

START & SHARE

FRITTURA DI PESCE	10.00
Deep fried calamari, prawns served with lemon	
AFFETTATO MISTO 🐾	10.00
Prosciutto di Parma, Culatello di Zibello, Salame Felino	
TAGLIERE DI FORMAGGI 🌿	10.00
Selection of Italian cheeses, dried fruits, nuts, honey, apple mostarda	
PINSA BOSCAIOLA 🌿 🍷	10.00
Truffle cream, Taleggio cheese, porcini mushrooms, rucola	
BRESAOLA	12.00
Beef Bresaola, rucola, Grana Padano shaving, lemon dressing	

Antipasti

INSALATA MISTA 🌿 🍷	5.00
Mixed organic greens, asparagus, radish, baby cucumber, carrot, cherry tomatoes, lemon dressing	
CARPACCIO DI ANATRA	7.00
Smoked duck carpaccio, fennel salad, green apple mostarda	
INSALATA DI AVOCADO, RUCOLA E POMODORO 🌿 🍷	7.00
Rucola, avocado, tomato, olives, endive, shaved parmesan, lemon dressing	
ASPARAGI ALLA MILANESE 🌿	9.00
Sautéed green asparagus, poached eggs, truffle oil, Grana Padano fondue	
BUTON DE PAIAS 🍷	9.00
Veal sausages cooked in tomato sauce, porcini mushrooms, grilled polenta	
BURRATA 🌿	11.00
Burrata cheese, marinated tomato, olives, rucola, toasted ciabatta	

Zuppe

MINISTRONE ALLA MILANESE 🌿 🍷	5.00
Traditional minestrone soup with "Borlotti" beans	
BRODETTO DELL'ADRIATICO	9.00
Traditional seafood soup from the region of Emilia Romagna	

Pasta

TORTELLI AL PROVOLONE 🌿	10.00
"Tortelli" stuffed with Provolone cheese and honey served in sage butter	
CASONCELLI AL BURRO E SALVIA 🍷	10.00
"Casoncelli" stuffed with slow cooked beef, potato and Swiss chard	
MALTAGLIATI VERDI AL RAGU DI VITELLO	11.00
Spinach "Maltagliati" served with veal ragout	
GNOCCHI ALLA SORRENTINA 🌿	11.00
Potato gnocchi, tomato sauce, basil, buffalo mozzarella, Grana Padano	
LASAGNA ALLA BOLOGNESE	12.00
Baked beef Bolognese lasagna served with tomato sauce	
SPAGHETTI INTEGRALI AI FRUTTI DI MARE 🍷	14.00
Whole wheat spaghetti, prawns, mussels, calamari, cherry tomatoes	

Risotti

RISOTTO AI FUNGHI PORCINI 🌿	12.00
Porcini mushroom risotto	
RISOTTO ALLA MILANESE 🍷	12.00
Traditional saffron risotto with roasted bone marrow	
RISOTTO CON ASPARAGI E ARAGOSTA	16.00
Asparagus and lobster risotto	

Pizza

PIZZA MARGHERITA 🌿	9.00
Tomato sauce, buffalo mozzarella, basil	
PIZZA DIAVOLA	11.00
Tomato sauce, mozzarella, spicy beef salami	
PIZZA CON BRESAOLA E BURRATA	14.00
Tomato sauce, burrata, beef bresaola, rucola, cherry tomatoes	

Secondi

MANICOTTO ALLA PIACENTINA 🌿	12.00
Baked "Manicotto" stuffed with spinach and ricotta, béchamel, tomato sauce, parmesan	
COSCIOTTI DI POLLO ALLA DIAVOLA 🍷	12.00
Roasted boneless chicken leg marinated with lemon and chili, mashed potato, sautéed kale	
COTOLETTA ALLA MILANESE 🍷	18.00
Traditional veal Milanese, roasted potatoes, rucola salad	
OSSOBUCO ALLA MILANESE 🍷	22.00
Slow cooked veal "Ossobuco" Milano style, saffron risotto, "Cremolata"	
TAGLIATA DI MANZO ALLA GRIGLIA	22.00
Grilled Australian flank steak, rucola, shaved parmesan, grilled vegetables	
LOMBATINA DI AGNELLO ALLA GRIGLIA	24.00
Grilled lamb loin, artichoke puree, balsamic shallots	
FILETTI DI BRANZINO AL CARTOCCIO 🍷	20.00
Baked seabass fillet "Cartoccio" together with potatoes and cherry tomatoes	

TO SHARE

FIorentina di Manzo Alla Griglia (For 2 pers.)	75.00
Australian T-bone steak with sides of roasted mushrooms, grilled vegetables, mashed potato	
MERLUZZO ALLA GRIGLIA (For 2 pers.)	56.00
Cod fish fillet with sides of sautéed spinach, steamed parsley potatoes, "Salmoriglio" sauce	

Dessert

SORBETTO AL LIMONE 🍷 🌿	4.00
Lemon sorbet with limoncello	
CREMOSO AL CIOCCOLATO 🌿	6.00
Chocolate "Cremoso", mix berries, vanilla sauce	
SEMIFREDDO 🌿	6.00
Hazelnut Semifreddo, "Baci di Dama", chocolate sauce	
TIRAMISÚ CLASSICO 🍷 🌿	7.00
Classic tiramisú	
MILLEFOGLIE CON PERE ALLA GRAPPA 🍷 🌿	7.00
Pear flambé with grappa, puff pastry, Chantilly cream	

Tea & Coffee

ESPRESSO	4.50
RISTRETTO	4.50
MACCHIATO	4.50
CAPPUCCINO	4.50
SIGNATURE ITALIAN PRESS COFFEE	7.50
LOOSE LEAF TEA	4.50



Signature Dish



Vegetarian



Contains Pork



Contains Alcohol



Healthy Option

All prices are in Jordanian dinar and subject to applicable taxes