





POTATO MILLE-FEUILLE 10\$

Layers of crispy, buttery potato mille-feuille infused with aromatic herbs, served with a bold brava sauce and silky garlic confit mayo, finished with fresh chives and parmesan.

CRISPY FRIED ARTICHOKE 16\$

Golden-fried marinated artichokes, served with a light and airy parmesan froth.

EGGPLANT MELANZANE 16\$

Layers of eggplant, tomato sauce, and melted fior di latte, finished with parmesan and a hint of basil.

CHEESE BOARD 40\$

A lineup of Italy's finest: gorgonzola, pecorino, goat cheese and more, with cured meats, dried fruits, and nuts for the perfect pairing.

BRUSCHETTA POMODORO 9\$

A classic bruschetta topped with fresh tomatoes, basil, garlic and olive oil.

BRUSCHETTA GOAT CHEESE 16\$

A classic bruschetta topped with creamy goat cheese and ricotta, with confit vegetables, drizzled with balsamic glaze.

BRUSCHETTA MUSHROOM 14\$

A forest of mushroom bouquet and fresh mushroom mix on sourdough, ricotta, soy glaze, and parmesan.

JAMON 33\$

48-month aged Jamón Joselito; rich, nutty, melt-in-your-mouth perfection.

BEEF CARPACCIO 31\$

Thinly sliced beef tenderloin, topped with crispy capers, garlic, onions and a light house sauce and parmesan.

BEETROOT CARPACCIO 16\$

Thinly sliced beetroot drizzled with zesty lemon oil and balsamic glaze, topped with creamy goat cheese, crispy capers, and arugula and parmesan.

SALMON CARPACCIO 30\$

Smoked salmon with avocado purée, lemon zest, dill, capers, red peppercorn, and caviar dots.



BURRATA SALAD 26\$

Creamy burrata served with cherry tomatoes, aged balsamic vinegar and olive oil.

ARTICHOKE SALAD 22\$

A vibrant mix of mesclun greens, shanklish cheese, cherry tomatoes, olives, sweet dates, pine nuts and pickled red onions, mixed with our honey balsamic dressing.

CLASSIC CAESAR SALAD 25\$

Baby gems tossed in a Mascarpone Caesar dressing, topped with Parmesan, crispy bread crumbs & capers.

CAPRESE SALAD 22\$

A lush twist of creamy mozzarella di bufala, fresh tomatoes, drizzled with basil pesto and pine nuts.

SARDINES SALAD 25\$

Sardines over avocado purée, baby potatoes, quail eggs, and mangetout; finished with lemon oil and a green crunch.

BRESAOLA SALAD 26\$

A bresaola bouquet with mesclun, parmesan, pine nuts, and tomato tricolore. Dressed in lemon oil and balsamic.

PASTA

CACCIO E PEPE

A classic Roman pasta dish featuring handmade pasta, bold black pepper, and rich pecorino Romano cheese, with a final snowfall of pecorino.

18\$

gluten free pasta + 1\$

CARBONARA

A rich and indulgent take on the classic Carbonara, featuring guanciale or traditional awarma, pecorino romano, and a frothy egg yolk-based sauce, finished with an extra pecorino flourish.

21\$

gluten free pasta + 1\$

PESTO ALLA GENOVESE

A classic Italian dish featuring fresh homemade pasta tossed in a vibrant basil pesto sauce and pine nuts, finished with parmesan.

14\$

gluten free pasta + 1\$

POMODORO

A timeless Italian favorite, slow-cooked tomato sauce, infused with basil, garlic, and olive oil for a simple yet bold flavor, topped with parmesan.

12\$

gluten free pasta + 1\$

SHRIMP PASTA

A pasta dish featuring homemade pasta coated in a homemade shrimp bisque sauce. Tossed with cherry tomatoes, shrimp, and fresh chives, then topped with creamy stracciatella.

22\$

gluten free pasta + 1\$

LASAGNA

A hearty, layered dish featuring homemade ragu with pancetta and pork sausage, creamy bechamel sauce infused with nutmeg and thyme, fresh lasagna sheets, and a generous topping of parmesan.

28\$



RIGATONI RAGOUT

Slow-cooked ragu wrapped in rigatoni and finished with parmesan.

18\$

RAVIOLI

A delicate handmade ravioli dish filled with a rich blend of creamy cheese, halloumi, shanklish, pine nuts, and pesto sauce, topped with parmesan.

17\$

PESTO SCURO

A fusion of pistachio pesto, topped with sundried tomatoes and stracciatella cheese, topped with pistachio nuts.

