









# THEFOOD

## BOUTIQUE

powered by Novis

## ANTIPASTI/STARTERS

 <b>A1 Affettati misti con gnocco fritto</b> Mixed sliced hams with fried dough	790	 <b>A4 Prosciutto e papaia o frutta di stagione</b> Sliced Parma ham with papaya or seasonal fruit	590
 <b>A2 Bruschetta al pesto</b> Home-made basil pesto, tomatoes, and melted mozzarella on toasted bread	320	 <b>A5 Verdure in tempura</b> Tempura fried vegetables accompanied with our house chilli pink dip (ask for vegan dip option)	290
 <b>A3 Formaggi misti</b> Mixed cheese platter served with crackers	590	 <b>A6 Focaccia rosmarino</b> Olive oil and rosemary focaccia	290

## PASTA

 <b>B1 Pappardelle salsiccia e funghi porcini</b> Large home-made fettuccine with Porcini mushrooms and sausage (ask without sausage for vegetarian option)	590	 <b>B7 Fusilli con calamari e pomodori</b> Corkscrew-shaped pasta with calamari strips and tomatoes sautéed in herbs flavoured olive oil and coated with a cream of white beans	590
 <b>B2 Risotto alle melanzane</b> Italian rice (risotto) with cheese, grilled eggplant and a scent of basil	780	<b>B8 Tortellini ripieni di pollo con panna e funghi</b> Chicken-stuffed ring-shaped pasta in a cream sauce with button mushroom	490
 <b>B3 Ravioli al ripieno di formaggio con salsa al tartufo</b> Cheese stuffed ravioli in truffle sauce	590	 <b>B9 Spaghetti al pomodoro</b> Spaghetti with home-made tomato sauce	320
 <b>B4 Spaghetti ai gamberi e zenzero</b> Spaghetti in shrimp ginger tomato sauce	870	 <b>B10 Pasta al forno</b> Oven-baked pasta with cheese, beef meatballs and home-made tomato sauce (ask without meatballs for vegetarian option)	490
<b>B5 Ravioli mezzaluna ripieni di vitello allo zafferano</b> Half-moon shaped ravioli, stuffed with minced veal in a saffron cream	690	<b>B11 Lasagne</b> An Italian timeless masterpiece: oven-baked layers of home-made pasta with ground beef, tomato sauce, béchamel and Parmigiano cheese	490
 <b>B6 Gnocchi pesto e pancetta</b> Home-made potato dumplings with basil pesto and diced Italian bacon (ask for vegetarian and vegan options)	590		

## CARNI e PESCE / MEAT, CHICKEN and FISH






<b>C1 Ossobuco alla Milanese</b> A delicacy from Milan: marrowbone seasoned with gremolata (a lime zest and garlic mix)	890	<b>C4 Filetto di pesce alla livornese</b> Braised lake fish fillet with tomatoes, onions, black olives, capers and olives	990
<b>C2 Involtoni di pollo al formaggio</b> Rolled chicken breast stuffed with spinach and cheese	890	<b>C5 Petto di pollo alla parmigiana</b> AKA Chicken Parm: breaded chicken on a bed of tagliatelle in oregano flavoured tomato sauce, topped with melted mozzarella	890
<b>C3 Filetto di pesce impanato alla salvia</b> Deep-fried sage-breaded fillet of lake fish, marinated in olive oil and lemon	990	<b>C6 Scaloppine alla pizzaiola</b> Beef scallops sautéed in garlic infused oil and braised in a caper and oregano tomato sauce	990

Meats and fish are served with your choice of mashed potatoes, sautéed seasonal vegetables or green salad

Vegetarian  | Vegan  | Seafood  | Pork 





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## PIZZA






 <b>D1 Margherita</b> Tomato and mozzarella	390	 <b>D10 Quattro stagioni</b> Mozzarella, tomato, cooked ham, black olives, artichoke, and mushroom	690
 <b>D2 Marinara</b> Tomato sauce and garlic	320	 <b>D11 Vegetariana</b> Tomato, mozzarella, grilled seasonal vegetables and onion	350
<b>D3 Napoletana</b> Tomato, mozzarella, anchovies, capers, green olives and oregano	490	 <b>D12 Vegana</b> Tomato, grilled seasonal vegetables and onion	320
 <b>D4 Salame</b> Tomato, mozzarella and salame	690	<b>D13 Focaccia gourmet</b> Salmon, cream cheese and avocado	690
<b>D5 Tonno e cipolla</b> Tomato, mozzarella, tuna and onion	590	 <b>D14 Focaccia mortadella</b> Black olive paste and mortadella	690
<b>D6 Porcini</b> Tomato, mozzarella and porcini mushrooms	590	<b>Extra toppings</b> Pineapple/Mango/Fruit	90
<b>D7 Gamberi e zucchini</b> Tomato, mozzarella, shrimps and zucchini	690	Anchovies / Tuna / Capers / Mozzarella / Chicken / Sausage / Corn / Mushrooms / Olives	210
 <b>D8 Golosa</b> Tomato, mozzarella, Parma ham and rucola	690	Imported Hams and Cheese	290
 <b>D9 Carbonara</b> Mozzarella, Parmigiano cheese, pancetta (Italian bacon) and egg	690	Salmon	310

