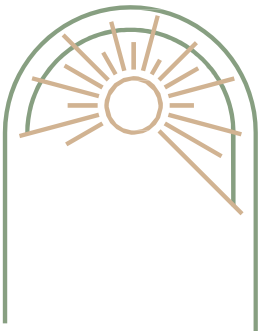


Food Menu

TASTE LA TRADIZIONE



INSALATA / ANTIPASTI



Salads

Quinoa Delight

Rocca, carrots, avocado, quinoa, green onion, beetroot, chia seeds, pumpkin seeds, sunflower seeds, and brazilian nuts. Served with a tangy balsamic sauce.

14.00

Arugula Special

Crisp rocca, caramelized walnuts, fresh mushrooms, parmesan cheese, and juicy cherry tomatoes, all drizzled with a tangy balsamic sauce.

11.00

Classic Caprese

Fresh mozzarella, ripe tomatoes, and aromatic pesto sauce, drizzled with olive oil and topped with crunchy pine nuts.

12.00

Burrata Bliss

Creamy burrata cheese, juicy cherry tomatoes, crisp rocca, and crunchy croutons, all drizzled with a vibrant pesto sauce.

16.00

Bresaola Treat

Thin slices of carpaccio bresaola, marinated fresh mushrooms, crisp Rocca leaves, shaved Parmesan cheese, and juicy cherry tomatoes.

16.00

Starters

Crispy Calamari

Marinated and perfectly fried squid, served with a side of tangy tartar sauce.

11.00

Buffalo Bruschetta

Baked bread brushed with garlic olive oil, topped with fresh buffalo mozzarella, juicy tomatoes, and aromatic basil.

9.00

Tomato Bruschetta

Crispy baked bread brushed with garlic olive oil, topped with fresh tomato and basil.

6.00

Truffle Fries

Homemade french fries tossed in rich truffle oil, topped with freshly grated parmesan cheese, and served with a side of creamy truffle sauce.

8.00

Eggplant Melanzane

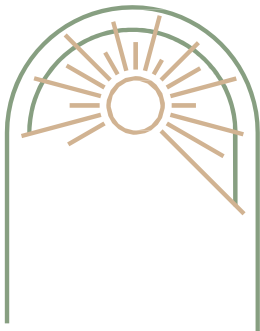
Oven-baked eggplant, smothered with pesto and pomodoro sauces, topped with fresh mozzarella and parmesan cheese.

14.00





PASTAS / PANUZZO



Panuzzo

Caprese Bliss

Fresh tomato, pesto, and mozzarella.

11.00

Italia Classic

Italian sandwich filled with savory mortadella, creamy burrata, fresh arugula, cherry tomatoes, and a touch of balsamic glaze.

14.00

Pastas

Pink Sauce Pasta

Tender rigatoni pasta bathed in creamy pink sauce. Topped with a generous sprinkle of savory Parmesan cheese.

14.00

Bolognese

Linguini pasta, vibrant fresh tomato sauce, ground beef, and garden-fresh basil.

14.00

Linguini Scampi

Blend of tender linguini pasta, sautéed shrimps, and a rich tomato sauce with basil leaves. Topped with a generous sprinkle of grated parmesan cheese.

16.00

Truffle Pasta

Creamy linguine delicately infused with the rich aroma and flavor of fresh black truffle.

16.00

Burrata Pasta

Tender linguini pasta enveloped in our signature homemade tomato sauce, infused with olive oil and basil. Topped generously with creamy and fresh buratta.

17.00

Pomodoro

Al dente penne pasta generously coated in our homemade tomato sauce, infused with the richness of olive oil, and garnished with fragrant basil leaves.

8.00

Penne Arrabbiata

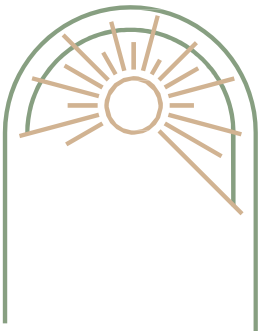
Al dente penne pasta generously coated in our spicy homemade tomato sauce, olive oil, and basil leaves.

8.00

Cipriani

Tender tagliatelle pasta generously coated in a creamy white sauce and a golden layer of gratinated mozzarella. Topped with juicy prosciutto and earthy mushrooms.

