

Appetito

trattoria

Mangia , bevi ,
e sii felice



Primi

Linguine ai Frutti di Mare 26 000 LBP

Linguine, mussels, shrimps, calamari, garlic, cherry tomatoes, pinch of hot peppers, tomato sauce

Gnocchi al Taleggio 23 000 LBP

Gnocchi with mushrooms, basil, taleggio, fresh cream sauce

Gnocchi alla Siciliana 24 000 LBP

Gnocchi baked in tomato sauce, eggplant, basil, parmesan, mozzarella cheese

Paccheri al Salmone 25 500 LBP

Paccheri, fresh salmon and dill in a creamy bisque sauce

Lasagna alla Bolognese 22 000 LBP

Homemade fresh pasta, a classic bolognese sauce, topped with béchamel sauce, mozzarella

Spaghetti ai Gamleri 26 500 LBP

Spaghetti, fresh shrimp cooked in bisque sauce

Tagliatelle al Formaggio di Capra 26 000 LBP

Tagliatelle, goat cheese, sundried tomato, olive, basil, truffle oil

Tagliatelle ai Funghi 30 000 LBP

Tagliatelle, pleurotes, parmesan, fresh cream and truffle oil

Tagliolini Cacio e Pepe al Tartufo 26 500 LBP

Tagliolini in butter sauce, parmesan, flavored with pepper-truffle oil

Penne con Ricotta e Spinaci 22 000 LBP

Penne, ricotta cheese, sautéed spinach, rosé sauce, parmesan

Ravioli al Formaggio di Capra 24 500 LBP

Homemade ravioli stuffed with goat cheese in cherry tomato sauce

Crespelle Ricotta e Spinaci 24 500 LBP

Rollled crepes filled with spinach and ricotta, baked in parmesan and cream sauce

Risotto ai Funghi Porcini 29 000 LBP

Risotto, porcini, pleurotes, parmesan, fresh cream and truffle oil

Risotto ai Gamleri 26 500 LBP

Risotto, shrimp, cherry tomato, and seafood bisque

Risotto Scamorza e Limone 23 000 LBP

Risotto, scamorza cheese, fresh cream, lemon zest, lemon juice

**Classic pasta dishes are also available*

Aglio olio e Peperoncino, Alfredo, Arrabbiata, Carbonara, Formaggio, Pesto, Pomodoro e Basilico, Ragu di Manzo alla Bolognese, Puttanesca

Secondi

Gamleri alla Griglia con Salsa Verde 39 500 LBP

Grilled shrimp, parsley garlic, oil

Filetto di Manzo alla Griglia 40 000 LBP

Tenderloin, pleurotes, baked baby potato, seasonal vegetables, green salad with fiorentina sauce

Salmone alla Griglia 41 000 LBP

Salmon, peas risotto, mint, lemon

Pollo ai Funghi 36 000 LBP

Chicken breast, pleurotes, herbs cream and sundried tomato sauce, baked baby potato, seasonal vegetables, green salad

Dolci

Tiramisu 10 000 LBP

Coffee flavored

Panna Cotta 10 000 LBP

Vanilla flavored with a coulis of wild berries

Fondente al Cioccolato 12 000 LBP

Baked to perfection and served with vanilla ice cream

Calzone al Cioccolato n 15 000 LBP

Dark chocolate, banana, nuts

Selezione di Gelati 13 000 LBP

Chocolate, vanilla and strawberry ice-cream scoop selection

Beverage



Soft Drinks

Pepsi (bottle) 5 000 LBP

7up (bottle) 5 000 LBP

Mirinda (bottle) 5 000 LBP

Diet pepsi (can) 5 000 LBP

Diet 7up (can) 5 000 LBP

Fresh orange juice 7 000 LBP

Fresh lemonade 7 000 LBP

Juices 5 000 LBP

Tonic water 5 500 LBP

Soda water 5 500 LBP

Ice tea peach 5 500 LBP

Red bull 7 500 LBP

Water

Small bottle 3 000 LBP

Big bottle 5 000 LBP

Sparkling water S 4 500 LBP

Sparkling water B 7 000 LBP

Beer

Almaza 6 000 LBP

Almaza light 6 000 LBP

Corona 9 500 LBP

Laziza (no alchl) 6 000 LBP

Hot Drinks

Espresso 5 000 LBP

Double espresso 7 000 LBP

Tea 5 000 LBP

White coffee 4 000 LBP

Cappuccino 7 000 LBP

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Zuppe

Pomodoro 9 000 LBP

Minestrone 9 000 LBP



Antipasti

Carpaccio di Manzo 24 000 LBP
Seared beef flavored with rosemary, rocca, parmesan shavings, lemon oil dressing

