



INSALATE

BURRATA O BUFALA	44,000
Burrata or Bufala mozzarella cheese served with a selection of fresh tomatoes and olive oil	
INSALATA DI QUINOA ROSSA Red quinoa salad	38,000
INSALATA DI POLPO	55,000
Octopus, rocket leaves, black olives, cherry tomato confit, roasted potato and capers	
INSALATA VERDE CON VERDURE GRIGLIATE	35,000
A mix of green leaves and grilled vegetables, tossed with extra virgin olive oil and lemon	
INDIVIA BELGA	37,000
Endive, radicchio, pear, toasted walnuts, pecorino and citronette dressing	
INSALATA DI GRANCHIO	60,000
Mix Salad with pasteurized crab, avocado, raspberries, blueberries and hazelnuts	
INSALATA MISTA AL FORMAGGIO DI CAPRA "AFFINE"	40,000
Mix Salad, honey toasted goat cheese "Affine", grilled radicchio, sundried tomato, roasted yellow bell pepper and pine nuts	
INSALATA DI POLLO	38,000
Mediterranean chicken salad with grilled vegetables	
INSALATA DI PESCE	50,000
Seafood served with mixed salad and croutons	

DELLA TERRA

COSTOLETTA ALLA MILANESE Breaded cutlet	80,000
TAGLIATA DI MANZO Sliced Wagyu beef	75,000
FILETTO DI MANZO Wagyu beef filet	75,000
PETTO DI POLLO	57,000
Marinated chicken breast with olive oil	
PICCATA AL LIMONE	65,000
Very selective veal meat with lemon and roasted potatoes	
BISTECCA FIORENTINA (Per 100 grs.)	35,000

DAL MARE

FILETTO DI SALMONE MARINATO AL SALE SPEZIATO	59,000
Salmon filet served with spinach, roasted pine nuts and raisins sautéed	
FILETTO DI BRANZINO	65,000
SeaBass filet, rice with ginger and light garlic and organic green salad	
GAMBERI ALLA GRIGLIA CON RISO, AGLIO E ZENZERO	75,000
Cooked in rock salt with rice, garlic and ginger	
BRANZINO AL SALE	57,000
Salt crusted sea bass	
BRANZINO PORTOFINO	59,000
Roasted seabass with tomato, olive & mediterranean herbs	

PASTE

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

RAVIOLI RIPIENI DI RICOTTA SPINACI	40,000
Ravioli filled with ricotta and spinach with tomato sauce	
GNOCCHI DI PATATE BLU' AL TARTUFO NERO	45,000
Gnocchi made from blue potatoes with black truffle	
GNOCCHI PECORINO	37,000
Potato dumpling with fondue of Pecorino cheese D.O.P and basil leave	
SPAGHETTI FRUTTI DI MARE	68,000
Scallops, Mussels, Clams, Shrimps	
PACCHERI SALMONE AFFUMICATO	38,000
LASAGNA BOLOGNESE O PESTO	65,000
LINGUINE ALLE VONGOLE	37,000
SPAGHETTI AI GAMBERI	45,000
FUSILLI CON MELANZANE E MOZZARELLA DI BUFALA	37,000
SPAGHETTI CON ARAGOSTA E POMODORO FRESCO	78,000
Spaghetti with light fresh tomato sauce, lemon leaves, lobster	
RAVIOLI DI FORMAGGI MISTI SELEZIONATI D'ALLO CHEF	37,000
Cheese ravioli (chef selection), light pesto sauce, shaved Parmigiano, melted butter and blackberry	
RAVIOLI RADICCHIO	35,000
TRADIZIONALE	30,000
Choice of Tagliatelle, Fusilli, Penne, Spaghetti with pomodoro, Arrabbiata, Pesto or Aglio E Olio	