**All pizzas can be made vegetarian/vegan; replace pork with beef/chicken. Please ask your waiter**

## INSALATE e CONTORNI / SALADS and SIDE DISHES

 <b>F1 Energia 320</b> Quinoa, tomato, spinach, cucumber and avocado with basil dressing	 <b>F2 Stuzzicante 320</b> Green salad, apple, tomato, celery and Parmigiano cheese shavings with peanut dressing	 <b>F3 Avocado 290</b> Avocado, cucumber, tomato and white onion with cumin-based dressing	<b>F4 Cesarina 320</b> Green salad, grilled chicken, Parmigiano cheese, shavings and croutons with our Cesarina dressing	 <b>F5 Patatine Fritte 120</b> French fries
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## PANINI, TOAST and SALADS

 <b>E1 Signora</b> Cooked ham, mozzarella, tomato, lettuce on a home-made mustard spread	490	<b>E4 Buonissimo</b> Chicken breaded cutlet, tomato, lettuce on our spicy mayo spread	450
 <b>E2 Pascià</b> Parma ham, gouda cheese and black olive paste	490	 <b>E5 Classic</b> Cooked ham and provolone cheese with a mayo spread	490
 <b>E3 Vegetariano</b> Grilled zucchini, roasted tomato and braised onion on a base of thyme infused cream cheese and home-made basil pesto	290	 <b>E6 House toast</b> Cooked ham, provolone cheese and tomato on a home-made tuna-mayo spread	490

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## DOLCI/DESSERTS

<b>H1 Tiramisù 2.0</b> Traditional taste with a contemporary twist tiramisù: a coffee brunoise layered with chocolate crumble	290	<b>H5 Appeticious</b> Apple and cinnamon tart on a cookie-date base	290
<b>H2 Profiteroles</b> A classic Italian dessert with custard cream bignès covered in a chocolate mousse served in a glass chalice	290	<b>H6 Strawberry Tiramisù</b> A three-layered strawberry-based pudding with a diplomatic custard cream, topped with fresh strawberries, white namelaka and crumbled meringue	290
<b>H3 Strawberry and Cream Meringue</b> Meringue topped with honey, lime zest, bananas and whipped cream	290	<b>H7 Chocolate Trail</b> A chocolate-based dessert, with peanut-chocolate covered ice cream bites	290
<b>H4 Chocolate Calzone</b> A sweet calzone stuffed with chocolate... with a side of seasonal fruit	290	<b>H8 Fruit Salad</b> Seasonal fruit salad	190



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## VINO e BIRRA/WINES and BEERS

### House Wine - Dry RED, Dry WHITE, Medium Sweet RED or WHITE or ROSÉ

Glass	210
Carafe 250ml	420
Carafe 500 ml	700
Carafe 750 ml	1050
Prosecco by the glass	590

### RED Wines - Bottles 750 ml (unless otherwise stated)

Merti terroir Awash wine vineyard GEBETA Syrah Red	850
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Acacia Dry Red	815
Acacia Red Medium Sweet	870
Rift Valley Merlot	1050
Rift Valley Syrah	1050
Rift Valley Cabernet	1050
Rift Valley Red Prestige	1085
Bayede The Prince Merlot	1975
Bayede The Prince Cabernet Sauvignon	1490
Bayede The Prince Pinotage	1490
Bottega Cabernet Sauvignon Trevenezie	3500
Bottega Merlot Trevenezie	2950

### WHITE Wines - Bottles 750 ml

Merti terroir Awash wine vineyard GEBETA Chenin Blanc	850
Rift Valley Chardonnay	1050
Rift Valley White Prestige	1085
Ca' Bolani Pinto Grigio Dry White	2980
Antica Natura Sweet White	1900
Zonin Prosecco	1980
Zonin Prosecco ICE	4650

