antipasti

BRUSCHETTA CHERRY TOMATO, BASIL, OLIVE OIL & OREGANO	$11.00
CROSTINI AI FUNGHI SLICED BREAD WITH MOZZARELLA & SAUTÉED FRESH MUSHROOMS	$17.00
TRIFOLATI 3 KINDS OF FRESH MUSHROOM, GARLIC & PARSLEY	$20.00
PROSCIUTTO E BUFALA PARMA HAM & IMPORTED MOZZARELLA DI BUFALA	$28.00
PROSCIUTTO SAN DANIELE PARMA HAM SAN DANIELE	$29.00
BRESAOLA IMPORTED ITALIAN BRESAOLA, ROCCA, PARMESAN & LEMON OLIVE OIL	$25.00
CALAMARI ALLA PLANCIA GRILLED CALAMARI WITH ROCCA & LEMON ZEST	$32.00
MELANZANE ALLA PARMIGIANA TOMATO SAUCE, EGGPLANT, MOZZARELLA & PARMESAN	$15.00
PATATE ALLA PARMIGIANA BAKED POTATO GRATIN, CREAMY TRUFFLED SAUCE & PARMESAN	$20.00
SALMONE AFFUMICATO SMOKED SALMON, ECHALOTTE, ANETH, CAPER & LEMON	$29.00

carpacci

CARPACCIO DI ZUCCHINE FRESH RAW ZUCCHINI SLICES, LEMON OLIVE OIL & PARMESAN	$18.00
CARPACCIO DI MANZO RAW MEAT SLICES, ROCCA, PARMESAN & LEMON OLIVE OIL	$25.00
CARPACCIO DI PESCE (SPADA) RAW SWORDFISH SLICES, CAPER, PARSLEY & LEMON OLIVE OIL	$28.00
CARPACCIO DI SALMONE RAW SALMON SLICES, ROCCA, CAPER, ANETH & LEMON OLIVE OIL	$28.00
CARPACCIO DI TONNO RAW TUNA SLICES, CAPER, PESTO SAUCE & LEMON OLIVE OIL	$30.00

zuppe

MINESTRONE FRESH VEGETABLES LIKE NONNA USE TO DO	$14.00
STRACCIATELLA BROTH WITH EGG, PARSLEY & PARMESAN	$14.00
ZUPPA DI ASPARAGI SOUP WITH ASPARAGUS & FRESH CREAM	$14.00
ZUPPA DI CIPOLLA ONION SOUP	$16.00
CREMA DI ZUCCHINE COURGETTE & FRESH CREAM	$14.00

ALL TAXES INCLUDED

insalate

INSALATA MISTA LOLA, FEUILLE DE CHENE, LETTUCE, CORN, CHERRY TOMATOES & LEMON OLIVE OIL	$12.00
FUNGHI ROCCA E PARMIGIANO MUSHROOM, ROCCA, PARMESAN & BALSAMIC SAUCE	$16.00
CAPRESE DI BUFALA IMPORTED MOZZARELLA DI BUFALA, CHERRY TOMATOES & PESTO SAUCE	$23.00
BURRATA IMPORTED BURRATA, ROCCA, CHERRY TOMATOES & OLIVE OIL	$26.00
TRICOLORE FRESH MOZZARELLA, TOMATO, AVOCADO & PESTO SAUCE	$22.00
AVOCADO E GAMBERI AVOCADO, SHRIMPS & COCKTAIL SAUCE	$24.00
INSALATA DI MARE MARINATED SQUID, OCTOPUS, SHRIMPS, MUSSELS, CLAMS & LEMON OLIVE OIL	$32.00
INSALATA DI LUIGI *(FOR 2)* TRICOLORE, ENDIVE ROQUEFORT & FUNGHI ROCCA E PARMIGIANO	$39.00
CAESAR HOUSE SALAD GRILLED CHICKEN BREAST & SHAVED PARMESAN	$18.00
CAESAR SALMON SALAD SMOKED SALMON AND SHAVED PARMESAN	$24.00
INSALATA SAN PIETRO AVOCADO, SHRIMPS, ROCCA, ORANGE, ASPARAGUS & HONEY DRESSING	$20.00
INSALATA DI CAPRA BREAD SLICES, GOAT CHEESE, LOLA, ROCCA, CHERRY TOMATOES & HONEY DRESSING	$20.00
ENDIVE ROQUEFORT ENDIVE & ROQUEFORT DRESSING	$22.00
CARCIOFI ALLA ROMANA ARTICHOKES, LEMON, PARSLEY & OLIVE OIL	$22.00

