

Food Menu

ANTIPASTI

(Starters)

	Ksh.
Fritto Misto 🐠 🌿 A classic Italian mix of lightly battered and fried calamari, zucchini, and prawns. Crispy and golden.	2000
Burrata 🌿 🥛 Creamy burrata with burst cherry tomatoes and a drizzle of aged balsamic.	1600
Manzo Tonnato 🐟 Thinly sliced beef served with a classic tuna and caper sauce.	1500
Parmigiana di Melanzane 🌿 🥛 🌿 Layers of roasted eggplant, tomato sauce, mozzarella, and Parmigiano, baked until golden.	1300
Mozzarella en Carrozza 🌿 🥛 🌿 Golden fried mozzarella with a crispy breadcrumb crust, served with a classic marinara dipping sauce.	1200
'Nduja Arancini 🐷 🥛 🌿 Crispy fried rice ball filled with spicy Calabrian 'Nduja sausage and melted mozzarella.	1100
Tartufo Arancini 🌿 🥛 🌿 Fried rice ball with a luxurious black truffle and Fontina cheese filling.	1000

INSALATA & ZUPPE

(Salads & Soups)

Bresaola Carpaccio 🥛 Thinly sliced air-dried beef with peppery rocket, Grana Padano shavings, lemon, and a balsamic drizzle.	1900
Prosciutto e Melone 🐷 🥒 Paper-thin ribbons of Prosciutto di Parma, sweet melon, wild arugula, Red pepper flakes, dried herbs, caramelized hazelnuts, light glaze of aged modena balsamic.	1800
Cesare con Pollo 🐟 🥛 🌿 Grilled chicken over crisp romaine lettuce with house Caesar dressing, Parmesan shavings, and croutons.	1600
Vellutata di Funghi 🌿 🥛 Wild forest mushroom soup, roasted shallots, fresh thyme, crispy croutons, and a drizzle of black truffle oil.	1100
Cannellini Bean Vellutata 🌿 🥛 Creamy Emulsion of slow-simmered Tuscan cannellini beans, roasted garlic, salsa verde.	900

PRIMI

(First Course)

Calamarata allo Scoglio 🐠 🌿 Ring-shaped pasta with shrimp, squid, mussels, and cherry tomatoes in a light tomato and basil sauce.	2000
Risotto di Funghi 🌿 🥛 Creamy Arborio rice with a medley of wild mushrooms, finished with aged Parmigiano.	2000
Ricotta Ravioli Alla Nonna 🌿 🥛 🌿 ("Grandma's Ricotta Ravioli") Delicate handmade ravioli filled with creamy ricotta cheese, spinach & Parmesan, gently tossed in a rich tomato and basil sauce, melted butter, fresh herbs, sprinkle of Pecorino	2000
Rigatoni Carbonara 🌿 🐷 🥛 Rigatoni with a creamy sauce of egg, cured pork cheek, and Pecorino Romano.	1800
Linguine Alle Vongole 🐠 🌿 Artisanal linguine tossed with fresh sea clams, bruised garlic, fiery bird's eye chili, white wine, flat-leaf parsley	1800
Lasagna al Forno 🌿 🥛 A generous layered lasagna with slow-cooked beef ragu, creamy besciamella, and a swirl of pesto.	1800
Bucatini Amatriciana 🌿 🐷 🥛 Thick hollow pasta in a tomato sauce with cured pork cheek, red onion, Pecorino, and a touch of chilli.	1800
Ravioli di Zucca 🌿 🥛 🌿 Handmade butternut squash ravioli tossed in brown butter and fresh sage.	1800
Fettuccine ai Funghi e Tartufo 🌿 🥛 🌿 Handmade fettuccine, wild mushrooms, white truffle paste, masacaprone Parmigiano- Reggiano, cold-pressed extra virgin olive oil	1700
Pappardelle al Pesto 🌿 🥛 🌿 Wide ribbons of hand-rolled egg pasta, Genovese pesto., aged pecorino, cherry tomatoes, fresh basil, Crowned with a creamy stracciatella	1600
Tagliatelle Bolognese 🥛 🌿 Tagliatelle with a slow-cooked beef ragu finished with milk and Parmigiano.	1500
Chitarra Cacio e Pepe 🌿 🥛 🌿 Square-cut pasta tossed in a silky sauce of Pecorino Romano and cracked black pepper.	1500

PIZZE

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

	Ksh.
Pizza ai Frutti di Mare 🐠 🥛 🌿 Tomato base with mozzarella, calamari, shrimp, mussels, finished with garlic, parsley	2200
Piccante Salami 🐷 🥛 🌿 Tomato sauce, mozzarella, and spicy salami with a basil finish.	2000
Genovese Napoletana 🥛 🌿 Mozzarella topped with a slow-cooked beef and onion ragu, finished with Pecorino and black pepper.	2000
Bianca al Tartufo 🌿 🥛 🌿 A white pizza with no tomato sauce - just earthy truffle and sharp Pecorino for a rich, indulgent bite.	1800
Ortolona (The Garden Masterpiece) 🌿 🥛 Roasted cherry tomatoes, mozzarella cheese, zucchini, eggplant, bell peppers, artichokes, asparagus, Red onion, basil	1800
Margherita 🌿 🥛 🌿 Classic tomato sauce, fresh mozzarella, and basil on a light, airy crust.	1400

PESCE e CARNE

(Fish and Meat)

Bistecca alla Fiorentina A thick-cut T-bone steak grilled over high heat with rosemary and sea salt, served with fingerling potatoes and wilted spinach.	6000
Tagliata di Manzo 🥛 Charcoal grilled beef tenderloin, wild arugula, parmigiano - Reggiano, cracked pepper, Balsamic-rosemary glaze.	3600
Lamb Scottadito Flash-grilled, prime, locally sourced lamb rib chops, marinated in wild rosemary, garlic, cracked black pepper, Reduced jus, smashed roasted sea-salt fingerling potatoes.	3500
Gamberi alla Griglia 🐟 Grilled prawns served as part of a mixed grill. Fresh, light, and simply seasoned.	3000
Dentice al Cartoccio 🐟 Red snapper baked in parchment with olives, potatoes, and lemon.	2800
Porchetta di Ariccia 🐷 🌿 Slow-roasted crispy pork with fennel, red onion, and citrus, served alongside a fresh panzanella salad.	2800
Pollo alla Cacciatora Romana 🐟 Braised chicken in a Roman hunter's sauce with garlic, anchovy, mushrooms, and baby potatoes.	2600