Classica Parmigiana di Melanzane 23 000 LBP
Oven baked eggplant, mozzarella, tomato sauce, parmesan

Bruschetta al Pomodoro 14 000 LBP
Bruschetta bread, cherry tomato on the side, basil, oregano, garlic and olive oil

Bruschetta di Bufala 21 000 LBP
Bruschetta bread, fresh mozzarella cheese, tomatoes, basil, garlic, oregano, olive oil

Scamorza e Speck al Forno **P** 21 500 LBP
Oven baked potato and speck rolls stuffed with scamorza cheese

Frittura di Mare 22 000 LBP
Deep fried fresh calamari, shrimp and zucchini, homemade sauce

Involttini di Melanzane **N** 21 000 LBP
Goat cheese, ricotta cheese, basil, sundried tomato wrapped in eggplant with arugula, cherry tomato, pesto sauce

Insalate

Calamari alla Griglia **N** 24 500 LBP
Mesclun, grilled calamari, cherry tomato, hazelnut, lemon oil dressing

Caprino e Barbabietola **N** 20 000 LBP
Mesclun, goat cheese, beetroot, pear, walnut, balsamic dressing

Gorgonzola e Mirtilli Rossi **N** 22 000 LBP
Wild spinach, mesclun, gorgonzola, berries, apple, walnuts, lemon oil dressing

Rucola e Parmigiano 16 500 LBP
Arugula, parmesan, cherry tomato, fresh mushroom with balsamic dressing

Siciliana 19 000 LBP
Arugula, fennel, fresh orange, olives, gorgonzola cheese, orange, balsamic dressing

Bresaola 26 000 LBP
Bresaola, arugula, parmesan with balsamic dressing

Patrizia **N** 17 500 LBP
Arugula, cherry tomatoes, hearts of palm, avocado, pine nuts, parmesan shavings, lemon oil dressing

Caprese **N** 27 000 LBP
Mozzarella, roasted tomatoes, arugula, pomegranate, pesto, balsamic dressing

Burrata **P** 35 000 LBP
Burrata, topped on toasted bread served with sautéed peaches, mesclun, parma ham

Contorni

Focaccia 8 500 LBP
Focaccia bread, garlic, rosemary, oregano

Funghi Saltati 14 000 LBP
Sautéed fresh pleurotes, truffle oil, parmesan

Funghi Trifolati 11 000 LBP
Sautéed fresh mushrooms, parsley, garlic, lemon juice

Patatine Tartufate con Parmigiano 10 000 LBP
French fries with truffle oil and parmesan

Maccheroni e Formaggio 13 000 LBP
Maccheroni in creamy mozzarella-parmesan sauce

Asparagi e Speck **P** 16 000 LBP
Baked asparagus rolled with speck and parmesan

Pizze

Margherita 17 000 LBP
Tomato sauce, mozzarella, basil

Caprina 30 000 LBP
Tomato sauce, mozzarella, goat cheese, sundried tomato, basil, truffle oil

Parma **P** 23 000 LBP
Tomato sauce, mozzarella, parma ham, parmesan

Gorgonzola **N** 24 000 LBP
Tomato sauce, mozzarella, gorgonzola, sundried tomato, walnuts, basil

Bresaola 28 500 LBP
Tomato sauce, mozzarella, bresaola, arugula, parmesan slices

Quattro Formaggi 26 000 LBP
Tomato sauce, mozzarella, taleggio, gorgonzola, parmesan

Quattro Stagioni **P** 24 000 LBP
Tomato sauce, mozzarella, mushrooms, prosciutto cotto, olives, artichokes

Peperoni **P** 23 500 LBP
Tomato sauce, mozzarella, pepperoni, salame sexondigliano, parmesan

Vegetariana 21 500 LBP
Tomato sauce, mozzarella, seasonal vegetables

Frutti di Mare 29 000 LBP
Tomato sauce, mozzarella, shrimp, calamari, mussel, roasted red pepper

Bufala **N** 28 000 LBP
Tomato sauce, mozzarella, cherry tomatoes, basil, oregano, pesto

Prosciutto e Funghi **P** 25 500 LBP
Tomato sauce, mozzarella, funghi, prosciutto cotto, basil, parmesan

Patate e Lardo **P** 26 000 LBP
Mozzarella, roasted garlic and potatoes, speck, goat cheese, caramelized onions

Acciughe 28 000 LBP
Tomato sauce, mozzarella, anchovies, capers, baby spinach