



ANTIPASTI e INSALATE

BEEF CARPACCIO (D G)	7.000
Finely sliced Angus tenderloin, with pink pepper, rocket and sun-dried tomatoes, virgin olive oil, caper, parmesan, arugula, truffle crostini	
TARTARE DI TONNO E AVOCADO NEW	8.900
Tuna tartar, avocado, cucumber broth, lime, lumpfish caviar vinaigrette, mint oil	
ITALIAN FRITTO MISTO (G)	6.900
Deep-fried squid, shrimp and vegetables, tartar sauce and chili jam	
BURRATA (D) SIGNATURE	8.900
Creamy Burrata, marinated Baby tomato salad and basil pesto, baby arugula	
INSALATA DI GORGONZOLA (V D G) NEW	5.300
Assorted small young salad greens, cherry tomato, Gorgonzola cheese dressing, Medjool dates, candied walnut, and focaccia crisp	
MEDZO CAESAR SALAD (D G)	
Romaine, garlic croutons, parmesan, egg, anchovy	
CON POLLO with Chicken (D G)	7.500
CON GAMBERETTI with Shrimps (D G)	7.900
BRUSCHETTA CAPRESE (V D)	6.400
Grilled homemade focaccia, fresh mozzarella, tomato, pesto, balsamic reduction	

ZUPPE

ZUPPE DI PESCE SIGNATURE	4.200
Seafood broth infused with almond pesto, garlic focaccia bread (N G)	
MINISTRONE ALLA TOSCANA (V G)	3.800
Soup of fresh vegetables and beans, garlic focaccia bread	

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PASTA e RISOTTI

Gluten free option also available

RAVIOLI RICOTTA E SPINACI (V D G)	7.500
Stuffed homemade ravioli with spinach and ricotta in rich cream sauce	
PAPPARDELLE AI FUNGHI PORCINI (V D G)	6.900
Homemade Pappardelle pasta, porcini mushroom, lemon zest, black pepper, cream	
SPAGHETTI SALSA VERDE AND GAMBERI (N D G)	8.850
Spaghetti, shrimp, salsa verde, onion, tomato	
ANGUS ALLA BOLOGNESE (D G)	7.900
Angus beef ragu, tomato sauce, basil, parmesan Choice of pasta Spaghetti or Rigatoni	
AUTHENTIC ITALIAN LASAGNA (D G)	7.900
Beef ragu, besciamella sauce, buffalo mozzarella, parmesan	
CACIO E PEPE (V D G) NEW	6.300
Spaghetti with black pepper and Pecorino Romano	
LINGUINE ALLA VONGOLE (G)	6.800
Clams extra olive oil, chili garlic cherry tomato	
CASARECCE ALLA PUTTANESCA (V D G)	6.300
Cherry tomato, red chili, caper, olive, anchovy, parmesan, tomato sauce	
SPAGHETTI AGLIO E OLIO (V G)	6.300
Pasta in garlic and oil sauce, with chili flakes	
TAGLIATELLE CARBONARA (D G)	7.900
Beef bacon, Pecorino Romano, egg yolk	
PASTA OF THE DAY	7.100
Chefs special hand pasta	
ROCK LOBSTER RISOTTO (V D)	12.900
Enrich lobster cream, parmesan and basil	
PORCINI RISOTTO (V D)	7.900
Dehydrated porcini, parmesan and parsley	

• Pork bacon available upon request (P)



PIZZE del MEDZO

Gluten free option also available

MARGHERITA (V D G) 5.900

Tomato sauce, cherry tomato, basil, mozzarella

FRUTTI DI MARE (D G) 7.500

Shrimp, hamour, calamari, tomato sauce, mozzarella, rocket

PROSCIUTTO DI PARMA BIANCA (D G P) 7.900

Prosciutto ham, mozzarella, rocket, parmesan, cherry tomato

ITALY TO BAHRAIN (D G) 6.800

Lamb kofta, tomato sauce, mozzarella, tabbouleh

PEPPERONI (D G) 6.900

Beef pepperoni, black olive, sun-dried tomato, red bell pepper, mozzarella

VERDURE 6.200

Tomato sauce, mozzarella cheese, seasonal grilled vegetables, feta crumble

CAPRICCIOSA 7.400

Tomato mozzarella olives beef salami bell pepper mushroom artichoke

SECONDI PIATTI

PESCE IN CROSTA DI ERBE (D G) 14.800

Herb-crusteD hamour, asparagus gratin, cherry tomato confit, black olive, sage sauce and herbs oil extract

FILETTO DI SALMONE SCOTTATO IN PADELLA 15.200

Pan seared salmon fillet, grilled asparagus, garlic mashed potato and orange reduction sauce

COSTOLETTE DI AGNELLO IN CROSTA DI NOCCIOLE (N) NEW 15.200

Hazelnut crusted lamb chops, thyme and apple salsa serve with roasted artichoke and rocket



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BEEF TAGLIATA ALLA TOSCANA (D) **SIGNATURE** 17.500
Beef rib-eye, cherry tomato, rocket, parmesan, balsamic reduction

POLLO SCALOPPINI (D G) 8.500
Chicken breast, roasted potato, mushroom, bell pepper and rosemary sauce

