

Our Menu



APPETIZERS

MELANZANE ALLA PARMIGIANA

A savory Italian classic of fried eggplant, marinara sauce, melted mozzarella and parmigiano, baked to perfection.

BRUSCHETTA PIZZETTA

A delightful twist on classic bruschetta, this pizzetta features a crispy crust topped with cherry tomatoes, garlic, basil and a drizzle of olive oil.

SPINACH ARTICHOKE PIZZETTA

A creamy blend of spinach, tender artichokes and creamy parmigiana, covered with melted mozzarella served over a crispy crust pizzetta.

TRUFFLE FRIES

Crispy French fries tossed in our creamy truffle sauce and finished with a sprinkle of parmigiano for an indulgent, flavorful twist.

SALADS

INSALATA DI RUCOLA E PARMIGIANO

A fresh arugula salad with cherry tomatoes topped with parmigiano, walnuts, a drizzle of balsamic glaze, and a touch of olive oil – light, peppery and full of flavor.

INSALATA MISTA

A refreshing mix of seasonal greens, cherry tomatoes, cucumbers and red onions, tossed with a light lemon-olive oil dressing.

PANUZZO

MORTADELLA E BURRATA

A delightful combination of rich, creamy burrata, silky-smooth mortadella, pistachios, arugula and creamy balsamic.

MUFFALETTA

A hearty Italian sandwich stuffed with layers of marinated olives, salami, ham, mortadella, provolone and arugula.



CAFÉ DE PARIS

French-Italian fusion, featuring a juicy beef entrecôte, fresh arugula and melted mozzarella, topped with our rich Café de Paris sauce.

CHICKEN PARMIGIANO

Crispy, golden-breaded chicken breast topped with rich marinara sauce and arugula, finished with a sprinkle of parmigiano.

ANITPASTO

A delightful mix of savory eggplant sautéed with fragrant garlic, sauteed cherry tomatoes and herbs, arugula, pistachios and fresh mozzarella.

CAPRESE

Cherry tomatoes, creamy mozzarella, fragrant basil pesto, topped with arugula and drizzled with creamy balsamic.

PIZZA

ASK FOR OUR PIZZA BY THE SLICE!

MARGHERITA

A classic favorite featuring a perfectly thin crust topped with rich tomato sauce, fresh mozzarella and a sprinkle of fragrant basil.

CAPRICCIOSA

A savory blend of tender ham, fresh mushrooms, artichokes and olives, all layered over a rich tomato sauce and melted mozzarella.

TARTUFO

A luxurious pizza with a creamy truffle sauce, fresh mushrooms, melted mozzarella topped with arugula and parmigiano.

PEPPERONI

A classic favorite, topped with zesty pepperoni slices, melted mozzarella and a rich tomato sauce, topped with arugula.

QUATTRO FORMAGGI

A decadent blend of four cheeses—melted mozzarella, gorgonzola, parmigiano and goat cheese—melted to perfection on a crispy crust.

BRESAOLA

Thinly sliced, tender bresaola atop a base of tomato sauce, melted mozzarella, arugula, parmigiano and a drizzle of olive oil.



PESTO & GOAT CHEESE

A vibrant pizza topped with fragrant rich tomato sauce, pesto, goat cheese, fresh mozzarella, juicy cherry tomatoes and arugula.

VEGETARIAN

A colorful medley of fresh bell peppers, fresh mushrooms, zucchini, eggplant, olives and red onions, all atop a rich tomato sauce and melted mozzarella.

CALZONE

MARGHERITA

A classic favorite featuring a perfectly folded calzone filled with rich tomato sauce, fresh mozzarella and a sprinkle of fragrant basil.

HOT & WHITE

American-Italian fusion, featuring a juicy beef patty topped with melted cheddar and a hot, cheesy white spread, drizzled with smoky barbecue sauce.

SWISS MUSHROOM CHICKEN

A savory calzone stuffed with our mushroom sauce, juicy chicken breast, fresh mushrooms and a mix of melted mozzarella and swiss cheese.

PLATTERS

LASAGNA BOLOGNESE

A hearty Italian classic with layers of rich, bolognese meat sauce, creamy béchamel and pasta, all baked to perfection with melted mozzarella and parmigiano.

SPINACH LASAGNA

A lasagna made with layers of tender pasta, rich creamy spinach and herbs sauce, all baked to perfection with melted mozzarella and parmigiano.

PASTA MARINARA

A simple, flavorful pasta tossed in a zesty marinara sauce made from ripe tomatoes, garlic, and fresh herbs, topped with a sprinkle of parmigiano.

PASTA ALFREDO

A creamy pasta dish served in a rich, velvety white sauce made with sauteed fresh mushroom and parmigiano, creating a smooth and indulgent flavor.



PASTA ROSATELLA

A creamy, tangy combination of marinara and alfredo sauce, giving the pasta a smooth, pink velvety texture and a balanced flavor.

PASTA AL PESTO

Tender pasta tossed in a rich, fragrant creamy pesto sauce, served with parmigiano. Light, fresh and bursting with flavor.

DESSERT

TIRAMISU

A classic Italian dessert made with layers of coffee-soaked ladyfingers, rich mascarpone cream, and dusted with cocoa powder for a sweet, indulgent finish.

KNEFE CALZONE

Simple, knefe in a calzone, a fusion between the Lebanese and Italian cuisine, topped with angel hair, vanilla ice cream and drizzled with sugar syrup.

PANETTONE PERDUTO

French pain perdu, the Italian way, prepared with panettone, drizzled with amaretto infused caramel, topped with vanilla gelato.

DRINKS

SOFT DRINKS
ICE TEA
SPARKLING WATER
ORANGE SAN PELLEGRINO
ENERGY DRINK
WATER SMALL
RED WINE KSARA 50CL
WHITE WINE KSARA 50CL
ROSÉ WINE KSARA 50CL
ALMAZA
ALMAZA LIGHT

ADD-ONS

CHICKEN BREAST
SHRIMPS
BEEF
PEPPERONI
HAM
BRESAOLA
MORTADELLA
SALAMI
SALAD DRESSING
HOT & WHITE SAUCE
MUSHROOM SAUCE
TRUFFLE CREAM
CAFÉ DE PARIS SAUCE
CREAMY PESTO SAUCE
SPICY HONEY
MOZZARELLA
PARMIGIANO
GOAT CHEESE
GORGONZOLA
FRESH MUSHROOM

