

# BRUSCHETTE

## BRUSCHETTA

**BRUSCHETTE CLASSICHE** 14.000

(V) Cherry tomatoes, basil, extra virgin olive oil

**BRUSCHETTE AL FUNGHI** 22.000

(V-D) Sautéed wild mushrooms, parmesan, extra virgin olive oil

**BRUSCHETTE AL BURRATA** 31.000

(V-D) Burrata cheese, Basil Pesto, tomato, olives, extra virgin olive oil

# ANTIPASTI

## STARTERS

**PATATE AL TARTUFO**

(D-V) Hand-cut truffle fries, Parmesan 15.000

**FRIITTURA DI MARE**

(S) Battered prawns, calamari, lemon-mayo dip 25.000

**PARMIGIANA**

(D-V) Sliced eggplant layered with mozzarella, tomato sauce, basil, Parmesan 21.000

**BURRATA PUGLIESE**

(D-V-N) Apulian burrata cheese, heirloom baby tomatoes, balsamic reduction, extra virgin olive oil 33.000

**POLIPO**

(S) Roasted octopus, shallot flavoured potatoes, Taggiasca olive dressing 29.000

**TARTARE DI SALMONE**

(D-S) Salmon Tartare, chives, olive, capers, olive oil 28.000

**BRESAOLA E TARTUFO**

(D) Thinly-sliced beef bresaola carpaccio, goat cheese, black truffle shavings, wild rocket, cherry tomatoes 32.000

**CAPRESE DI BUFALA**

(D) Mixed cherry tomatoes, basil oil, balsamic reduction 28.000

**VITELLO TONNATO**

(S) Thinly-sliced slow-cooked veal, tuna sauce, fried capers 27.000

**CARPACCIO DI MANZO**

(D) Sliced MB3 Tenderloin, Crisp Parmesan, Arugula, Extra Virgin Olive Oil 29.000

# INSALATE

## SALADS

**VERDURE E CACIOCAVALLO**

(D-V) Little Gem Lettuce, Radicchio, Zucchini, Eggplant, Beetroot, Heirloom Baby Tomatoes, Caciocavallo cheese 19.000

**LENTICCHIE**

(V-N) Lentils, fennel, zucchini, capsicum, cucumber, red onion, almonds, cherry tomatoes, lemon, balsamic vinegar reduction 19.000

**BARBABIETOLA E FORMAGGIO DI CAPRA**

(V-D) Beetroot, goat cheese, asparagus, mixed leaves, basil, roasted almonds, balsamic vinegar reduction 25.000

**CARCIOFI**

(V-D) Artichokes, wild rocket, pecorino cheese, balsamic vinegar reduction 24.000

**CALAMARI ALLA PIASTRA**

(V-S) Mixed leaves, grilled calamari, Mediterranean sauce 29.000

**GRANCHIO FRESCO CON ASPARAGI**

(V-S) Fresh crab, baby asparagus, mixed leaves, cherry tomatoes, chives, lemon infused olive oil 37.000

# PIZZE

## PIZZA

**MARINARA**

(V) Tomato, Garlic, Oregano 19.000

**PARMIGIANA**

(V-D) Mozzarella, tomato, grilled eggplant, Parmesan, wild rocket 22.000

**BUFALINA**

(V-D) Buffalo mozzarella, tomato, basil 28.000

**TARTUFO**

(V-D) Mozzarella, pecorino truffle cream, porcini mushrooms 38.000

**DIAVOLA**

(D) Mozzarella, tomato sauce, spicy salami 25.000

**CAPRICCIOSA**

(D) Mozzarella, tomato, artichokes, ham, olives, mushrooms 27.000

**BRESAOLA**

(D) Mozzarella, beef bresaola carpaccio, sundried tomatoes, goat cheese, wild rocket 31.000

**PROSCIUTTO E FUNGHI**

(D) Mozzarella, tomato, mushroom, ham 24.000

FOR THE LOVE OF OUR NONNA'S,  
OUR CHEFS WON'T CHANGE THEIR RECIPES

(S) SEAFOOD

(N) NUTS

(A) ALCOHOL

(V) VEGETARIAN

(D) DAIRY

ALL PRICES ARE IN LEBANESE POUNDS AND ARE VAT INCLUSIVE

# PASTE & RISOTTI

## PASTA & RISOTTO

### PORCINI E TARTUFO

(D-V) *Homemade ravioli stuffed with porcini mushrooms, black truffle shavings, Parmesan truffle cream*  
⇨ 33.000 ⇨ 80.000