pizze

FOCACCIA CLASSICA HERBS & OLIVE OIL	$11.00
MARGHERITA TOMATO, MOZZARELLA & BASIL	$15.00
NAPOLITANA TOMATO, MOZZARELLA, ANCHOVIES, CAPER & OREGANO	$19.00
DIAVOLA TOMATO, PEPPERONI & MOZZARELLA	$19.00
PROSCIUTTO E FUNGHI TOMATO, MOZZARELLA, HAM & MUSHROOM	$20.00
CAPRESE TOMATO, MOZZARELLA DI BUFALA, CHERRY TOMATO & PESTO SAUCE	$20.00
LA PIZZA DI LUIGI MOZZARELLA, ROCCA, CHERRY TOMATOES, FRESH MOZZARELLA & OLIVE OIL	$22.00
BURRATA ROCCA, CHERRY TOMATOES & OLIVE OIL	$32.00
MORTADELLA MORTADELLA, PISTACHIO & BURRATA	$36.00
SALTIMBOCCA TOMATO, FRESH MOZZARELLA & PARMA HAM	$29.00
CARBONARA GUANCIALE, EGGS YOLK & PECORINO ROMANO CHEESE	$25.00
BRESAOLA TOMATO, BRESAOLA, MOZZARELLA, ROCCA & SHAVED PARMESAN	$28.00
AL TARTUFO TRUFFLE CREAM, PORCINI, MOZZARELLA, ROCCA & CHERRY TOMATOES	$29.00
QUATTRO FORMAGGI 4 KINDS OF ITALIAN CHEESE	$24.00
AL TONNO TOMATO, MOZZARELLA, TUNA & CAPER	$20.00
FRUTTI DI MARE TOMATO, MOZZARELLA, SQUID, CLAMS, OCTOPUS, SHRIMPS & MUSSELS	$36.00
CALZONE DELLA CASA TOMATO SAUCE, MOZZARELLA, MUSHROOM, EGGS, HAM & PARMESAN	$26.00
SICILIANA TOMATO, MOZZARELLA, GOAT CHEESE, SUN-DRIED TOMATOES	$25.00
CAPRICCIOSA TOMATO, MOZZARELLA, ARTICHOKE, HAM, MUSHROOM & BLACK OLIVES	$23.00

ALL TAXES INCLUDED

risotti

RISOTTO ALLA MILANESE BEEF BROTH & SAFFRON	$20.00
RISOTTO AL NERO DI SEPPIA SEPIA & BLACK SEPIA INK	$27.00
RISOTTO AI FRUTTI DI MARE SQUID, SHRIMPS, OCTOPUS, MUSSELS, CLAMS & TOMATO SAUCE	$36.00
RISOTTO DI FUNGHI PORCINI E TARTUFO 3 KINDS OF MUSHROOM & TRUFFLE CREAM	$23.00
RISOTTO AL LIMONE SMOKED SCAMORZA, PARMESAN, CREAM & LEMON	$22.00
RISOTTO ASPARAGGI E PANCETTA PANCETTA, ASPARAGUS & PARMESAN	$23.00
RISOTTO GAMBERI E LIMONE SHRIMPS, SAFFRON, GARLIC & LEMON ZEST	$28.00

