

Food Menu

ANTIPASTI

(Starters) **Ksh.**

Fritto Misto 🦐 2000
A classic Italian mix of lightly battered and fried calamari, zucchini, and prawns. Crispy and golden.

Burrata 🌿 🥛 1600
Creamy burrata with burst cherry tomatoes and a drizzle of aged balsamic.

Manzo Tonnato 🐟 1500
Thinly sliced beef served with a classic tuna and caper sauce.

Parmigiana di Melanzane 🌿 🥛 1300
Layers of roasted eggplant, tomato sauce, mozzarella, and Parmigiano, baked until golden.

Mozzarella en Carrozza 🥛 🍞 🌿 1200
Golden fried mozzarella with a crispy breadcrumb crust, served with a classic marinara dipping sauce.

INSALATA

(Salads)

Bresaola Carpaccio 🥛 1900
Thinly sliced air-dried beef with peppery rocket, Grana Padano shavings, lemon, and a balsamic drizzle.

Cesare con Pollo 🥛 🐔 1600
Grilled chicken over crisp romaine lettuce with house Caesar dressing, Parmesan shavings, and croutons.

PRIMI

(First Course)

Risotto di Mare 🦐 2200
Creamy Arborio rice with prawns, calamari, and mussels in a rich simmered tomato base.

Risotto di Funghi 🌿 🥛 2000
Creamy Arborio rice with a medley of wild mushrooms, finished with aged Parmigiano.

PRIMI

(First Course) **Ksh.**

Calamarata allo Scoglio 🦐 2000
Ring-shaped pasta with shrimp, squid, mussels, and cherry tomatoes in a light tomato and basil sauce.

Ravioli di Zucca 🌿 🥛 1800
Handmade butternut squash ravioli tossed in brown butter and fresh sage.

Lasagna al Forno 🥛 1800
A generous layered lasagna with slow-cooked beef ragu, creamy besciamella, and a swirl of pesto.

Bucatini Amatriciana 🥛 🐷 1800
Thick hollow pasta in a tomato sauce with cured pork cheek, red onion, Pecorino, and a touch of chilli.

Rigatoni Carbonara 🥛 🐷 🍳 1800
Rigatoni with a creamy sauce of egg, cured pork cheek, and Pecorino Romano.

Risotto all'onda 🌿 🥛 1600
A fragrant, wave-textured risotto with saffron, cumin, dried chilli, coriander, black pepper, and Grana Padano.

Tagliatelle Bolognese 🥛 1500
Tagliatelle with a slow-cooked beef ragu finished with milk and Parmigiano.

Chitarra Cacio e Pepe 🌿 🥛 1500
Square-cut pasta tossed in a silky sauce of Pecorino Romano and cracked black pepper.

Spaghetti Pomodoro 🌿 🥛 1300
Spaghetti in a light marinara sauce with fresh basil. A timeless Italian classic.

PIZZE

(Traditional wood-fired pizzas, made with 72-hour prefermented dough)

Bomba Calabrese 🥛 🐷 2200
Mozzarella and spicy 'Nduja sausage, finished with hot honey for a fiery, sweet kick.

Piccante Salami 🥛 🐷 2000
Tomato sauce, mozzarella, and spicy salami with a basil finish.

PIZZE

(Traditional wood-fired pizzas, made with 72-hour prefermented dough) **Ksh.**

Genovese Napoletana 🥛 2000
Mozzarella topped with a slow-cooked beef and onion ragu, finished with Pecorino and black pepper.

Bianca al Tartufo 🌿 🥛 1800
A white pizza with no tomato sauce — just earthy truffle and sharp Pecorino for a rich, indulgent bite.

Spinaci e Ricotta 🌿 🥛 1600
White pizza topped with creamy ricotta and wilted spinach.

Margherita 🌿 🥛 1400
Classic tomato sauce, fresh mozzarella, and basil on a light, airy crust.

PESCE e CARNE

(Fish and Meat)

Bistecca alla Fiorentina "For Two" 6000
A thick-cut T-bone steak grilled over high heat with rosemary and sea salt, served with fingerling potatoes and wilted spinach.

Gamberi alla Griglia 🦐 3000
Grilled prawns served as part of a mixed grill. Fresh, light, and simply seasoned.

Dentice al Cartoccio 🐟 2800
Red snapper baked in parchment with olives, potatoes, and lemon.

Porchetta di Ariccia 🐷 2800
Slow-roasted crispy pork with fennel, red onion, and citrus, served alongside a fresh panzanella salad.

Pollo alla Cacciatora Romana 🥛 🐔 2600
Braised chicken in a Roman hunter's sauce with garlic, anchovy, mushrooms, and baby potatoes.

Polpette Grande 🥛 2400
A large, slow-cooked meatball served with olive oil smashed potatoes and broccolini.

