



# INSALATE

<b>BURRATA O BUFALA</b>	240,000
Burrata or Bufala mozzarella cheese served with a selection of fresh tomatoes and olive oil	
<b>INSALATA DI QUINOA ROSSA</b>	117,500
Red quinoa salad	
<b>INSALATA DI POLPO</b>	207,000
Octopus, rocket leaves, black olives, cherry tomato confit, roasted potato and capers	
<b>INSALATA VERDE CON VERDURE GRIGLIATE</b>	113,500
A mix of green leaves and grilled vegetables, tossed with extra virgin olive oil and lemon	
<b>INDIVIA BELGA</b>	140,000
Endive, radicchio, pear, toasted walnuts, pecorino and citronette dressing	
<b>INSALATA DI GRANCHIO</b>	287,000
Mix Salad with pasteurized crab, avocado, raspberries, blueberries and hazelnuts	
<b>INSALATA MISTA AL FORMAGGIO DI CAPRA "AFFINE"</b>	180,000
Mix Salad, honey toasted goat cheese "Affine", grilled radicchio, sundried tomato, roasted yellow bell pepper and pine nuts	
<b>INSALATA DI POLLO</b>	125,500
Mediterranean chicken salad with grilled vegetables	
<b>INSALATA DI PESCE</b>	207,000
Seafood served with mixed salad and croutons	

# ANTIPASTI

<b>ZUPPE</b>	
Minestrone, Vegetables soup	67,000
La Zuppa del Cuoco, Soup of the day	80,000
<b>BRUSCHETTE</b>	
Classica Tomatoes, oil and garlic	67,000
Formaggio di Capra, Pera E Noci	127,000
Goat cheese with pear and walnuts	
Arrostio di Manzo, Menta E Mayonnaise	131,000
Roast beef with mint and mayonnaise	
<b>CHIPS CON CREMA AL PARMIGIANO</b>	69,500
Homemade chips with cream of authentic parmesan	
<b>BRESAOLA</b>	180,000
Served with shallots in confit, lemon dressing and organic salad	
<b>CARPACCIO DI MANZO CLASSICO</b>	160,000
A classic beef carpaccio with Arugula and shaved parmesan	
<b>PROSCIUTTO DI PARMA</b>	153,500
Parma ham	
<b>VITELLO TONNATO</b>	153,500
Cold slow-braised veal medallions in fresh tuna sauce and capers	
<b>CALAMARI FRITTI O GRIGLIATI</b>	187,000
Grilled calamari with organic salad or fried calamari	
<b>MELANZANE ALLA PARMIGIANA "GAVI"</b>	147,000
Gavi style eggplant parmigiana	
<b>PAZZO CAPRESE BURGERS</b>	113,500
Mini burger sliders with Bufala and pesto	
<b>PIZZA PALA</b>	233,500
Homemade focaccia topped with a selection of Salmon & cheese, Shrimps & avocado, Pesto artichokes, Roast beef pecorino	

# DELLA TERRA

<b>COSTOLETTA ALLA MILANESE</b>	Breaded cutlet	593,500
<b>TAGLIATA DI MANZO</b>	Sliced beef	327,000
<b>FILETTO DI MANZO</b>	Beef filet	327,000
<b>PETTO DI POLLO</b>		220,000
Marinated chicken breast with olive oil		
<b>PICCATA AL LIMONE</b>		393,500
Very selective veal meat with lemon and roasted potatoes		
<b>BISTECCA FIORENTINA (Per 100 grs.)</b>		140,000

# DAL MARE

<b>FILETTO DI SALMONE MARINATO AL SALE SPEZIATO</b>	287,000
Salmon filet served with spinach, roasted pine nuts and raisins sautéed	
<b>FILETTO DI BRANZINO</b>	300,000
SeaBass filet, rice with ginger and light garlic and organic green salad	
<b>GAMBERI ALLA GRIGLIA CON RISO, AGLIO E ZENZERO</b>	287,000
Cooked in rock salt with rice, garlic and ginger	
<b>BRANZINO AL SALE</b>	280,000
Salt crusted sea bass	
<b>BRANZINO PORTOFINO</b>	287,000
Roasted seabass with tomato, olive & mediterranean herbs	