pasta *(Fresh or Dry)*

SPAGHETTI AL POMODORO TOMATO SAUCE & BASIL	$14.00
TAGLIATELLE RAGÙ ALLA BOLOGNESE THE FINEST HOMEMADE MEAT SAUCE	$22.00
SPAGHETTI ALLA MELANZANE TOMATO & EGGPLANT	$17.00
RIGATONI ALL'AMATRICIANA TOMATO SAUCE, GUANCIALE, ONION & PECORINO ROMANO CHEESE	$23.00
RIGATONI ALLA VODKA GUANCIALE, TOMATO, VODKA & TOUCH OF CREAM	$22.00
RIGATONI ALL' ARRABBIATA SPICED TOMATO SAUCE, GARLIC & PARSLEY	$16.00
RAVIOLI DELLA CASA HOMEMADE RAVIOLI & SAUCE ROSE	$21.00
LASAGNE VERDE HOMEMADE PASTA, MEAT, TOMATO, TOUCH OF CREAM & PARMESAN	$23.00
FETTUCCINE AI FUNGHI PORCINI & TARTUFO 3 KINDS OF MUSHROOMS & TRUFFLE	$23.00
FETTUCCINE AL SALMONE SMOKED SALMON, ANETH & FRESH CREAM	$26.00
LINGUINE ALLA BURRATA TOMATO OR PESTO SAUCE & BURRATA	$34.00
LINGUINE GAMBERI E LIMONE SHRIMPS, GARLIC, SAFFRON, LEMON ZEST & CREAM	$26.00
RIGATONI AI QUATTRO FORMAGGI 4 KINDS OF ITALIAN CHEESE	$22.00
SPAGHETTI ALLA CARBONARA GUANCIALE, EGGS YOLK & PECORINO ROMANO CHEESE	$24.00
GNOCCHI ALLA SICILIANA HOMEMADE GNOCCHI, EGGPLANT, SUN-DRIED TOMATO MOZZARELLA & PARMESAN	$22.00
GNOCCHI AI FUNGHI PORCINI & TARTUFO HOMEMADE GNOCCHI, MUSHROOM, PORCINI & TRUFFLE	$23.00
GNOCCHI AL PESTO HOMEMADE GNOCCHI, PESTO, FRESH CREAM & PARMESAN	$19.00
LINGUINE AL NERO DI SEPPIA SEPIA, GARLIC, OLIVE OIL, BLACK SEPIA INK & PARSLEY	$26.00
LINGUINE AL PESTO PESTO SAUCE & PARMESAN	$19.00
SPAGHETTI CACIO E PEPE PECORINO ROMANO CHEESE & BLACK PEPPER	$23.00
SPAGHETTI AGLIO OLIO E PEPERONCINO GARLIC, OLIVE OIL, SPICE & PARSLEY	$16.00
SPAGHETTI AGLIO OLIO E VONGOLE GARLIC, OLIVE OIL, SPICE, CLAMS & PARSLEY	$32.00
SPAGHETTI AGLIO OLIO TUTTO MARE FRESH SEAFOOD, OLIVE OIL, GARLIC, SPICE & PARSLEY	$36.00
CANNELLONI CON RICOTTA E SPINACI SPINACH, RICOTTA CHEESE & SAUCE ROSE	$23.00
LINGUINE ALLA BOTTARGA BOTTARGA, WHITE WINE, GARLIC & OLIVE OIL	SS

ALL TAXES INCLUDED

carni (Beef Filet)

BROCHETTE DI PARMA GRILLED BEEF FILET COVERED WITH PARMA HAM	$36.00
FILETTO ALLA GRIGLIA GRILLED BEEF FILET	$36.00
FILETTO AI FUNGHI BEEF FILET, 3 KINDS OF MUSHROOM & TRUFFLE CREAM	$39.00
FILETTO AL GORGONZOLA BEEF FILET & GORGONZOLA CHEESE	$39.00
FILETTO AL PEPE VERDE BEEF FILET, BELL PEPPER & TOUCH OF CREAM	$39.00
FILETTO DI LUIGI BEEF FILET, PAPRIKA, OREGANO & TOUCH OF CREAM	$39.00
FILETTO ALL'ANTICA BEEF FILET, MUSTARD A L'ANCIENNE & TOUCH OF CREAM	$39.00
TAGLIATA MILANESE GRILLED BEEF, BLACK PEPPER, PARMESAN & SPAGUETTI ALL'ARRABBIATA	$36.00
CŒUR DE CHAROLAIS FLAMBÉ (MIN FOR 2) 230G IMPORTED FRENCH BEEF FILET	P.P. $44.00
STEAK TARTARE RAW BEEF, EGG YOLK, MUSTARD, ONIONS, PARSLEY, CAPER & PICKLES	$49.00

vitello (Veal Filet)

OSSOBUCO ALLA MILANESE OSSOBUCO VEAL & SAFFRON RICE	$49.00
SALTIMBOCCA ALLA ROMANA VEAL FILLET, PARMA HAM, SAGE & WHITE WINE SAUCE	$46.00
PICCATA AL LIMONE VEAL FILLET WITH LEMON SAUCE	$44.00
PICCATA AL VINO BIANCO VEAL FILLET WITH WHITE WINE SAUCE	$44.00
PICCATA ALLA PIZZAIOLA VEAL FILLET, TOMATO SAUCE & CAPER	$44.00
PICCATA ALLA MARSALA VEAL FILLET, MARSALA WINE SAUCE	$44.00
SCALOPPINE ALLA MILANESE SERVED WITH SPAGUETTI POMODORO	$46.00
SCALOPPINE ALLA BOLOGNESE PROSCUITTO, MOZZARELLA SERVED WITH SPAGUETTI POMODORO	$48.00

pancetta (Baby Pork Filet)

