



CONTORNI

PATATE AL FORNO	5.00 \$
Roasted potatoes, herbs, garlic	
FUNGHI TRIFOLATI	12.00 \$
Sautéed fresh mushrooms, parsley, garlic, lemon juice	
FAGIOLINI E PATATE AL PESTO	6.00 \$
Green beans with potatoes and homemade pesto topped with toasted almonds.	

ANTIPASTI

BRUSCHETTA AL POMODORO	6.00 \$
Bruschetta bread, tomatoes, basil, oregano, garlic, olive oil	
BRESAOLA RUCOLA E PARMIGIANO	17.00 \$
Bresaola, arugula, parmesan, lemon oil	
BRUSCHETTA DI BUFALA	18.50 \$
Bruschetta bread, bufala, sundried tomatoes, basil, garlic, olive oil	
INVOLTINI DI MELANZANE	12.00 \$
Goat cheese, mint, sundried tomatoes wrapped in eggplant, arugula, tomatoes, pesto sauce	
CLASSICA PARMIGIANA DI MELANZANE	13.00 \$
Oven baked eggplant, mozzarella, tomato sauce, parmesan	

INSALATE

PATRIZIA	13.00 \$
Mesclun, cherry tomatoes, artichoke, avocado, parmesan shavings, lemon oil dressing	
RUCOLA E PARMIGIANO	9.50 \$
Arugula, parmesan, cherry tomatoes, fresh mushrooms, balsamic oil dressing	
CAPRESE	16.00 \$
Fresh mozzarella, tomatoes, oak leaf lettuce, pesto, balsamic oil dressing	
CAPRINO E BARBABIETOLA	12.00 \$
Mesclun, goat cheese, pistachio, beetroot, pear, balsamic oil dressing	
INSALATA DI SPINACI, GORGONZOLA E FINNOCCHI	13.50 \$
Baby spinach, fresh fennel, green apple, gorgonzola cheese, toasted almonds dressed in balsamic reduction	
INSALATA DI BURRATA CON BRESAOLA, ARUGULA E POMODORINI	23.00 \$
Burrata with bresaola, on a bed of arugula and cherry tomatoes.	

PIZZE

FOCACCIA BIANCA	6.00 \$
Focaccia with rosemary, garlic and parmesan	
RUCOLA	13.00 \$
Tomato sauce, mozzarella, arugula, shaved parmesan, cherry tomatoes	
BIANCA	22.00 \$
Sautéed mushrooms tapenade, mozzarella, goat cheese, drizzled with truffle oil	
BRESAOLA	20.00 \$
Tomato sauce, mozzarella, arugula, bresaola, parmesan	
MARINARA	7.50 \$
Tomato sauce, garlic, oregano, olive oil	
MARE E MONTI	23.00 \$
Tomato sauce, mozzarella, shrimp, calamari, mussels, capers, roasted red pepper, lemon zest	
BUFALA	19.50 \$
Tomato sauce, bufala, cherry tomatoes, basil, oregano, pesto	
CAPRICCIOSA	16.00 \$
Tomato sauce, mozzarella, mushrooms, prosciutto cotto, olives, artichokes	
DIAVOLA	16.00 \$
Tomato sauce, mozzarella, pepperoni, salami picante	
VEGETARIANA	13.00 \$
Tomato sauce, mozzarella, seasonal vegetables	
CAPRINA	19.50 \$
Tomato sauce, mozzarella, goat cheese, sundried tomatoes, basil, truffle oil	
PROSCIUTTO E FUNGHI	18.00 \$
Tomato sauce, mozzarella, mushrooms, prosciutto cotto, basil	



