

Fagra Edition



Antipasti

★ ZUPPA DI MINISTRONE DI VERDURE 17

traditional Italian soup of celery, carrots, onions, green beans, zucchini, chopped tomatoes, kidney beans, cannellini beans, baby spinach, potato cubes, and risoni pasta, topped with melted Parmesan and basil pesto, served with toasted sourdough bread

ZUPPA DI FUNGHI 17

a velvety blend of wild mushrooms, slow-cooked to depth and warmth, served with toasted sourdough for the perfect Italian comfort start.

BRUSCHETTA AI FUNGHI DI BOSCO 18

toasted sourdough bread topped with truffle paste, sautéed wild forest mushrooms, olive oil, fresh oregano, and Parmesan

INSALATA DI BARBABIETOLE E FORMAGGIO DI CAPRA 21

beetroot, mixed greens, goat cheese, and toasted almonds tossed in a lemon and olive oil dressing, finished with balsamic glaze

PARMIGIANA DI MELANZANE 21

baked eggplant in tomato and basil sauce with Fior di Latte and Parmesan

Primi

RISOTTO AI FUNGHI 29

forest mushrooms, butter, Parmesan, and parsley

TAGLIATELLINI AL BURRO E TARTUFO 27

butter infused with truffle paste and Parmesan, topped with freshly grated black truffle

CANNELLONI RICOTTA & SPINACH 31

tender cannelloni filled with creamy ricotta and fresh spinach, baked in a rich tomato sauce and finished with a smooth Parmesan cream.

★ LASAGNA AL RAGU D'AGNELLO 25

tender bolognese and bechamel between scattered lasagna sheets, finished with Pecorino

Con amore, Italia on every plate.

Every flavor carries its own story. Our aged Parmigiano is from Parma. The creamy Burrata is from Puglia, and our Buffalo Mozzarella is from Campania. Our flour is milled in Naples.

Each ingredient chosen for tradition, and handled with love.

Secondi

SPIGOLA AL FORNO 39 (charcoal oven)

fresh seabass, simply grilled and served with classic puttanesca sauce, alongside oven-baked baby potatoes.

POLLO ALLA CACCIATORA 33

chargrilled half chicken cooked in tomato sauce with celery, carrots, onions, capers, black olives, wild mushrooms and red wine

TAGLIATA DI MANZO 130/ kg

flamed premium striploin, grilled to your liking, served with sautéed wild mushrooms and roasted potatoes

FILETTO DI MANZO 44 (charcoal oven)

chargrilled beef tenderloin with mashed potatoes, grilled mushrooms and veal sauce

Pizze

★ PIZZA MARGHERITA 16

tomato sauce, Fior di Latte, and fresh basil, topped with extra virgin olive oil

PIZZA SICILIANA 23

tomato sauce, goat cheese, Fior di Latte, sun-dried tomatoes, and olives, topped with extra virgin olive oil, sprinkled with rosemary and oregano

PIZZA ALLA DIAVOLA 23

tomato sauce, Fior di Latte, and spicy salami

PIZZA PROSCIUTTO COTTO E FUNGHI 23

tomato sauce, Fior di Latte, cooked ham, and sautéed mushrooms

*L'appetito vien mangiando.
The rest is joy.*

Dolci

★ TIRAMISÙ 17

homemade classic tiramisu

PANNA COTTA 13

homemade vanilla panna cotta topped with fresh berries coulis

PANETTONE 18

served with hot chocolate sauce

★ Mario Sr. approved

★ Mario Jr. favorites

*please inform your waiter if you have any food allergies.
all prices are in USD and include VAT.*