### LINGUINE ALL'ASTICE

(S-A) *Half Lobster, bisque, white wine, cherry tomatoes*  
⇨ 55.000 ⇨ 110.000

### FREGOLA AI FRUTTI DI MARE

(A-S-D) *Sardinian fregola, Sicilian pink shrimps, fresh mussels, squid, cherry tomatoes, white wine, lemon zest*  
⇨ 34.000 ⇨ 85.000

### CALAMARATA ALLE COZZE

(A-S) *Calamarata pasta, fresh mussels, white wine, tomato* ⇨ 28.000 ⇨ 70.000

### FETTUCCHINE AI FUNGHI MISTI

(V-D) *Homemade fettuccine, mixed wild mushroom*  
⇨ 28.000 ⇨ 72.000

### MELANZANE E BURRATA

(D-V) *Paccheri pasta, Apulian burrata, fried eggplant, cherry tomatoes sauce* ⇨ 33.000 ⇨ 95.000

### CACIO E PEPE

(V-D) *Spaghetti pasta, tossed in pecorino cheese, crushed black pepper corns topped with black truffles*  
⇨ 25.000 ⇨ 65.000

### GNOCCHI AL PESTO E STRACCIATELLA

(V-D) (D) *Homemade ricotta gnocchi, pesto sauce, stacciatella cheese* ⇨ 34.000 ⇨ 85.000

### LINGUINI ALLA BOTTARGA

(V-S) *Linguini pasta, garlic, peperoncino flakes, olive oil, lemon zest, shaved bottarga* ⇨ 29.000 ⇨ 75.000

### CARBONARA MATTI

(D) *Spaghetti pasta, pancetta, black pepper, egg yolk, pecorino & parmesan cheese (shaken & plated by your server)*  
⇨ 25.000 ⇨ 65.000

### RISOTTO AL MISO CON SALMONE

(D-S) *Camaroli rice, Miso Paste, Green Peas, Grilled salmon, Crispy Parmesan* ⇨ 32.000 ⇨ 83.000

## GLUTEN FREE PASTA 4.000

# LE CLASSICHE

## THE CLASSICS

(V) **SPAGHETTI AL POMODORO** ⇨ 20.000 ⇨ 50.000

(V) **PENNE ALL'ARRABBIATA** ⇨ 20.000 ⇨ 50.000

(D) **SPAGHETTI BOLOGNESE** ⇨ 24.000 ⇨ 55.000

(V-D) **RISOTTO CON FUNGHI** ⇨ 29.000 ⇨ 72.000

# CARNI & PESCI

## MEAT & FISH

### COTOLETTA ALLA MILANESE *for 2 pers.*

(D) *Breaded milk-fed veal chop, rocket, cherry tomatoes* 88.000

### ENTRECOTE DI MANZO

400g *Australian MB3 graded ribeye beef, roasted potatoes, rosemary, Maldon salt flakes* 68.000

### FILETTO DI MANZO

200g *Australian MB3 graded beef tenderloin, roasted potatoes, porcini mushroom sauce* 59.000

### STRACCETTI DI MANZO

(D) *Beef strips, artichokes, wild rocket, Parmesan shavings, balsamic vinegar reduction* 38.000

### GAMBERI ALLA PIASTRA

(S) *Marinated Prawns, grilled succrine and fennel root, meuniere sauce* 48.000

### SPIGOLA ALLA PIASTRA

(S) *Grilled seabass, sautéed Sicilian vegetables* 48.000

### SALMONE GRIGLIATO

(S) *Grilled salmon filet, sautéed spinach, grilled cherry tomatoes* 39.000

### POLLO AL TARTUFO

(D) *Grilled chicken breast, truffle-mashed potatoes, porcini mushroom sauce* 36.000

