



# M E N U



## S T A R T E R S

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HALLOUMI FRIES 5.00 

Specially marinated fried halloumi sticks  
Served with homemade Marinara sauce

MOZZARELLA STICKS 5.50 

Our classic melt-in-your-mouth mozzarella sticks  
Served with cocktail sauce

FRENCH FRIES 3.50 

Served with cocktail sauce

CRISPY CHICKEN STRIPS 6.00

Our signature breaded chicken strips  
Served with Maire Rose sauce

POTATO WEDGES 4.00 

Served with cocktail sauce



## S A L A D

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### ROCCA PARMESAN 6.50 ✓

Rocket leaves, cherry tomato, walnuts, fresh mushrooms, Parmesan cheese, lemon & olive oil dressing or balsamic vinegar dressing

### GREEK SALAD 6.50 ✓

Lettuce, cherry tomato, cucumber, onions, bell pepper, feta cheese & black olives, lemon & extra virgin olive oil dressing

### CLASSIC CAESAR 6.50

Lettuce, homemade Caesar dressing topped with wood-fired baked croutons, Parmesan cheese

### CHICKEN CAESAR 8.00 ✓

Lettuce, croutons, homemade Caesar dressing topped with wood-fired grilled marinated chicken breast & Parmesan cheese

### PIZZAIOLO SUPERFOOD 8.00 ✓

Rocket leaves, lettuce, grilled courgettes, feta cheese, Fresh mushroom, lentil, beetroot, dried cranberries, pumpkin seeds, chilli flakes, balsamic & extra virgin olive oil dressing



## P A S T A

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### LASAGNA BOLOGNESE 10.50

Wood-fired baked pasta sheets with our unique ragu sauce made from sautéed vegetables, ground beef and San Marzano tomato, creamy Béchamel sauce & a crusty Parmesan topping

### VEGETARIAN LASAGNA 9.50

Wood-fired baked Pasta sheets with our unique San Marzano tomato sauce, grilled zucchini, mushrooms and Italian herbs, creamy béchamel sauce & a crusty parmesan topping

### FETTUCCHINE POMODORO 8.00

San Marzano tomato sauce, fresh basil, extra virgin olive oil

### PENNE ARRABIATA 8.00

An Italian classic! penne with garlic, cherry tomato, fresh basil, chili & San Marzano tomato sauce

### FETTUCCHINE ALFREDO 10.50

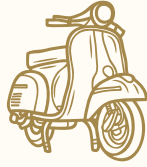
Fettuccine pasta cooked with homemade creamy chicken & mushroom sauce, sprinkled with Parmesan cheese

### FETTUCCHINE BOLOGNESE 10.50

Fettuccine pasta with our unique ragu, San Marzano tomato, fresh basil, Italian herbs, sprinkled with Parmesan cheese

### PENNE AL FORNO WITH CHICKEN 10.50

As traditional as it gets! wood-fired baked penne with chicken, mushroom, creamy béchamel sauce & crusty Parmesan topping



## W O O D F I R E D P I Z Z A

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Our authentic, hand-stretched pizzas are baked to perfection in our traditional wood-fired oven, we only use the finest Italian ingredients to create our wonderfully distinct flavours...

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### MARINARA 9.00

Italian crust, Marinara sauce, fresh garlic, cherry tomato, extra virgin olive oil, oregano, fresh basil leaves

### ITALIAN PIZZA BIANCA 9.00

Italian crust topped with mozzarella cheese, organic rosemary, garlic olive oil

### MARGARITA 10.00

San Marzano tomato sauce, mozzarella cheese, fresh basil

### PEPPERONI 12.00

San Marzano tomato sauce, mozzarella cheese, pepperoni

### SMOKED TURKEY 12.00

Italian crust, Pizzaiolo tomato sauce, mozzarella cheese, smoked turkey, fresh mushroom, black olive

### VEGETARIAN 12.00

Italian crust, Pizzaiolo tomato sauce, mozzarella cheese, green pepper, onion, fresh mushroom, cherry tomato, sweet corn, black olives

### SPICY SOUJOK 12.00

Italian crust, spicy tomato sauce, mozzarella cheese, spicy Lebanese sausages, cherry tomato, onion

