



CHAMPAGNE AND SPARKLING

	150 ml	Bottle
Louis Roederer Brut, Champagne, France	148	733
Louis Roederer Brut Rosé, Champagne, France		972
Amore di Amanti, Prosecco, Italy	74	343

WHITE WINE

Da Luca, Pinot Grigio, Italy	47	210
Pecorino Terre di Chieti IGT, Italy	63	304
Cossetti Gavi di Gavi DOCG, Italy (ve)	70	333
Craggy Range Sauvignon Blanc, New Zealand	96	453
Tommasi Le Volpare, Soave Classico DOC, Italy (ve)		333
Petit Chablis, France (ve)		527

ROSÉ WINE

Emotivo Pinot Grigio Rosé, Italy	49	234
The Beach by Whispering Angel, France		395

RED WINE

Bio Bio, Organic Merlot IGT, Italy	47	210
Vieux Monde Syrah Grenache, France (ve)	60	287
Cavaliere d'Oro Gabbiano, Chianti DOCG, Italy	70	333
Santa Julia, Malbec, Argentina (ve)	71	345
Baron de Lestac, Bordeaux, France (ve)		270
Dezzani Barolo DOCG, Piedmont, Italy		843

CLASSIC COCKTAILS

Margarita Cosmopolitan Mai Tai	75
Moscow Mule Mojito Caipirinha	

COCKTAILS ITALIANO

Negroni Aperol Spritz Bellini Rossini	75
American Milano-Torino Campari Spritz	

DRAFT BEERS

	Half Pint	Pint
Peroni	54	63
Heineken	50	55
Birra Moretti	50	55

BOTTLED BEERS

Peroni Corona Stella Artois Heineken	60
Birra Moretti	56
Fly Craft Non - Alcoholic	30

GIN

	30 ml
Tanqueray Bombay Sapphire	56
Hendrick's	77
Gin Mare Monkey 47	94

VODKA

Stolichnaya Ketel One	56
Ciroc Grey Goose	96

TEQUILA

El Jimador Blanco El Jimador Reposado	56
Patrón Silver	94
Patrón Reposado	103

RUM

Bacardi Carta Blanca Bacardi Carta Negra	56
Bacardi 8 years old	70

COGNAC

Hennessy VS	81
Hennessy VSOP	129

WHISKEY

Chivas Regal 12 years old	86
Chivas Regal 18 years old	168
Johnnie Walker Black Label	86
Macallan 12 years old	89
Glenfiddich 12 years old	86
Glenfiddich 18 years old	110
Glenmorangie	74
Glenmorangie 18 years old	168
Jack Daniel's	75
Jim Bean	56
Maker's Mark	74
Canadian Club	84
John Jameson	68

NON-ALCOHOLIC

FRESH JUICES	35
Orange Green apple Watermelon	
SOFT DRINKS	29
ENERGY DRINK	35

	500 ml	750 ml
WATER		
Nordaq water, sustainably sourced		
Still or sparkling	15	30
Imported water		
Still or sparkling	25	35

TEA	
La Provence Tea	28

COFFEE	
Single espresso	28
American Latte Cappuccino Flat white	32
Turkish coffee	32
Hot chocolate	32
Iced coffee	32

SMOOTHIES	35
Raspberry Love Mango Paradise Green Machine	
MILKSHAKES	35

MOCKTAILS	35
Mojito Apple Storm Ginger Lemon Tree	
Mango Berry Cranberry Cooler	



ITALIAN MENU

ANTIPASTI

BRUSCHETTA (G) (V)	25
Crispy sourdough bread Heirloom tomatoes Basil Balsamic	
GARLIC BREAD (G) (D) (V)	25
Focaccia Garlic butter Sea salt Parsley Pecorino	
BEEF CARPACCIO (D) (G)	75
Australian beef tenderloin Croutons Capers Rocket Parmesan shavings Sundried tomatoes	
CALAMARI FRITTI (E) (G) (S)	60
Chimichurri mayonnaise Lemon wedges	
PUMPKIN ARANCINI (G) (D) (E) (V)	50
Arborio rice Pumpkin Parmesan Mozzarella Saffron Tomato sauce	
PARMIGIANA DI MELANZANE (G) (D) (V)	55
Eggplant Tomato sauce Mozzarella Parmesan Garlic bread Basil	