# CONTORNI

## SIDES

### PATATE ARROSTO (V)

*Roast potatoes sprinkled with rosemary* 9.000

### INSALATA VERDE (V)

*Green salad with extra virgin olive oil dressing* 9.000

### PURE' DI PATATE AL TARTUFO (D-V)

*Truffle-flavored mash potatoes* 9.000

### FUNGHI SALTATI (V)

*Sautéed mushrooms* 9.000

### SAUTE' DI SPINACI (V)

*Sautéed spinach* 9.000



*It might get  
a bit louder  
than usual,  
welcome to Italy!*

(S) SEAFOOD

(N) NUTS

(A) ALCOHOL

(V) VEGETARIAN

(D) DAIRY

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## **DOLCI**

### **DESSERTS**

#### **MATTO ROCK**

(D-N) *Milk chocolate sphere, hazelnut crust* 12.000

#### **TIRAMISÙ**

(A-D) *Mascarpone, coffee, ladyfinger biscuits, cocoa* 14.000

#### **SBRICOLATA**

(D) *Puff pastry, cream, mixed berries, white chocolate* 14.000

#### **GELATI & SORBETTI**

*(served by the scoop)*

(D-N) *Artisan ice-cream and sorbet selection* 4.000

#### **CALZONE NUTELLA**

(D-N) *Nutella, hazelnuts* 16.000

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## **BEVANDE CALDE**

### **HOT BEVERAGES**

**ESPRESSO** 5.000

**ESPRESSO DOPPIO** 8.000

**DECAFFEINATO** 5.000

**AMERICANO** 5.000

(D) **CAPPUCCINO** 6.000

(D) **LATTE** 6.000

(D) **HOT CHOCOLATE** 7.000

(D) **CORRETTO** *Espresso shot, Frangelico Liqueur* 8.000

**AFFOGATO** *Espresso shot, Vanilla scoop* 8.000

**TEA SELECTION** 5.000

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(N) **NUTS**

(A) **ALCOHOL**

(D) **DAIRY**

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# COLLEZIONE NEGRONI

## NEGRONI COLLECTION

GLASS/18.000

### Antico Negroni

Campani, carpano antica formula, Italian speakeasy-style gin and blended bitters. Served in miniature vermouth bottle.

### Negroni Bianco

Lillet blanc, Martini bianca, Bombay sapphire gin, lemon and plum bitters.

### Peated Negroni

Aperol, Martini rubino, Bombay sapphire gin, finished with a spritz of ardbeg mist to enhance its smoky aroma.

### Negroni Invecchiato

Lavender infused Bombay sapphire gin, lemon peels infused campani, blackberries infused Martini rosso, aged in ex 30 liter campani barrel.

### Negroni Rosato

Aperol, Martini rosato, Bombay sapphire gin, yuzu and coriander macerated bitters.

# SELEZIONE DEI COCKTAIL MARTINI

## MARTINI COCKTAILS SELECTION

GLASS/18.000

### 1900's Martini

Bombay sapphire gin, carpano antica formula, Luxardo cherry and blended bitters.

### Classic Martini

Bombay sapphire gin, Martini extra dry and pink grapefruit zest.

### Aperitivo Martini

Bombay sapphire gin, rhubarb purée, lime juice and spritz syrup.

### 80's Martini

42 below vodka, Martini extra dry and green olives.

### Venezia Martini

42 below vodka, vanilla syrup, lemon juice and fresh passion fruit.

### Moka Martini

Orange vodka, espresso, chocolate liqueur and grated dark chocolate.

# EXTRA VERGINI

## MOCKTAILS

GLASS/15.000

### Bellini Junior

Peach purée and ginger ale.

### Matto and Tonic

Gin essence, tonic syrup, botanical tonic and dried Italian botanicals.

### Bergamot Spritz

Spritz syrup, grapefruit soda and dried bergamot.

### Rhubarb Martini

Rhubarb purée, juniper berry essence, spritz syrup and orange zest.

### Beirut Sour

Lime juice, botanical syrup and fresh basil.

### Limonata Siciliana

Homemade lemonade, lemon sorbet, grapefruit soda.

# COCKTAIL DI PROSECCO

## PROSECCO COCKTAILS

GLASS/20.000

### Bellini Mio

Martini Prosecco with your choice of fresh peach/strawberry/blackberry and rhubarb purée.

### Matto Spritz

Aperol, rhubarb bitters, Martini Prosecco, plum bitters and grapefruit zest.

### Martini Spritz

Martini bitter, aged black sugar syrup in ex vermouth, oak barrel, Martini Prosecco and bergamot bitters.

### Limoncello Fizz

Limoncello, pomegranate juice, St.Germain liqueur and Martini Prosecco.

### Amalfi Collins

Bombay sapphire gin, passion fruit, yuzu juice, pink grapefruit juice and Martini Prosecco.

### Take Me To Milano

Aperol, passion fruit, cranberry juice, raspberry vodka and Martini Prosecco.

# LE NOSTRE CREAZIONI

## OUR CREATIONS

GLASS/18.000

### Mattojito

Bacardi Carta Blanca, fresh lime juice, homemade basil syrup and ginger ale.

### Grappatini

Grappa, parfait amour, lemon juice, Luxardo cherry and lavender notes.