POLLO MILANESE (D) 8.400
Chicken with lemon cream sauce, garlic mashed potato

DOLCI

TIRAMISU (V D G A) **SIGNATURE** 3.000
Mascarpone cheese, lady finger, espresso and amaretto

PANNA COTTA (V D G) 2.600
Espresso syrup, pistachio wafer

TORTINO DI CIOCCOLATO CON CUORE FONDENTE 3.200
Chocolate molten cake, with vanilla ice cream

ICE CREAM AND SORBET (V N D G) 3.000
Served with berries

Vanilla (V D)

Caramel praline (V N D)

Chocolate (V D)

Pistachio (V N D)

Coffee (V D)

Raspberry sorbet (V)

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BEVERAGES

WHITE WINE

770 MILES, CHARDONNAY, UNITED STATES

Clean and crispy, with ripe tropical fruit and citric flavors.

By glass 4.200
By bottle 21.000

VARIETALS CALVET, SAUVIGNON BLANC, FRANCE

Dry, refreshing and lively wine reveals an intense nose with notes of citrus and exotic fruits

By glass 4.800
By bottle 24.000

GIORGIO & GIANNI PINOT GRIGIO, ITALY

Pinot Grigio. Fresh, bright citrus flavors, balanced with stone fruit sweetness.

By glass 4.200
By bottle 26.200

VILLA ANTINORI TOSCANA BIANCO, ITALY

Pinot Grigio. Elegant and classy in aromas. Notes of pineapple and peach with hints of white flower.

By bottle 38.800

RED WINE

770 MILES, CABERNET SAUVIGNON, CALIFORNIA

Ruby red color, intense and limpid. On the nose, notes of ripe red fruit and cherry.

By glass 4.900
By bottle 24.500

RUFINO CHIANTI DOCG, ITALY

Sangiovese. Dry, harmonious, well-balanced, slightly tannic and fresh.

By glass 6.500
By bottle 38.800

GIORGIO & GIANNI NEGRO AMAROSALENTO, ITALY

Luminous red ruby color with an intense elegant and fruity nose of blueberry, hibiscus and sage. The mouthful is smooth with a nutty almond finish.

By glass 4.200
By bottle 26.200

ZONIN VALPOLICELLA CLASSICO DOC, ITALY

A blend of Corvina, Molinara, and Rondinella, aged moderate to long period with pronounced mouthfeel and texture. Accompanied with multi-cuisine preparations.

By bottle 32.000

ROSE WINE

BOTTEGA PINOT GRIGIO, ROSE

Fruity aromas with hints of red berries and floral notes.

By glass 6.500
By bottle 25.900

770 MILES, ZINFANDEL, CALIFORNIA

Soft fruity rose with juicy strawberry and melon fruit, delicate medium sweet finish.

By glass 4.500
By bottle 22.000

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SPARKLING WINE

PROSECCO, VOGA

Very well-balanced and appealing with fresh, and bright citrus flavors, balanced with stone fruit sweetness.

By glass 5.800
By bottle 26.200

BEERS

PERONI

4.800

AMSTEL LIGHT

4.500

HEINEKEN

4.500

CORONA

4.800

BUDWEISER

4.300

BIRRA MORETTI

4.500

DIGESTIVO

LIMONCELLO

4.400

GRAPPA

4.500

CAMPARI

4.200

AFFOGATO

5.000

COCKTAILS

NEGRONI

Campari, gin, vermouth Rosso

5.800

BELLINI

Sparkling wine, peach puree, lemon juice, peach snaps, soda

8.500

APEROL SPRITZ

Aperol, sparkling wine, soda

7.400

SOFT DRINKS

COKE

2.600

DIET COKE

2.600

SPRITE

2.600

FANTA

2.600

GINGER ALE

2.600

SODA

2.600

TONIC

2.600

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JUICE AND WATER

FRESH JUICES 3.800

Orange / Pineapple / Carrot / Lemon with Mint

CHILLED JUICES 3.200

Apple / Tomato / Cranberry

WATER

AQUA PANNA Large 3.600

Small 2.500

SAN PELLEGRINO Large 3.600

Small 2.500

COFFEE SELECTION

ESPRESSO 3.000

AMERICAN COFFEE 3.000

TURKISH COFFEE 3.600

DOUBLE ESPRESSO 3.600

CAPPUCCINO 3.600

CAFFÈ LATTE 3.600

TEA SELECTION

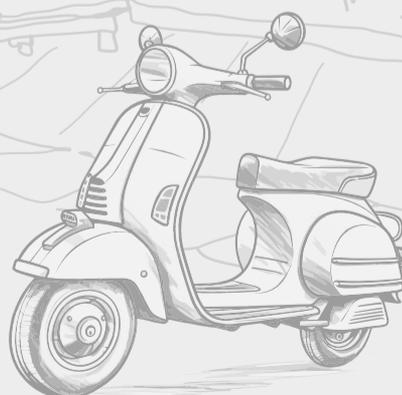
ENGLISH BREAKFAST 3.200

GREEN 3.200

CHAMOMILE 3.200

EARL GREY 3.200

PEPPERMINT 3.200



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