal 12Yo	80	1400
Jack Daniel's	100	
Macallan 12 Yo	130	
Macallan 15 Yo	190	
Macallan 18 Yo	450	
Macallan Rare Cask	470	
Nikka Coffey Grain	90	
Nikka Coffey Malt	90	
Cardhu 12 Yo	115	
Widow Jane Rye mash	110	
Widow Jane 10	125	
Jane 10 Yo Bourbon	125	
Bushmills	80	
Glenmorangie	135	
Glenfddich 12 Yo	120	

MOCKTAILS

GHS

Passion 70

Pineapple Juice,
Orange Juice,
Passion Fruit Juice,
Mint Leaves

The King's Blues 75

Pineapple Juice, Fresh Milk,
Coconut Milk, Coconut Syrup,
Blue Curacao

Apple Mint Spice 70

Apple Juice, Cucumber,
Ginger Juice, Mint

Strawberry Mash 80

Strawberry's, Lemon Juice,
Simple Syrup, Soda Water

Passion Pine 80

Passion Fruit,
Passion Fruit Syrup,
Lemon Juice, Ginger Juice,
Orange Juice, Pineapple Juice

Mango Mule 75

Mango Puree, Ginger Beer,
Honey, Lemon Juice

country club

COUNTRY SPECIALS

Aperol Coconut Margarita 120

Tequila, Aperol, Cointreau,
Coconut Milk, Coconut Syrup,
Lemon, Simple Syrup

Country Spice 80

Vodka, Pineapple Juice,
Lemon Juice, Simple Syrup,
Bell Pepper, Chili Pepper

English Garden 85

Gin, Pineapple Juice,
Lemon Juice, Simple Syrup, Mint,
Cucumber

Pink Sunset 110

Tequila, Prosecco,
Watermelon Juice, Lemon Syrup,
Simple Syrup

Country Bomb 160

Tequila, Vodka, Gin, Whiskey,
Dark Rum, Passion Fruit Juice,
Simple Syrup

Aurora 95

Amaretto, Whiskey,
Pineapple Juice, Egg White, Blue
Curacao, Simple Syrup

Caribbean Peach 90

Spiced Rum, Angostura Bitters,
Tabasco Sauce, Peach Syrup

GIN & TONIC

GHS

Tanqueray [England] 80

Tanqueray 10 [England] 100

Beefeater 24 [England] 80

Bombay Sapphire [England] 95

Botanist [England] 135

Bulldog [England] 110

Copper Head [Belgium] 80

RUM

GHS

Zacapa 23 Yo 90

Havana Club 3 Yo 80

Havana Club 7 Yo 95

Bacardi White 95

Bacardi Gold 95

Ashanti Spiced Rum 105

Cockspur 80

VERMOUTH

GHS

Martini Blanco 70

Martini Rosso 70

country club

JUICE **GHS**

Fresh Juice 30

BEER **GHS**

Guinness 50
Heineken 50
Club 40

Soft Drinks 25
Red Bull 50
Water 40

LIQUEUR **GHS**

Baileys 70
Campari 70
Amaretto 70
Frangelico 70
Kahlua 70
Limoncello 70
Sambuca 70
Grappa Nonino 70

COGNAC **GHS**

50ml Blt

Hennessy VSOP 180 3400
Hennessy XO 400 5500
Remy Martin VSOP 180 3400
Remy Martin XO 400 5500
Martel VSOP 180 3400
Hine VSOP 70

TEQUILA **GHS**

50ml Blt

Ocho Blanco 40 650
Ocho Reposado 45 700
Padre Azul Reposado 2500
Padre Azul Anejo 2700
Volcan Blanco 40
Volcan Anejo 60
Olmega Blanco 40

VODKA **GHS**

50ml Blt

Ketel One 75 950
Absolut 80 105
Belvedere 130 2500
Ciroc pineapple 130 2500
Grey Goose 135 2600
Beluga 135 2600
Skyy 75

country club

WHITE WINE		GHS		
	Gl	Blt		
Giacondi Pinot Grigio, Italy 2020	80	280		
Cabolani Sauvignon Blanc		350		
Les Chaumiennes Pouilly Fume		420		
Trenel Pouilly Fuisse		420		
Domaine Sykvian Bailly Sancerre 2020		470		
Cloudy Bay Chardonnay, NZ 2019		620		
Cloudy Bay Sauvignon Blanc 2020, NZ 2020		690		
Domaine De Vauroux Chablis 1er Cru 2017		1400		
				Old Fashion 130
				Bourbon, Bitters, Brown Sugar
				Tequilla Sour 130
				Tequilla, Bitters, Agave Nectar, Egg White
				Mojito 70
				Rum, Mint, Lime, Soda
				Negroni 110
				Gin, Campari, Sweet Vermouth
				Classic Champagne 150
				Cognac, Sugar, Bitters, Champagne
				French 75 130
				Gin, Lemon, Champagne
RED WINE		GHS		
	Gl	Blt		
Giacondi montepulciano dabruzzo,2018	80	270		
Il Sarone vino rosso, 2019		350		
Terrazas Malbec Argentina 2018		470		
Soto Ribera del duero 2015		580		
ROSE		GHS		
	Gl	Blt		
Whispering Angel, Provence, France, 2020	105	500		

country club