MARGHERITA	11.00 \$
Tomato sauce, mozzarella, basil	
QUATTRO FORMAGGI	17.00 \$
Tomato sauce, mozzarella, provolone cheese, gorgonzola cheese, pecorino cheese, parmesan	
PRIMI	
RIGATONI ALL' AMATRICIANA	23.50 \$
Rigatoni with cherry tomatoes sauce, pancetta, onions and pecorino romano cheese	
SPAGHETTI ALLA PUTTANESCA	15.00 \$
Spaghetti, cherry tomatoes, anchovies, black olives, capers, garlic and peperoncino	
LINGUINE AL LIMONE	10.00 \$
Linguine, lemon zest, lemon juice, garlic, fresh cream and parmesan	
RAVIOLI RICOTTA E SPINACI BURRO E SALVIA	11.00 \$
Homemade ravioli stuffed with ricotta cheese and spinach in butter, truffle oil and sage sauce	
GNOCCHI CON CREMA AI FUNGHI	18.00 \$
Homemade potato gnocchi in fresh cream sauce, mushrooms, basil, parmesan, mozzarella	
GNOCCHI ALLA SICILIANA	10.50 \$
Homemade potato gnocchi baked in tomato sauce, sautéed eggplant, basil, parmesan, mozzarella	
LASAGNA ALLA BOLOGNESE	18.00 \$
Lasagna, bolognese sauce, béchamel sauce topped with mozzarella	
SPAGHETTI CACIO E PEPE	19.00 \$
Spaghetti with pecorino romano cheese and black pepper	
TAGLIATELLE AI FUNGHI	19.00 \$
Tagliatelle, mushrooms, fresh cream, parsley and truffle oil	
SPAGHETTI GAMBERI E ZUCCHINI	15.00 \$
Spaghetti, shrimps, sautéed zucchini, lemon zest, tomato sauce and cherry tomatoes	
RISOTTO AI GAMBERI	17.00 \$
Risotto, shrimps, cherry tomatoes, parsley, lemon zest, butter, olive oil	
RISOTTO AI FUNGHI PORCINI	19.50 \$
Risotto, porcini, parmesan, butter, truffle oil	
LINGUINE AI FRUTTI DI MARE	22.50 \$
Linguine, mussels, shrimps, calamari, garlic, cherry tomatoes, peperoncino, lemon zest, tomato sauce	
CREPELLE RICOTTA E SPINACI	15.50 \$
Rolled homemade crepes stuffed with spinach, ricotta cheese, baked in parmesan, cream sauce	

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AL POLLO	16.50 \$
CARBONARA	18.00 \$
POMODORO E BASILICO	9.50 \$
ALFREDO	13.00 \$
BOLOGNESE	14.25 \$
FORMAGGIO	14.25 \$
AGLIO OLIO E PEPERONCINO	7.75 \$
ARRABIATA	9.00 \$
PESTO	10.00 \$

SECONDI

SALMONE SCOZZESE ALLA GRIGLIA	32.50 \$
Scottish salmon, baked potatoes, green beans, sundried tomatoes, capers, lemon butter sauce	
PICCATA DI POLLO AL LIMONE E CAPPERI	16.00 \$
Pan braised chicken breast with lemon and capers served with potato wedges and sautéed green beans	
TAGLIATA DI MANZO ALL'ACETO BALSAMICO CON RUCOLA, GRANA E POMODORINI	29.00 \$
Seared sliced beef with rocket, shaved parmesan and cherry tomatoes.	

DOLCI

PANNA COTTA	7.50 \$
TORTA CAPRESE	7.00 \$
AFFOGATO AL CAFFE	5.00 \$
SELEZIONE DI GELATI	6.50 \$
PIZZA AL CIOCCOLATO	8.00 \$
TIRAMISU	9.00 \$



WATER

PELLIGRINO SMALL	3.00 \$
PELLIGRINO BIG	4.00 \$
MINERAL WATER SMALL	0.90 \$
SODA WATER	2.75 \$
TONIC WATER	2.75 \$
MINERAL WATER BIG	1.10 \$