*Amanti e
bicchieri
di vino
are never to
be counted*

Vini Italiani

Italian Red Wine

ITALIAN HOUSE RED WINE
13/glass

PICCINI TOSCANA ROSSO
SANGIOVESE, SYRAH,
CABERNET SAUVIGNON
42/bottle

PICCINI CHIANTI
SANGIOVESE, CANAILOLO, CILIEGILOLO
53/bottle

ZONIN VALPOLICELLA
CORVINA, RONDINELLA, MOLINARA
92/bottle

MARIO PRIMO
SANGIOVESE, CANAILOLO,
CILIEGILOLO
53/bottle

Italian White Wine

ITALIAN HOUSE WHITE WINE
13/glass

ASTORIA PINOT GRIGIO
PINOT GRIGIO
49/bottle

PICCINI TOSCANA
CHARDONNAY, TREBBIANO,
VERMENTINO
42/bottle

**PICCINI PINOT GRIGIO
DELLE VENEZIE**
PINOT GRIGIO
49/bottle

GAVI SELEZIONE
CORTESE
97/bottle

GAVI DI GAVI
MARCHESI DI BAROLO
110/bottle

Italian Rosé Wine

**PICCINI COSTA TOSCANA
ROSATO**
48/bottle

PICCINI PINOT GRIGIO BLUSH
PINOT GRIS
65/bottle

French Wine

CHABLIS WHITE
129/bottle

**CHEVAL MOIR BORDEAUX
ROSE**
52/bottle

Vini Libanesi

Local Red Wine

LOCAL HOUSE RED WINE
11/glass

B-QA MARSYAS
CABERNET SAUVIGNON, SYRAH,
MOURVEDRE
46/bottle

IXSIR GRANDE RÉSERVE
SYRAH, CABERNET SAUVIGNON
65/bottle

EL IXSIR
SYRAH, CABERNET SAUVIGNON,
MERLOT
104/bottle

KEFRAYA COMTE DE M
CABERNET SAUVIGNON, SYRAH
73/bottle

ATIBAIA
88/bottle

**CHATEAU KSARA TROISIEME
MILENAIRES**
50/bottle

IXSIR ALTITUDES
46/bottle

Local White Wine

LOCAL HOUSE WHITE WINE
11/glass

KSARA
CHARDONNAY
42/bottle

KARAM CLOUD NINE
SAUVIGNON BLANC, VIOGNIER,
SEMILLON GRAPES
47/bottle

B-QA MARSYAS,
SAUVIGNON BLANC,
CHARDONNAY
43/bottle

IXSIR GRANDE RÉSERVE
SYRAH, CABERNET SAUVIGNON
61/bottle

EL IXSIR
SYRAH, CABERNET SAUVIGNON,
MERLOT
94/bottle

COMTESSE DE M
53/bottle

IXSIR ALTITUDES
42/bottle

Prosecco

**.PROSECCO EXTRA
DRY PICCINI**
14/glass 58/bottle

ASTORIA TREVISO
61/bottle

Aperitivi

BICICLETTA 15

NEGRONI 15

SPRITZ 15

AMERICANO 15

GARIBALDI 15

BELLINI 15

Champagne

LAURENT-PERRIER BRUT
176/bottle

LAURENT-PERRIER ROSÉ
352/bottle

Bevande Calde

ESPRESSO 4

WHITE COFFEE 4

MACCHIATO 5

DOPPIO 7

CAPPUCCINO 7

TEA SELECTION 5

Bevande Fredde

LOCAL SMALL WATER 4

LOCAL LARGE WATER 5

SMALL SPARKLING WATER 5

LARGE SPARKLING WATER 7

TONIC / SODA 5

FRESH JUICE 5

SOFT DRINK 5

Local Rosé Wine

LOCAL HOUSE ROSÉ WINE
11/glass

IXSIR ALTITUDES
CINSAULT, SYRAH, CALADOC
42/bottle

BQA MARSYAS
MOURVEDRE
42/bottle

KSARA NUANCE
42/bottle

Digestivi

LIMONCELLO 9

GRAPPA 11

MALVASIA SWEET WINE 10

COGNAC VS 21

COGNAC VSOP 32

COGNAC XO 50

Birre

LOCAL BEER 8



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and include VAT.