### Sacra Sangria

Martini Bianco, sherry wine, St.Germain liqueur, peach purée and ginger ale.

### Bianco Mule

Cocchi Americano, grappa, black sugar, lime juice, fresh ginger and angostura bitters.

### Americano

Campani, Martini Rubino, Italian soda.

# ATTENTI A QUEI TRE

## BEWARE OF THOSE THREE

GLASS/26.000

### Mad Men

Dried figs and raisins infused woodford reserve bourbon, cocchi rosso, Aperol, fresh sage and plum bitters. Served in a sherlock pipe glass with dry ice.

### Negroni Al Tartufo

Black truffle infused star of Bombay gin, Aperol, Martini rosso and chocolate bitters.

### Volare Ooh Ooh

Grey Goose vodka, Galliano vanilla, mango purée, sloe gin, orange juice and rosemary.

# ALCOLICI SPIRITS

## WHISKY

	GLASS	CARAFE
Dewars 12 Y. ....	15.000	170.000
Dewars 18 Y. ....	20.000	-
Dewars 25 Y. ....	60.000	-
Johnnie Walker Black Label .....	17.000	190.000
Johnnie Walker Blue Label .....	60.000	-
Glenfiddich 12 Y. ....	20.000	-
Glenfiddich 15 Y. ....	25.000	-
Chivas 12 Y. ....	17.000	190.000
J&B 15 Y. ....	20.000	220.000
Macallan 12 Y. ....	28.000	290.000
Craigellachie 13 Y. ....	24.000	270.000
Craigellachie 17 Y. ....	36.000	360.000
Aberfeldy 12 Y. ....	22.000	240.000
Lagavulin 16 Y. ....	40.000	-
Jack Daniel's Tennessee .....	15.000	150.000
Woodford Reserve Bourbon .....	17.000	190.000
Jameson 12 Y. ....	17.000	190.000
Nikka From The Barrel .....	22.000	220.000

## AGAVE SPIRITS

	GLASS	CARAFE
Illegal Mezcal Joven .....	22.000	260.000
Illegal Mezcal Anejo .....	28.000	320.000
Patron Silver .....	17.000	190.000
Patron Reposado .....	20.000	220.000
Patron Anejo .....	22.000	260.000
Patron XO Café .....	14.000	150.000

## VODKA

	GLASS	CARAFE
42 Below 75 CL .....	15.000	150.000
Grey Goose 75 CL .....	17.000	190.000
Tito's 75 CL .....	16.000	150.000
Belvedere 70 CL .....	21.000	220.000
Russian Standard 70 CL .....	17.000	190.000
Stolishnaya Elite 1 L .....	20.000	220.000

## BIRRE BEER

Moretti 33 CL .....	11.000
Ama Bionda (Artisanal Italian Beer) 37.5 CL .....	18.000
Almaza 33 CL .....	7.000
Almaza Light 33 CL .....	7.000

## BEVANDE ANALCOLICHE

San Pellegrino Sparkling Water 75 CL .....	9.000
Acqua Panna Mineral Water 75 CL .....	8.000
Sohat 33 CL / 1 L .....	3.000/7.000
Perrier 20 CL .....	5.000
Pepsi And Sodas .....	6.000
Fresh Orange Juice .....	7.000
Homemade Iced Tea .....	7.000

## VERMOUTH

	GLASS	CARAFE
Martini Rosso .....	13.000	130.000
Martini Gran Lusso .....	16.000	190.000
Martini Rubino .....	15.000	170.000
Martini Bianco .....	13.000	130.000
Martini Rosato .....	13.000	130.000
Cocchi Rosso .....	15.000	150.000
Cocchi Rosa .....	15.000	150.000
Carpano Antica Formula .....	16.000	170.000

## GIN

	GLASS	CARAFE
Del Professore .....	20.000	210.000
Del Professore à la Madame .....	20.000	210.000
Bombay Sapphire .....	15.000	150.000
Star of Bombay .....	16.000	190.000
Hendrick's .....	16.000	190.000
The Botanist .....	19.000	210.000

## SUGAR CANE SPIRITS

	GLASS	CARAFE
Bacardi 8 ANOS .....	16.000	190.000
Captain Morgan Spiced .....	15.000	150.000
Ron Zacapa 23 Y. ....	33.000	330.000

## COGNAC

	GLASS	CARAFE
Remy Martin V.S .....	19.000	220.000
Remy Martin V.S.O.P .....	22.000	320.000
Remy Martin X.O .....	48.000	580.000