PICCATA AL LIMONE BABY PORK WITH LEMON SAUCE	$34.00
PICCATA AL VINO BIANCO BABY PORK WITH WHITE WINE SAUCE	$34.00
PICCATA ALLA PIZZAIOLA BABY PORK, TOMATO SAUCE & CAPER	$34.00
PICCATA ALLA MARSALA VEAL FILLET, MARSALA WINE SAUCE	$34.00
SCALOPPINE ALLA MILANESE SERVED WITH SPAGUETTI POMODORO	$36.00
SCALOPPINE ALLA BOLOGNESE PROSCUITTO, MOZZARELLA SERVED WITH SPAGUETTI POMODORO	$38.00

ALL TAXES INCLUDED

pollo (Chicken breast)

POLLO ALLA GRILIA GRILLED CHICKEN	$29.00
POLLO AL PESTO GRILLED CHICKEN BREAST & CREAMY PESTO SAUCE	$32.00
POLLO ALLA DIAVOLA GRILLED CHICKEN BREAST & SPICY LEMON SAUCE	$32.00
PICCATA AL LIMONE GRILLED CHICKEN BREAST WITH LEMON SAUCE	$32.00
PICCATA ALLA PIZZAIOLA GRILLED CHICKEN BREAST, TOMATO SAUCE & CAPER	$32.00
PICCATA ALLA MARSALA GRILLED CHICKEN BREAST, MARSALA WINE SAUCE	$32.00
SCALOPPINE ALLA MILANESE SERVED WITH SPAGUETTI POMODORO	$34.00
SCALOPPINE ALLA BOLOGNESE PROSCUITTO, MOZZARELLA SERVED WITH SPAGUETTI POMODORO	$36.00

pesci

GAMBERONI ALLA GRIGLIA GRILLED SHRIMPS ON A BED OF SALAD	$37.00
GAMBERONI AL COGNAC SHRIMPS DROWNED IN COGNAC, CHERRY TOMATOES & OLIVES	$40.00
CALAMARI FRITTI ALLA ROMANA FRIED FRESH SQUID & COCKTAIL SAUCE	$26.00
SOGLIOLA ALLA GRIGLIA GRILLED SOLE FILLET & SAFFRON RICE	$33.00
SOGLIOLA ALLA MUGNAIA SOLE FILLET WITH BUTTER LEMON SAUCE	$29.00
SALMONE AL GRIGLIA GRILLED SALMON (230G)	$39.00
SALMONE AL LIMONE GRILLED SALMON (230G), FRESH CREAM, CAPER & LEMON SAUCE	$42.00
BRANZINO ALLA GRIGLIA GRILLED SEA BASS	$42.00
PAELLA MARISCO (MIN FOR 2) SPANISH SAFFRON RICE & FRESH MIXED SEAFOOD	P.P $42.00
PAELLA NEGRA (MIN FOR 2) SPANISH BLACK RICE & SEPIA	P.P $38.00
MOULES ET FRITES	$38.00

ALL TAXES INCLUDED

dolci

TIRAMISU	$12.00
PANNA COTTA	$10.00
ZABAGLIONE	$10.00
CRÈME BRULÉE	$10.00
FONDANT AU CHOCOLAT (15 MIN)	$14.00
PAIN PERDU (15 MIN)	$14.00
SCOOP OF SORBET	$5.00

bevande calde

ESPRESSO	$5.00
CAFÉ BLANC	$4.00
CAPPUCCINO	$6.00
INFUSION	$4.00

bevande fredde

	SMALL	BIG
MINERAL WATER	$3.00	$5.00
SOFT DRINKS		$4.00
S.PELLEGRINO	$6.00	$8.00
ORANGE JUICE		$5.00
LEMONADE		$5.00
LOCAL BEER		$5.00
IMPORTED BEER		$7.00
REGULAR DRINK		$9.00
PREMIUM DRINK		$14.00
DIGESTIF SHOT		$6.00

ALL TAXES INCLUDED

vini italiani

ROSSI

CHIANTI	$55.00
LAMBRUSCO	$42.00
NERO D'AVOLA	$68.00
VALPOLICELLA	$72.00
BARBARESCO	$170.00
BAROLO	$275.00
BARDOLINO	$52.00
VILLA ANTINORI	$120.00
MONTEPULCIANO D'ABRUZZO	$75.00

