















FOOD	BEVERAGES	WINE
ZUPPA	ZUPPA	
CONTORNI	MINISTRONE 9.00 Celery, potatoes, carrots, zucchini, green peas, green beans, garlic, onions, pesto sauce	
ANTIPASTI	FUNGHI 10.00 Mushrooms, onions, fresh cream, parsley, toasted bread	
INSALATE	CONTORNI	
PIZZE	PATATE AL FORNO 6.00 Baked potatoes, herbs, garlic	
PRIMI	PATATINE FRITTE AL TARTUFO 9.00 French fries, parmesan, truffle oil	
I CLASSICI	FUNGHI TRIFOLATI 9.00 Sautéed fresh mushrooms, parsley, garlic, lemon juice	
SECONDI	ANTIPASTI	
DOLCI	PANE E POMODORINI 7.00 Cherry tomatoes, basil, oregano, garlic, olive oil, toasted bread	
	INVOLTINI DI MELANZANE 12.00 Eggplant, goat cheese, sun-dried tomatoes, mint, cherry tomatoes, arugula, parmesan, pesto, balsamic reduction 	
	MACCHERONI AL FORMAGGIO 13.00 Baked mini pasta, mozzarella, provolone, gorgonzola, parmesan, butter, fresh cream, basil, black pepper	
	CLASSICA PARMIGIANA DI MELANZANE 15.00 Eggplant, mozzarella, tomato sauce, parmesan, basil	
	BRUSCHETTA DI BUFALA 16.00 Bruschetta bread, bufala, sun-dried tomatoes, basil, olive oil	
	BRESAOLA E RUCOLA 17.00 Bresaola, arugula, parmesan, lemon oil dressing	
	BRUSCHETTA AL SALMONE 19.00 Bruschetta bread, smoked salmon, goat cheese, spring onion, pink peppercorn, olive oil	
	INSALATE	
	CAPRINO E BARBABIETOLA 15.00 Mesclun, goat cheese, pistachio, beetroot, pear, balsamic oil dressing 	
	GAMBERI 19.00 Shrimp, mesclun, avocado, grapefruit, sun-dried tomatoes, cucumber, radish, special dressing	
	CAPRESE 16.00 Fresh bufala, tomatoes, mesclun, pesto, balsamic oil dressing 	
	SPINACI E GORGONZOLA 17.00 Baby spinach, gorgonzola, fennel, green apple, toasted almonds, balsamic oil dressing 	
	PATRIZIA 18.00 Mesclun, avocado, artichoke, cherry tomatoes, parmesan, lemon oil dressing	
	BURRATA 26.00 Burrata, bresaola, arugula, cherry tomatoes, pesto, balsamic reduction. 	
	PIZZE	
	MARGHERITA 13.00 Tomato sauce, mozzarella, basil	
	RUCOLA 14.00 Tomato sauce, mozzarella, arugula, parmesan, cherry tomatoes	
	VEGETARIANA 15.00 Tomato sauce, mozzarella, grilled vegetables	
	DIAVOLA 18.00 Tomato sauce, mozzarella, salami piccante, red bell pepper 	
	CAPRICCIOSA 18.00 Tomato sauce, mozzarella, prosciutto cotto, mushrooms, artichoke, olives	
	CAPRINA 19.00 Tomato sauce, mozzarella, goat cheese, sun-dried tomatoes, basil, truffle oil	
	QUATTRO FORMAGGI 19.50 Tomato sauce, mozzarella, provolone, gorgonzola, parmesan	
	BRESAOLA 25.00 Tomato sauce, mozzarella, bresaola, arugula, parmesan	
	GAMBERETTI 22.00 Home-made pesto, mozzarella, shrimp, parmesan 	
	BUFALA 24.00 Tomato sauce, bufala, cherry tomatoes, basil, oregano, pesto 	
	SALMONE 25.00 Fresh cream, parmesan, mozzarella, salmon, baby arugula, capers, onions, dill	
	BIANCA 26.00 Mushroom tapenade, mozzarella, goat cheese, truffle oil	
	PRIMI	
	GNOCCHI ALLA SICILIANA 14.00 Home-made potato gnocchi, tomato sauce, eggplant, mozzarella, parmesan, basil	
	RAVIOLI RICOTTA E SPINACI (Not Available in Batroun Branch) 15.00 Home-made ravioli, tomato sauce, basil, cherry tomato, garlic, olive oil, parmesan	
	CRESPELLE RICOTTA E SPINACI 16.00 Home-made crepes, spinach, ricotta, parmesan, fresh cream	
	GNOCCHI CON CREMA AI FUNGHI 17.00 Home-made potato gnocchi, fresh cream, mushrooms, mozzarella, parmesan, basil	
	TAGLIATELLE AI FUNGHI 18.00 Tagliatelle, mushrooms, fresh cream, parsley, truffle oil	
	SPAGHETTI CACIO E PEPE 18.00 Spaghetti, pecorino, black pepper	
	LASAGNA ALLA BOLOGNESE 19.00 Lasagna, beef ragout, béchamel, mozzarella, parmesan	
	RISOTTO AI GAMBERI 21.50 Risotto, shrimp, cherry tomatoes, garlic, parsley, parmesan, butter, olive oil	
	RISOTTO AI FUNGHI PORCINI 22.00 Risotto, porcini, garlic, parmesan, butter, parsley, truffle oil	
	SPAGHETTI BURRATA E PISTACCHIO 26.00 Spaghetti, burrata, pistachio pesto, parmesan, sun-dried tomatoes, garlic, olive oil 	
	LINGUINE AI FRUTTI DI MARE 27.00 Linguine, mussels, shrimp, calamari, garlic, cherry tomatoes, tomato sauce, peperoncino 	
	LINGUINE ALL'ASTICE 38.00 Linguine, half lobster, garlic, cherry tomatoes, tomato sauce, bisque, peperoncino 	
	I CLASSICI	
	ARRABBIATA 13.00 Tomato sauce, garlic, peperoncino, olive oil, parsley	
	POMODORO E BASILICO 13.00 Tomato sauce, garlic, basil	
	PESTO 13.00 Home-made pesto, butter, parmesan 	
	BOLOGNESE 17.00 Beef ragout, tomato sauce	
	ALFREDO 17.00 Fresh cream, mushrooms	
	AL POLLO 19.00 Fresh cream, chicken breast, mushrooms, parsley	
	CARBONARA 22.00 Pancetta, onions, egg yolk, pecorino, black pepper	
	SECONDI	
	PICCATA DI POLLO AL LIMONE 21.00 Chicken breast, lemon, butter, olive oil, capers, potato wedges, green beans, parsley	
	SALMONE ALLA GRIGLIA 32.00 Scottish salmon, sun-dried tomatoes, garlic, capers, butter, lemon, fresh cream, potato wedges, green beans	
	COSTATA IN PADELLA 35.00 Australian entrecôte, peppered cream demi-glace, artichokes, vine tomatoes, rosemary	
	DOLCI	
	SELEZIONE DI GELATI 3.00 Strawberry, chocolate, vanilla	
	CALZONE AL CIOCCOLATO 8.50 Pizza dough, chocolate, powdered sugar	
	TIRAMISU 10.00 Biscuits, espresso, mascarpone, eggs, cacao	
	PANNA COTTA 9.00 Cooked cream, vanilla, home-made strawberry jam	
	PIZZETTA PISTACCHIO 10.50 Pistachio spread, pistachio, chocolate ice cream, white chocolate 