### ROSÉ Wines - Bottles 750 ml

Merti terroir Awash wine vineyard GEBETA Syrah-Grenache rosé wine 750ml	850
Acacia Rosé Medium Sweet	870
Zinzula Rosé	2650

### Beers

Heineken	145
Bedele	80
Walia	60
Harar	75
St. George	60
Castel	70
Dopler	60
Sen'Q	60
Habesha	110
Negus	90
Heineken Draft (small)	80
Heineken Draft (jumbo)	165
St. George Draft (small)	55
St. George Draft (jumbo)	77



## CAFFÈ e BEVANDE CALDE/COFFEE and HOT DRINKS

<b>Caffè Espresso</b> Espresso coffee	40	<b>Cappuccino</b> Large coffee with frothed milk	70
<b>Caffè Macchiato</b> Coffee with frothed milk	60	<b>Latte Macchiato</b> Milk with a drop of coffee	80
<b>Caffè Corretto</b> Coffee with your choice of grappa or Baily's	230	<b>Thè</b> Your choice of tea	40
<b>Caffè Shekerato</b> Shakered ice coffee	100	<b>Thè con Latte</b> Your choice of tea with milk	80
<b>Latte e Cacao</b> Milk with cocoa	80	<b>Caffelatte</b> Milk with coffee	80
<b>Caffè Ghiacciato</b> Iced coffee	50	<b>Caffelatte Ghiacciato</b> Iced Latte	80

## COLD DRINKS

Coca Cola, Fanta, Sprite  
35

Water 500 ml  
25

Water 1 Lt  
30

Ambo 375 ml  
40

## COCKTAILS

<b>Amaretto Sour</b>	790	<b>Sweet Sensation</b>	790
<b>Irish Coffee</b>	540	<b>Gold Rush</b>	520
<b>Negroni Sbagliato</b>	520	<b>Lie to Me</b>	730
<b>Cuban Mojito</b>	520	<b>Kiss Me Softly</b>	520
<b>Conessione Italiana</b>	890	<b>Botanical</b>	610
<b>Boutique Sour</b>	610	<b>Mud Slide</b>	520
<b>Aperol Spritz</b>	790	<b>Classico</b>	890
<b>Daiquiri</b>	840	<b>African Bellini</b>	540
<b>Ginger Spritz</b>	610	<b>B52</b>	520
<b>Negroni</b>	550	<b>Margarita</b>	740
<b>Tempesta in Paradiso</b>	610	<b>Sundowner</b>	790
<b>Old Fashioned</b>	520	<b>Dry or Espresso Martini</b>	520

## MOCKTAILS e SUCCHI di FRUTTA/MOCKTAILS and JUICES

<b>Virgin Mojito</b>	320	<b>Sweet Sunrise</b>	350
<b>Virgin Colada</b>	320	<b>The Hulk</b> Orange, mint, pineapple	320
<b>Vita Mix</b> Orange, ginger, carrot, lime	320	<b>Tropical Jungle</b> Mango, pineapple, orange, strawberry	320
<b>Fruit Splash Smoothie</b> Pineapple, orange, mango, strawberry	390	<b>Health Mix</b> Watermelon, orange, ginger	320

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## ALCOLICI e DIGESTIVI/SPIRITS and DIGESTIVES (bottle and single shot)

	<b>Bottle</b>	<b>Shot</b>
Amaretto di Saronno	2,240	100
Aperol	2,240	100
Bacardi White	7,000	255
Bacardi Gold	5,125	150
Bailys	4,625	170
Black Label	9,375	340
Camino	8,000	385
Campari	4,075	150
Chivas Regal	8,625	315
Cointreau	6,920	250
Double Black	11,250	410
Glenfiddich	8,250	395
Gordon Gin	5,250	190
Grappa	3,580	130
Hennessey	11,600	420
Jack Daniels	9,375	340
Jameson	9,000	330
Jim Bean	6,950	290
Kahlua	4,450	165
King Roberts Gin	1,875	70
King Roberts Rum	1,750	65
King Roberts Scotch	2,090	80
Limoncello	3,500	130
Malibu	4,090	150
Martini Bianco	6,000	220
Martini Extra Dry	6,000	220
Martini Rosso	6,000	220
Pastis	4,875	180
Red Label	4,750	175
Russian Vodka	4,520	165
Sambuca	5,500	190
Sky Vodka	2,730	100
Triple Sec	4,600	240



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