### REAL GREEK 12.50

Italian crust, Pizzaiolo tomato sauce, mozzarella cheese, feta cheese, onion, tomato, green pepper, black olives



## W O O D F I R E D P I Z Z A

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### FRESH MUSHROOM 13.00 ✓

San Marzano tomato sauce, mozzarella cheese,  
fresh mushroom, Italian herbs

### PIZZAIOLO 14.00

Pizzaiolo tomato sauce, mozzarella cheese, pepperoni,  
smoked turkey, green pepper, mushrooms, sweet corn, black olives

### CHICKEN & MUSHROOM 14.00

Italian crust, Pizzaiolo tomato sauce, mozzarella cheese, specially  
marinated wood-fired grilled chicken breasts, fresh mushroom, extra  
virgin olive oil infused with garlic

### ITALIAN VEGGIE 12.00 ✓

Our special homemade crispy dough, San Marzano tomato sauce,  
mozzarella cheese, grilled eggplant, grilled zucchini,  
fresh mushrooms, Italian herbs

### LEBANESE 13.50 ✓

Italian crust, Pizzaiolo tomato sauce, mozzarella cheese,  
halloumi cheese, black olives, cherry tomato,  
fresh rocket leaves, extra virgin olive oil

### FOUR CHEESE 16.50 ✓

Italian crust, San Marzano tomato sauce, Mozzarella, Emmental,  
Gorgonzola, Parmesan cheese


### TUNA 14.50 ✓

Italian crust, San Marzano tomato sauce, mozzarella cheese,  
tuna, green pepper, onions, black olives



## C H E F ' S S P E C I A L


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WOOD-FIRED BAKED CAMEMBERT CHEESE 14.50   
Wood-fired baked camembert cheese with fresh garlic & organic rosemary, Served with homemade Italian breadsticks Grissini

## D E S S E R T S

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CHOCOLATE BANANA PIZZA 11.00   
Crispy crust topped, banana, Nutella and hazelnuts

MARSHMALLOW & CHOCOLATE PIZZA 11.00   
Crispy Italian crust hand-folded with Nutella and marshmallow

PANNA COTTA 3.95   
Our homemade silky panna made with fresh cream and Madagascan vanilla, topped with strawberry compote

## D R I N K S

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STILL WATER 0.5 L 0.75  
ICE TEA 2.00  
PEPSI 1.50  
DIET PEPSI 1.50  
7UP 1.50  
DIET 7UP 1.50  
MIRINDA 1.50  
SPARKLING WATER 250 ML 1.5  
FRESH LEMONADE 1.5  
FRESHLY SQUEEZED ORANGE JUICE 1.50  
  
ESPRESSO 1.50  
LEBANESE COFFEE 1.00  
  
LOCAL BEER 2.75  
HOMEMADE LIMONCELLO 3.00



## O R G A N I C   W I N E

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### CHÂTEAU KEFRAYA LES BRETÈCHES WHITE

Glass 4.00 - Bottle 14.00

With a nose of white flowers, Les Bretèches combines intense refreshing notes of exotic fruits & citrus on the palate

### CHÂTEAU KEFRAYA BLANC DE BLANCS WHITE

BOTTLE 18.00

Atypical trio of Viognier, Chardonnay and Muscat à Petits Grains reveals floral notes such as lily and acacia mingled with flavours of honey, apricot & mango

### CHÂTEAU KEFRAYA LES BRETÈCHES ROSÉ

GLASS 4.00   BOTTLE 14.00

A fresh and light wine, bearing a limpid and pale pink robe. This charming and pleasant rosé offers a nose of red fruits & citrus smoothly merging on the palate

### CHÂTEAU KEFRAYA MYST ROSÉ

Bottle 19.00

Glamorous Myst distinguishes itself by a bright pink robe. Aromas of the charming Lebanese Cinsaut reveal subtle floral nuances & notes of forest berries and litchi

### CHÂTEAU KEFRAYA LES BRETÈCHES RED

Glass 4.00 - Bottle 14.00

Les Bretèches is a quintessential Lebanese wine  
With a finely spiced nose of blackcurrant & cherry

### COTEAUX RED



Bottle 19.50

Born from a unique blend of Syrah, Marselan and Cabernet Franc, Coteaux reveals an intense nose of roasted coffee and vanilla. The wine is rich and smooth on the palate



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