RISOTTI

FUNGHI PORCINI	50,000
Sautéed Cèpes mushrooms, shallots, herbs & Parmesan	
MILANESE CON FOGLIA D'ORO	42,000
With Gold Leaf 24 K	
AI GAMBERI	45,000
Grilled Shrimps with bisque, lime zest and shallots	
AL LIMONE	35,000

CONTORNI

INSALATA MISTA	13,000
Mixed greens salad	
SPINACI, PINOLI, UVETTA	15,000
Spinach sautéed	
PATATE AL FORNO O FRITTE O PUREA	13,000
VERDURE AL FORNO	13,000
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.*

PIZZA DIAVOLA	42,000
Tomato sauce, mozzarella cheese, spicy salami, fresh chili	
PIZZA QUATTRO FORMAGGI	40,000
Mozzarella cheese, Scamorza, Gorgonzola, Parmesan	
PIZZA AL FORMAGGIO DI CAPRA PESTO O BALSAMICO	40,000
Mozzarella cheese, goat cheese, tomato sauce	
PIZZA CON SALAME E UOVA	42,000
Beef salami, artichokes, eggs and truffle	
PIZZA BIANCA AL SALMONE AFFUMICATO	55,000
Smoked salmon, creamy cheese	
PIZZA DI TARTUFO	40,000
Black truffle pizza with Camembert cheese	
PIZZA MARGHERITA	33,000
Tomato sauce & mozzarella cheese	
PIZZA VEGETARIAN	35,000
Tomato sauce & mozzarella cheese topped with mixed vegetables	

SKINNY PIZZA

Thin crispy pizza topped with your choice of:	
Tuna, capers, olives & tomatoes	65,000
Salmon, capers, olives & tomatoes	55,000
Parma	45,000
Beef carpaccio, arugula, parmesan & truffle oil	45,000

DOLCE

SELEZIONE DI FORMAGGI ITALIANI	45,000
Selection of Italian Cheese cuts	
TIRAMISU TRADIZIONALE O ORANGE	38,000
SORBETTO DI STAGIONE O GELATO	30,000
SORBETO 1 SCOOP	10,000
CANNOLI ALLA CREMA DI PISTACCHIO	25,000
MOUSSE AL CIOCCOLATO	25,000
PANNA COTTA	25,000
CRÈME BRULÉE	25,000
FRUTTA DI STAGIONE	33,000
FRUTTI ROSSI	33,000
DOME AU CAMEL	25,000
FLOURLESS CAKE	25,000
HOMEMADE CHEESECAKE	25,000

All prices are in Lebanese Pounds and VAT inclusive

ANTIPASTI

ZUPPE	
Minestrone, Vegetables soup	27,000
La Zuppa del Cuoco, Soup of the day	33,000
BRUSCHETTE	
Classica Tomatoes, oil and garlic	23,000
Formaggio di Capra, Pera E Noci	27,000
Goat cheese with pear and walnuts	
Arrosto di Manzo, Menta E Mayonnaise	27,000
Roast beef with mint and mayonnaise	
CHIPS CON CREMA AL PARMIGIANO	19,000
Homemade chips with cream of authentic parmesan	
BRESAOLA	41,000
Served with shallots in confit, lemon dressing and organic salad	
CARPACCIO DI MANZO CLASSICO	41,000
A classic beef carpaccio with Arugula and shaved parmesan	
PROSCIUTTO DI PARMA Parma ham	40,000
VITELLO TONNATO	45,000
Cold slow-braised veal medallions in fresh tuna sauce and capers	
CALAMARI FRITTI O GRIGLIATI	40,000
Grilled calamari with organic salad or fried calamari	
MELANZANE ALLA PARMIGIANA "GAVI"	44,000
Gavi style eggplant parmigiana	
PAZZO CAPRESE BURGERS	30,000
Mini burger sliders with Bufala and pesto	
PIZZA PALA	40,000
Homemade focaccia topped with a selection of Salmon & cheese, Shrimps & avocado, Pesto artichokes, Roast beef pecorino	