20\$

GNOCCHI BOMB

Pillowy gnocchi bathed in ragu cream, fior di latte, and parmesan.

19\$

SAFFRON PASTA

Spaghetti in a rich saffron cream, topped with parmesan and fresh chives.

19\$

add Jamon + 9\$

PIZZA



MARGHERITA

An authentic Neapolitan-style pizza, topped with rich tomato sauce, fior di latte, basil and finished with a sprinkle of parmesan.

13\$

DIAVOLA

A bold and spicy Italian classic, featuring fiery salame, gooey fior di latte, and a rich tomato sauce on a perfectly crisp pizza dough, finished with parmesan.

18\$

CAPRINA

A gourmet pizza featuring creamy goat cheese, fior di latte, sun dried tomatoes, olives, walnuts, and baby rocca, drizzled with whipped honey and finished with parmesan.

18\$

BURRATA

A decadent pizza layered with creamy burrata, basil pesto, arugula, cherry tomatoes, and shavings of aged parmesan, finished with a drizzle of aged balsamic glaze.

30\$

TRUFFLE CALZONE

A hand-folded calzone with truffle mix, sautéed wild mushrooms, fior di latte, finished with a drizzle of truffle oil and parmesan.

18\$

GORGONZOLA

A bold pizza layered with gorgonzola cream, dried fruits, and pistachio; finished with a sprinkle of peppercorn.

19\$

RICOTTA AWARMA

A fusion of traditional Lebanese flavors and classic pizza, featuring rich, awarma (confit lamb), creamy cottage cheese, aromatic thyme and pine nuts.

20\$

PROSCIUTTO E FUNGHI

An Italian favorite topped with savory prosciutto, earthy mushrooms, black olives, oregano and fior di latte, on a rich tomato sauce base, finished with parmesan.

19\$

BRESAOLA

A sophisticated pizza layered with delicate bresaola, sweet fig jam, arugula, and a rich tomato sauce base, topped with melted fior di latte, finished with a drizzle of aged balsamic glaze and parmesan.

22\$

MORTADELLA

A luxe pizza layered with mortadella, pistachio pesto dots, fior di latte, tomato sauce, bee pollen, arugula, and stracciatella cheese.

25\$

SALMON PIZZA

Smoked salmon and cream meet lemon zest, baby rocca, fior di Latte, and caviar;
A coastal classic with a citrus twist.

30\$

PARMA

A classic pairing of Parma ham, arugula, and Fior di Latte; topped with parmesan and a drizzle of balsamic glaze.

21\$

CHICKEN PARMIGIANA

A reimagined breaded chicken smothered with tomato sauce, layered with aged parmesan and fior di latte, served alongside al dente spaghetti.

22\$



SALMON

Grilled salmon, paired with baby potatoes, with a herby sauce and a side salad, finished with parmesan.

36\$

STEAK

Beef tenderloin, paired with baby potatoes, layered with pepper sauce and a side salad, topped with parmesan.

30\$

GRILLED CHICKEN

Grilled chicken, paired with baby potatoes, with a garlic confit mayo sauce and a side salad, and finished with a sprinkle of parmesan.

23\$



ENTRECÔTE

Angus mb3+ entrecôte with gorgonzola cream, baby potatoes, and salad on the side.

40\$

MAINS



SANDWICHES



PICCANTE VERDE

24\$

A bold mix of pistachio pesto, spicy salame, creamy stracciatella, and layered mortadella; finished with sundried tomato, arugula, parmesan, and a balsamic glaze.

LA TERRA

20\$

Earthy goat cheese meets makdous eggplant, thyme, sundried tomato, olives, and walnuts; all brought together with a drizzle of olive oil.

DOLCE FUOCO

24\$

Delicate bufala mozzarella and rich bresaola, balanced with sweet fig jam, chili oil heat, arugula, shaved parmesan, and aged balsamic.



RISOTTO

RISOTTO LIMONE

18\$

A creamy, al dente risotto with a refreshing citrus twist, topped with parmesan.

PORCINI RISOTTO

20\$

A unique blend of mushrooms with a hint of truffle oil, perfectly balancing aromas, finished with parmesan.