HOT BEVERAGES

ESPRESSO	1.75 \$
ESPRESSO DECAF	1.75 \$
DOUBLE ESPRESSO	2.25 \$
CAPPUCCINO	2.25 \$
WHITE COFFEE	1.00 \$
TEA	2.25 \$

SOFT DRINKS

PEPSI CAN	2.50 \$
DIET PEPSI CAN	2.50 \$
7UP CAN	2.50 \$
7UP DIET CAN	2.50 \$
MIRINDA CAN	2.50 \$
ICE TEA PEACH	2.75 \$

BEER

LAZIZA	3.00 \$
ALMAZA	3.75 \$
ALMAZA LIGHT	3.75 \$

JUICES

FRESH LEMONADE	2.50 \$
FRESH ORANGE JUICE	2.50 \$

VINO BIANCO LOCALE

HOUSE WINE WHITE GLASS	4.00 \$
BTL DE L'OBSERVATOIRE, KSARA	18.00 \$
BLANCS DE BLANCS, KSARA	22.00 \$
LES GOURMETS BLANCS, ST.THOMAS	16.00 \$
CHARDONNAY CUVÉE DU PAPE, KSARA	35.00 \$
BLANC DE BLANCS, KEFRAYA	24.00 \$
COMTESSE DE M, KEFRAYA	65.00 \$
WARDY SAUVIGNON BLANC	22.00 \$
ALTITUDE WHITE, IXSIR	35.00 \$
GRANDE RESERVE WHITE, IXSIR	45.00 \$

VINO ROSSO LOCALE

HOUSE WINE RED GLASS	4.00 \$
KSARA CUVÉE DE PRINTEMPS	15.00 \$
LES GOURMETS ROUGE, ST.THOMAS	16.00 \$
KSARA RESERVE DU COUVENT	22.00 \$
CHATEAU, KSARA	28.00 \$
CABERNET SAUVIGNON, KSARA	35.00 \$
LES COTEAUX, KEFRAYA	33.00 \$



CHATEAU KEFRAYA RED	55.00 \$
KEFRAYA, LE COMTE DE M	99.00 \$
ALTITUDE RED, IXSIR	38.50 \$
CHATEAU LES CEDRES, WARDY	50.00 \$
GRANDE RESERVE RED, IXSIR	55.00 \$
VINO ROSATO LOCALE	
HOUSE WINE ROSE GLASS	4.00 \$
ROSE DE KSARA 75CL	18.00 \$
LES GOURMETS ROSE, ST.THOMAS	16.00 \$
SUNSET, KSARA	20.00 \$
MYST, KEFRAYA	27.00 \$
GRANDE RESERVE ROSE, IXSIR	46.00 \$
ALTITUDE ROSE, IXSIR	35.00 \$
VINO BIANCO ITALIANO	
VINO BIANCO GLASS	7.00 \$
BIANCO SICILIA, GRANATELLO BTL	35.00 \$
PINOT GRIGIO MARCHESE DELLA TORRE BTL	32.00 \$
GRILLO, MARCHESE DELLA TORRE	55.00 \$
CATARATTO BAGLIO NORMANO	80.00 \$
GAVI DI GAVI, BERSANO BTL	105.00 \$
CHARDONNAY, BELLARETTA	33.00 \$
ASTORIA HOUSE PROSECCO, GLASS	7.00 \$
ASTORIA HOUSE PROSECCO BTL	35.00 \$
MIOL, BORTOLOMIOL	120.00 \$
GAVI CARLO, MARCHESE LUCA SPINOLA	70.00 \$
VINO ROSSO ITALIANO	
VINO ROSSO GLASS	7.00 \$
ROSSO SICILIA, GRANATELLO BTL	35.00 \$
CHIANTI, VALVIRGINIO BTL	66.00 \$
PRIMITIVO, FEUDO BADALA	80.00 \$
CAMPUS BELLUM	77.00 \$
BARBERA DASTI COSTALUNGA BTL	71.00 \$
VINO ROSATO ITALIANO	
MARCHESE ROSATO WINE GLASS	7.00 \$
ROSATO MARCHESE DELLA TORRE BTL	32.00 \$
COCKTAIL ITALIANI CLASSICI	
Aperol Spritz	11.00 \$
NEGRONI	7.50 \$
APEROL SPRITZ VENEZIANO	10.00 \$
MILANO TORINO (MI-TO)	6.50 \$
BELLINI	7.50 \$
ROSSINI	7.50 \$
HUGO	7.50 \$
ANGELO AZZURRO	7.50 \$
GODFATHER (IL PADRINO)	10.00 \$
GARIBALDI	6.50 \$