17.00



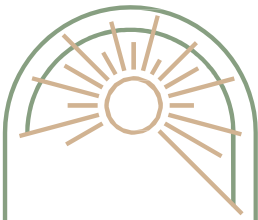
PIZZA

Pizza

Bresaola Bliss Classic tomato sauce topped with mozzarella cheese, thinly sliced bresaola, fresh arugula, and shredded parmesan cheese	18.00
Burrata Delight Combination of tomato sauce, cherry tomatoes with pesto sauce, parmesan cheese, and creamy burrata.	16.00
Veggie Delight Tomato sauce, mozzarella cheese, oven-baked zucchini & eggplant, mushrooms, olives, red pepper, and fragrant basil.	12.00
Goat Galore Tangy tomato sauce paired with goat cheese, pesto sauce, eggplant, and juicy cherry tomatoes.	14.00
Prosciutto Paradise Tomato sauce, mozzarella cheese, savory prosciutto, fresh arugula, and grated parmesan cheese.	15.00
Truffle Temptation Rich flavors of truffle cream, mushrooms, baby arugula, parmesan, and mozzarella cheese.	17.00
Margherita Magic Tomato sauce, creamy mozzarella cheese, fresh basil leaves, and a drizzle of olive oil.	10.00
Pepperoni Perfection Tomato sauce, spicy pepperoni slices, melted mozzarella, and grated parmesan cheese.	14.00



RISOTTO / PIATTI FORTI



Risotto

Truffle Tango

Blend of creamy arborio rice, earthy porcini mushrooms, grated parmesan, and fragrant truffle cream, and a sprinkle of parsley.

19.00

Mushroom Medley

Porcini mushrooms, creamy arborio rice, melted butter, and grated parmesan. Garnished with a hint of fresh parsley.

16.00

Shrimp Sensation

Combination of tender sautéed shrimp, creamy arborio rice enveloped in a luscious pink sauce, and topped with grated parmesan cheese.

17.00

Main Courses

Chicken Charm

Tender grilled chicken breast marinated in lemon butter, topped with capers, and served with flavorful pomodoro pasta.

16.00

Salmon Supreme

Steam-cooked salmon fillet accompanied by a tangy virgin sauce and served with delicious oven-roasted potatoes.

19.00

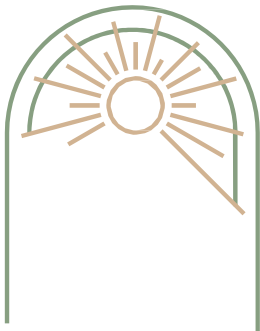
Tagliata Triumph

Sliced filet steak served with fresh arugula, cherry tomatoes, parmesan cheese, and a drizzle of salsa verde..

19.00



BEVANDA E DOLCE



Desserts

Tiramisu Temptation

Blend of ladyfingers soaked in coffee and layered with creamy mascarpone cheese and dusted with cocoa.

8.00

Pain Perdu

Homemade brioche, served with a side of mixed berries and ice cream, topped with your choice of decadent Nutella sauce or maple syrup.

8.00

Fondant Fantasy

Rich and gooey delight paired perfectly with a side of creamy vanilla ice cream.

8.00

Panna Perfection

Vanilla cream topped with your choice of mixed berries sauce, chocolate sauce, or caramel sauce for a decadent and customizable sweet delight.

8.00

Hot beverages

Espresso

2.00

Cappuccino

4.00

Café Late

4.00

Tea

2.00

Soft Drinks

Small Water

2.50

Large Water

4.00

Soft Drinks

3.00

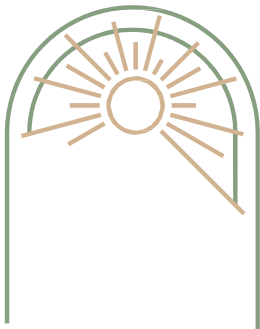
Sparkling water small

3.00

Sparkling water large

6.00





Beverages

Glass

Bottle

Ixsir Wines

Ixsir Altitude White		35.00
Ixsir Altitude Rosé		35.00
Ixsir Altitude Red		40.00
Ixsir Grand Reserve White		50.00
Ixsir Grand Reserve Red		55.00
Ixsir Grand Reserve Rosé		50.00

KSARA Wines

Ksara rose	6.00	25.00
Ksarared	6.00	27.00
Ksara white	6.00	25.00

Batroun Mountains

Red	5.00	20.00
White	5.00	20.00
Rose	5.00	20.00

Whiskey

Jameson	8.00	80.00
J & B	7.00	70.00
JackDaniels	10.00	100.00
Glenfiddich 12	12.00	120.00
JW Red Label	8.00	80.00
JW Black Label	11.00	110.00
Chivas Regal 12 Years	11.00	110.00

GIN

Carmina	7.00	70.00
Carmina botanical	9.00	90.00
Hendricks	11.00	110.00
Tanq 10	11.00	110.00

VODKA

Absolut	7.00	70.00
Grey Goose	12.00	120.00
Ketel One	10.00	100.00
Russian	8.00	80.00

TEQUILA

Jose cuervo silver	8.00	80.00
Jose cuervo gold	9.00	90.00

RHUM

Havanaclub	8.00	80.00
Havana spiced	9.00	90.00

PROSECCO

Astoria	9.00	45.00
Astoria rose		50.00

COCKTAILS

Aperol	10.00	
Sangraia	8.00	
Gin basil	8.00	
Mojito	8.00	
Passion fruit martini	8.00	
Margarita	9.00	
Negroni	8.00	

BEER

Almaza	5.00	
Almaza light	5.00	
Heineken	6.00	
Sparkling wine frizzante white		28.00
Sparkling wine frizzante rose		28.00



