



BAR BITES

Olives	\$7
Roasted Pistacchio	\$10
Truffle Fries	\$15
Spicy Chicken Poppers	\$18
Fried Calamari	\$23
Prosciutto & Melone	\$23
Eggplant Parmigiana	\$23
Caesar Salad	\$22
<i>Add Chicken +\$6 Add Parma Ham +\$8 Add Prawn +\$8</i>	
Mussels in White Wine Sauce	\$24
Burrata Pesto & Pomodoro	\$28
Burrata San Daniele	\$28
Hokkaido Scallop	\$35
Beef Cube With Garlic Butter	\$35
Ham & Cheese Platter	\$38

PIZZA CICHETTI

Margherita	\$18
<i>Fresh tomato, Mozzarella, Basil</i>	
Vegetariana	\$19
<i>Mix Grill Vegetables</i>	
Tonno & Cipolla	\$20
<i>Tuna, Olives, Onion</i>	
Spianata Calabra	\$20
<i>Spicy Calabrian salami</i>	
Quattro formaggi	\$20
<i>Selection of 4 Italian malted cheese</i>	
Capricciosa	\$20
<i>Ham, Mushroom, Artichoke, olives</i>	
Chicken Plant Base	\$22
<i>Plant Base Chicken</i>	
Salmone & Ikura	\$24
<i>Italian Smoked Salmon with Ikura</i>	
Tartufo & Porcini	\$24
<i>Truffle mushroom & fresh truffle</i>	
Parma & Burrata	\$24
<i>San danielle Parma ham, parmigiano, Rocket salad, 100gr Burrata</i>	
Allo Scoglio	\$24
<i>Mix Fresh Sea Food</i>	

DESSERT

Panna Cotta	\$15
Traditional Tiramiu'	\$16





COCKTAILS

Mimosa / Bellini	\$18
Limoncello/ Campari/ Aperol Spritz	\$22
French 75	\$22
Caipirinha	\$20
<i>Cachaca 61 Rum, lime Juice</i>	
Tequila Sunrise	\$22
<i>Tequila, Orange Juice, grenadine Syrup</i>	
Daiqury	\$22
<i>Lime, White Rum, Triple Sec</i>	
Blue Hawajian	\$24
<i>Vodka, White rum, pineapple Juice, Blue Curacao</i>	
Blue Lagoon	\$24
<i>Vodka, Triple Sec, Blue Curacao, lime Juice, Sprite</i>	
Pina Colada	\$24
<i>Coconut Rum, Pineapple Juice, Cream</i>	
Negroni	\$25
<i>Gin, Sweet Vermouth, Campari</i>	
Long Island Iced Tea	\$26
<i>Vodka, Gin, Triple Sec, White Rum, Tequila, Lime Juice, Coke</i>	
Mai Tai	\$26
<i>White & Dark Rum, Triple Sec, Orange Juice, Pineapple Juice, grenadine Syrup</i>	
Singapore Sling	\$26
<i>Gin, Triple Sec, Benedectine Dom, Pineapple Juice, Lime Juice</i>	

BEER

Paulaner Lager (on tap)	\$15
Peroni	\$14
Menabrea Unfiltered	\$15

WHITE & SPARKLING

Zardetto Private Cuvee Brut	\$17/ \$90
2019, Tenuta Maccan, Pinot Grigio, Veneto	\$85
2018, d'Amico, Sauvignon Blanc, Terre di Ala, Umbria	\$95
2018, Produttori Di Manduria, Santa Gemma Chardonnay, Puglia	\$125

RED WINE

2018, Kris Pinot Noire, Sicily	\$90
2016, Canoso, Valpolicella Superiore DOC, Veneto	\$125
2016, Montresor, Amarone della Valpolicella Satinato, Veneto	\$150

SOFT DRINK

Sodas	\$7.50
Juices	\$9
Mineral Water	\$10
<i>Acqua Panna/ San Pellegrino (500ml)</i>	

Dial 6005 to place your order