## BOLLICINE SPARKLING BOTTLE

### ITALY

Astoria Lounge, Prosecco Extra Dry .....	70.000
Otello Nero di Lambrusco Rosso .....	70.000
Martini 1863 Prosecco Doc .....	70.000
Bisol- Valdobbiadene del fol. ....	99.000
Martini Rosé Spumante .....	75.000
Prosecco by the glass .....	16.000

### FRANCE

Vouette et Sorbée Blanc D'Argile .....	280.000
Laurent Perrier "Brut" .....	180.000
Laurent Perrier "Rosé" .....	330.000
Crémant d'Alsace "Brut" .....	95.000
Crémant de Bourgogne "Rosé" .....	115.000
Champagne by the glass .....	27.000

**BIANCHI WHITE WINE****BOTTLE****Italy**

Mastroberardino Greco Di Tufo, Campania 2016	110.000
Rapitala Bianco Terre Siciliane 2016	70.000
Titulus Verdicchio Classico, Marche 2017	85.000
Vistamare Toscana Igt Ca'Marcanda 2015	220.000
Gavi Dei Gavi "Etichetta Nera", La Scolca 2016	235.000
ALISIA, Pinot Grigio, DELLE VENEZIE	75.000
Gavi Di Gavi, Marchesi Di Barolo 2015	155.000

**France**

Pinot Blanc D. Mader 2018	75.000
Chablis Patrick Piuzeze, Coteau De Fontenay 2016	125.000
Chablis 1er Cru Montmains, Domaine Garnier et Fils	179.000
Mâcon, Verze, D.Leflaive 2016	150.000
Meursault en La Barre Domain Jobard	250.000
Puligny Montrachet 1er Cru Les Folatières, Sebastien Magnien 2015	360.000
Bourg. Hautes-Cotes de Beaune S.Magnien 2015 2015	99.000
Mâcon, Milly Lamartine 2015 Comte Lafon (1.5 L)	270.000
Mâcon, La roche Vineuse	110.000

**Lebanon**

Ksara Chardonnay	75.000
Château Kefraya	75.000
El Ixsir	110.000

**ROSATI ROSE WINE****BOTTLE****Italy**

Bardolini Chiaretto	65.000
Rapitala Rosato Terre Siciliane	75.000

**France**

Aix Rosé 2017	85.000
Château De Selle Coeur De Grain, Domain OTT 2015	230.000

**Lebanon**

Ksara Sunset	65.000
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**ROSSI RED WINE****BOTTLE****Italy**

Nero d'Avola Rapitala, Sicilla 2016	75.000
Frescobaldi, Chianti Rufina Riserva Nipozano, Toscana 2013	170.000
Produttori, del Barbaresco Rabaja 2007	325.000
Barolo Baudana Vajra 2009	250.000
Amarone Della Valpolicella Classico DOC 2012	270.000
Marchesi Di Barolo, Dolcetto D'Alba Madonna Di Como, Piemonte 2015	125.000
Marchesi Di Barolo, Barbera D'Alba Ruvie, Piemonte 2015	105.000
Sassicaia 2014	850.000

**France****BOURGOGNE ET CÔTES DU RHÔNE**

Bourgogne Hautes-Côtes De Beaune 'Vieilles Vignes', Magnien 2015	110.000
Nuits St Georges 1er Cru Les Chaines Carteaux, Domaine Henri Gouges 2013	220.000
Saint-Aubin 1er Cru Sous Roche Dumay	170.000
Saint-Joseph, Offerus 2014	130.000
Chambolle Musigny, Lécheneaut 2014	230.000
Vosne Romanée 1 <sup>er</sup> Cru, Les Beaux Monts, Clavelier 2008	450.000
Vosne Romanée 1 <sup>er</sup> Cru, Les Beaux Monts, Clavelier 2009	525.000
Chassagne-Montrachet, Henri Germain el Fil 2014	160.000
Côtes Du Rhône, Chave 2015	75.000
Chateau Neuf Du Pape 2013	189.000

**BORDEAUX**

Château Tour de Pez, Saint-Estèphe 2015	150.000
Château Giscours, Margaux 2012	470.000
Esprit Taillefer, Saint-Emilion 2015	85.000
Les Fiefs de Lagrange, Saint-Julien 2014	175.000
Château Beychevelle, Saint-Julien 2013	430.000
Lacoste Borie, Pauillac 2015	220.000
Château Regnac, Saint-Emilion 2015	125.000

**LEBANON**

Ksara Château	85.000
Kefraya Château	85.000
El Ixsir	140.000

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