# PASTE

*\*All our pastas can be served either gluten free or regular*

<b>RAVIOLI RIPIENI DI RICOTTA SPINACI</b>	140,000
Ravioli filled with ricotta and spinach with tomato sauce	
<b>GNOCCHI DI PATATE BLU' AL TARTUFO NERO</b>	127,000
Gnocchi made from blue potatoes with black truffle	
<b>GNOCCHI PECORINO</b>	127,000
Potato dumpling with fondue of Pecorino cheese D.O.P and basil leave	
<b>SPAGHETTI FRUTTI DI MARE</b>	313,500
Scallops, Mussels, Clams, Shrimps	
<b>PACCHERI SALMONE AFFUMICATO</b>	193,500
<b>LASAGNA BOLOGNESE O PESTO</b>	140,000
<b>LINGUINE ALLE VONGOLE</b>	180,000
<b>SPAGHETTI AI GAMBERI</b>	187,000
<b>FUSILLI CON MELANZANE E MOZZARELLA DI BUFALA</b>	147,000
<b>SPAGHETTI CON ARAGOSTA E POMODORO FRESCO</b>	500,000
Spaghetti with light fresh tomato sauce, lemon leaves, lobster	
<b>RAVIOLI DI FORMAGGI MISTI SELEZIONATI D'ALLO CHEF</b>	133,500
Cheese ravioli (chef selection), light pesto sauce, shaved Parmigiano, melted butter and blackberry	
<b>RAVIOLI RADICCHIO</b>	131,000
<b>TRADIZIONALE</b>	113,500
Choice of Tagliatelle, Fusilli, Penne, Spaghetti with pomodoro, Arrabbiata, Pesto or Aglio E Olio	

# RISOTTI

<b>FUNGHI PORCINI</b>	127,000
Sautéed Cèpes mushrooms, shallots, herbs & Parmesan	
<b>MILANESE CON FOGLIA D'ORO</b>	153,500
With Gold Leaf 24 K	
<b>AI GAMBERI</b>	160,000
Grilled Shrimps with bisque, lime zest and shallots	
<b>AL LIMONE</b>	113,500

# CONTORNI

<b>INSALATA MISTA</b>	57,500
Mixed greens salad	
<b>SPINACI, PINOLI, UVETTA</b>	64,000
Spinach sautéed	
<b>PATATE AL FORNO O FRITTE O PUREA</b>	44,000
<b>VERDURE AL FORNO</b>	64,000
Charcoal roasted vegetables	

# PIZZE

*\*Our pizza dough is made from the best flours and is slowly proofed for minimum 72 hours, to give you a very light and digestible product with the best organoleptic characteristic. We serve the real Italian pizza with no compromise either gluten free or regular.*

<b>PIZZA DIAVOLA</b>	131,000
Tomato sauce, mozzarella cheese, spicy salami, fresh chili	
<b>PIZZA QUATTRO FORMAGGI</b>	127,000
Mozzarella cheese, Scamorza, Gorgonzola, Parmesan	
<b>PIZZA AL FORMAGGIO DI CAPRA PESTO O BALSAMICO</b>	140,000
Mozzarella cheese, goat cheese, tomato sauce	
<b>PIZZA CON SALAME E UOVA</b>	180,000
Beef salami, artichokes, eggs and truffle	
<b>PIZZA BIANCA AL SALMONE AFFUMICATO</b>	207,000
Smoked salmon, creamy cheese	
<b>PIZZA DI TARTUFO</b>	140,000
Black truffle pizza with Camembert cheese	
<b>PIZZA MARGHERITA</b>	113,500
Tomato sauce & mozzarella cheese	
<b>PIZZA VEGETARIAN</b>	120,000
Tomato sauce & mozzarella cheese topped with mixed vegetables	

# SKINNY PIZZA

<b>Thin crispy pizza topped with your choice of:</b>	
Tuna, capers, olives & tomatoes	233,500
Salmon, capers, olives & tomatoes	207,000
Parma	180,000
Beef carpaccio, arugula, parmesan & truffle oil	193,500

# DOLCE

<b>SELEZIONE DI FORMAGGI ITALIANI</b>	200,000
Selection of Italian Cheese cuts	
<b>TIRAMISU TRADIZIONALE O ORANGE</b>	93,500
<b>SORBETTO DI STAGIONE O GELATO</b>	73,500
<b>SORBETO 1 SCOOP</b>	27,000
<b>CANNOLI ALLA CREMA DI PISTACCHIO</b>	80,000
<b>MOUSSE AL CIOCCOLATO</b>	80,000
<b>PANNA COTTA</b>	73,500
<b>CRÈME BRULÉE</b>	73,500
<b>FRUTTA DI STAGIONE</b>	131,000
<b>FRUTTI ROSSI</b>	140,000
<b>DOME AU CAMEL</b>	80,000
<b>FLOURLESS CAKE</b>	80,000
<b>HOMEMADE CHEESECAKE</b>	80,000

All prices are in Lebanese Pounds and VAT inclusive