DRINKS

SOFT DRINKS 4\$

S. PELLEGRINO 25CL
6\$

S. PELLEGRINO 75CL
9\$

WATER SMALL
3\$

WATER BIG
6\$

ICE TEA
6\$

HOUSE COCKTAILS

FRESH MARG

J.C. traditional silver,
cucumber syrup, lemon

13\$

SCURO NEGRONI

Campari infused dark chocolate,
Bulldog gin, grand marnier,
coffee liqueur

13\$

GARDEN

Sake, paragon rueberry, lillet blanc,
aromatic orange bitter,
citric acid, soda

14\$

CAPRESE

Bulldog gin, lemon, basil, tomato liqueur

13\$

LIMONCELLO SPRITZ

limoncello, soda, prosecco

17\$

CLASSIC COCKTAILS

APEROL SPRITZ
14\$

CAMPARI SPRITZ
15\$



TIRAMISU

16\$

SORBET

3\$

Lemon / Mango/ Strawberry

STRAWBERRY MASCARPONE

14\$

Mascarpone with strawberry coulis.

FLOWER POT

12\$

Chocolate mousse with chocolate soil and fleur de sel, crafted to resemble a flower pot for a delightful experience.

PISTACHIO CRÈME BRÛLÉE

12\$

Pistachio cream with a torched sugar top and fresh berries.

CHOCOLATE STRACCIATELLA

16\$

A sweet balance of chocolate calzone with stracciatella, strawberry, banana, drizzled with whipped honey, finished with a sprinkle of golden bee pollen.



BLACK

MILK BASED

ICED

ESPRESSO

3\$

LATTE

7\$

CAFFÈ FREDDO

4\$

Sweetened espresso served cold

DOPPIO

7\$

MACCHIATO

4\$

SHAKERATO

4\$

Espresso shaken with ice and sugar

RISTRETTO

3\$

CAPPUCINO

7\$

AFFOGATO

7\$

LUNGO

6\$

Almond / Coconut / Low Fat

CAFFÈ AMERICANO

6\$

WINE



MENU

RED WINE

BTL ALASIA LANGHE NEBBIOLO
61\$

BTL CECCHI ICLASSICI SANGIOVESE
33\$

BTL CECCHI LE CIFRE
75\$

BTL CHAT. COMMANDEUR RED
40\$

BTL DDT RED
22\$

BTL DOM. DE LAMBISQUE
59\$

BTL EL IXSIR RED
125\$

BTL IXSIR ALT. RED
41\$

BTL IXSIR GRANDE RES. RED
53\$

BTL LES PETITES JAMELLES RED
28\$

BTL UGGIANO CHIANTI CLASSICO
66\$

BTL VIELLES VIGNES CINSAULT
33\$

BTL ATIBAIA RED
113\$

BTL RED MASSAYA LE COLOMBIER
30\$

RED MASSAYA TERRASSES DE BAALBECK
55\$

GLS DDT RED
6\$

GLS LES PETITES JAMELLES RED
9\$

ROSE WINE

BTL LES PETITES JAMELLES ROSE
28\$



WHITE WINE

BTL ARALDICA ALASIA GAVI DI GAVI
83\$

BTL CHAT. COMMANDEUR WHITE
34\$

BTL CORNARO TREBBIANO
33\$

BTL DDT WHITE
22\$

BTL DOM. DU CHARDONNAY CHABLIS
95\$

BTL EL IXSIR WHITE
87\$

BTL IXSIR ALT. WHITE
33\$

BTL IXSIR GRANDE RES. WHITE
44\$

BTL LES PETITES JAMELLES WHITE
31\$

BTL MARQUIS DES BEYS
39\$

BTL MIRABELLO PINOT GRIGIO
42\$

BTL ATIBAIA WHITE
83\$

BTL MASAYA WHITE 2022
27\$

BTL MERWEH
31\$

BTL KSARA BLC DE BLC
39\$

GLS KSARA BLC DE BLC
8\$

GLS DDT WHITE
6\$

GLS LES PETITES JAMELLES WHITE
9\$

GLS MIRABELLO PINOT GRIGIO
13\$

GLS TREBBIANO RUBICONE
10\$



KIDS MENU



GNOCCHI PESTO

PESTO SAUCE WITH PARMESAN TOPPING

13\$

GNOCCHI POMODORO

TOMATO SAUCE WITH PARMESAN TOPPING

11\$

PENNE PESTO

PESTO SAUCE WITH PARMESAN TOPPING

13\$

PENNE POMODORO

TOMATO SAUCE WITH PARMESAN TOPPING

11\$

TENDERS

FRIED CHICKEN TENDERS
WITH A SIDE OF GARLIC CONFIT MAYO

11\$



Go on, be daring.
Mangia like you mean it.