VERRE CHIANTI 200ML	$15.00
VERRE FRASCATI 200ML	$14.00
VERRE PROSECCO 200ML	$16.00

BIANCHI

FRASCATI	$48.00
PINOT GRIGIO	$46.00
SOAVE	$46.00
GAVI	$66.00
ORVIETO	$46.00
VERDICCHIO	$48.00

ROSATI

FRESCHELLO	$42.00
ROSATELLO	$40.00
TINETTA	$38.00
BARDOLINO	$42.00

SPUMANTE

PROSECCO	$48.00

ALL TAXES INCLUDED

vins du pays

KEFRAYA

ROUGES	1/2	1/1
BRETÈCHES		$27.00
COTEAUX	$26.00	$38.00
COMTE DE M		$140.00
CHÂTEAU KEFRAYA 2009		$145.00
CHÂTEAU KEFRAYA 2017		$85.00
CHÂTEAU KEFRAYA 2020		$50.00
CHÂTEAU KEFRAYA 2021		$60.00

BLANCS

BLANC DE BLANCS	$19.00	$27.00

ROSÉS

MYST	$19.00	$27.00

MARSYAS

CHÂTEAU MARSYAS ROUGE	$100.00
CHÂTEAU MARSYAS BLANC	$70.00

vins maison (CARAFE)

	1L	1/2L	1/4L	VERRE
ROUGE	$29.00	$19.00	$11.00	$7.00
BLANC	$29.00	$19.00	$11.00	$7.00
ROSÉ	$29.00	$19.00	$11.00	$7.00

ALL TAXES INCLUDED

vins du pays

KSARA

ROUGES	1/2	1/1
RÉSERVE DU COUVENT	$20.00	$26.00
CUVÉE DU PRINTEMPS		$24.00
CABERNET SAUVIGNON		$48.00
CHÂTEAU KSARA 2015		$75.00
CHÂTEAU KSARA 2014		$87.00
CHÂTEAU KSARA 2020	$39.00	$55.00

BLANCS		
BLANC DE BLANCS	$20.00	$26.00
CHARDONNAY		$48.00

ROSÉS		
SUNSET	$20.00	$26.00
GRIS DE GRIS		$24.00

IXSIR

ROUGES	1/1
IXSIR ALTITUDES	$40.00
IXSIR GRANDES RÉSERVES	$65.00
IXSIR EL	$135.00

BLANCS	
IXSIR ALTITUDES	$35.00
IXSIR GRANDES RÉSERVES	$55.00
IXSIR EL	$100.00

ROSÉS	
IXSIR ALTITUDES	$35.00

ALL TAXES INCLUDED

lunch menu

starters

BRUSCHETTA POMODORO
FUNGHI ROCCA E PARMIGIANO TRICOLORE
ENDIVE ROQUEFORT CARPACCIO DI ZUCCHINE

main course

SPAGHETTI AL POMODORO
SPAGHETTI ALLA BOLOGNESE SPAGHETTI ALLA MELANZANE
FETTUCCINE AI FUNGHI PORCINI & TARTUFO GNOCCHI AL PESTO

desserts

SORBET

$29.00 / person

---

set menu one

SHARING
FOR 4 PEOPLE

starters

INSALATA DI LUIGI
TRICOLORE, ENDIVE ROQUEFORT & FUNGHI ROCCA E PARMIGIANO
MELANZANE ALLA PARMIGIANA
BRUSCHETTA POMODORO

main course

RISOTTO DI FUNGHI PORCINI E TARTUFO
LINGUINE GAMBERI E LIMONE CANNELLONI RICOTTA E
SPINACI GNOCCHI AL PESTO

desserts

TIRAMISU
PANNA COTTA CRÈME BRÛLÉE PAIN PERDU

$39.00 / person

set menu two

SHARING
FOR 4 PEOPLE

starters

INSALATA DI LUIGI
TRICOLORE, ENDIVE ROQUEFORT & FUNGHI ROCCA E PARMIGIANO
MELANZANE ALLA PARMIGIANA
BRUSCHETTA POMODORO

main course

FILETTO AI FUNGHI
POLLO AL PESTO
PICCATA AL LIMONE (PORCHETTA FILLET)
SOGLIOLA ALLA MUGNAIA

desserts

TIRAMISU
PANNA COTTA CRÈME BRÛLÉE PAIN PERDU

$49.00 / person

ALL TAXES INCLUDED