INSALATA

BURRATA SALAD (D) (V) (N)	75
Fresh burrata Heirloom tomatoes Garden berries Olive oil caviar	
FENNEL CITRUS SALAD (D) (V) (N)	65
Shaved fennel Citrus segments Baby spinach Pecorino Roasted hazelnut Truffle lemon dressing	

ZUPPA

CHICKEN CONSOMMÉ (E) (G)	40
Diced vegetables Orzo pasta Garlic bread	
TOMATO ZUPPA (D) (V) (G)	40
Seasonal tomatoes Garlic bread	
SOUP OF THE DAY	40
Ask your waiter for today's special	

PANINI

All sandwiches are served with French fries

PANINI STEAK SANDWICH (D) (E) (G)	75
Australian beef tenderloin Onion jam French fries Grilled capsicums Mustard Mayonnaise Red cheddar	
CLUB SANDWICH (D) (E) (G)	75
Grilled chicken breast Veal bacon Cheddar Fried egg Tomatoes Iceberg lettuce Toasted white bread	
MEZZALUNA BURGER (D) (G) (Ss) (E)	95
Beef patty Tomatoes Baby gem Smoked provolone Sundried tomatoes Mayonnaise Brioche bun	

PASTA

PENNE ARRABIATA (D) (G) (V)	70
Spicy tomato sauce Garlic Basil Parmesan shavings	
BEEF LASAGNA (D) (E) (G) (N)	75
Traditional beef mince Tomato sauce Béchamel sauce Basil pesto Parmesan	
FETTUCINE ALFREDO (D) (G) (V)	70
Portobello mushrooms Garlic Onion Cream Parsley Parmesan shavings	
Add-ons: Chicken	15
SPAGHETTI AGLIO E OLIO (V) (G)	65
Olive oil Garlic Chili flakes Parsley	
SPAGHETTI BOLOGNESE (G) (D)	70
Ground beef Celery Carrots Onion Garlic Tomato sauce Parmesan shavings	
LINGUINE MEDITERRANEO (G) (D) (V)	70
Aubergine Tomato sauce Greek feta Cherry tomatoes	
LINGUINE CON GAMBERI (D) (S) (G) (Contains alcohol)	85
Prawns Lobster bisque Clams Cream	
TRUFFLE AND MUSHROOM RISOTTO (D) (V)	75
Truffle paste Seasonal mushrooms Microgreens Parmesan Mascarpone	
BEEF CARPACCIO WITH TRUFFLE LINGUINE (D) (G)	95
Black truffle paste Parmesan Rocket	
PIZZA	
MARGHERITA (D) (G) (V)	70
Tomato sauce Basil Mozzarella	
COLD CUTS E ROCCA (G) (D)	85
Tomato sauce Salami Turkey ham Beef bresaola Rocket Mozzarella	
PEPPERONI (D) (G)	75
Tomato sauce Beef pepperoni Rocket Mozzarella	
CALZONE (D) (G)	75
Turkey ham Fresh button mushrooms Tomato sauce Rocket Mozzarella	
QUATTRO FORMAGGI (D) (G) (V)	75
Tomato sauce Oregano Gorgonzola Parmesan Smoked provolone Mozzarella	
CHICKEN CAJUN (D) (G)	75
Tomato sauce Cajun spiced chicken breast Bell peppers Fresh coriander Mozzarella	
MEZZALUNA PIZZA (D) (G) (N)	75
Tomato sauce Homemade basil pesto Beef pepperoni Veal bacon Turkey ham Mozzarella	

QUATTRO STAGIONI (D) (G) (V)	70
Tomato sauce Artichoke Sundried tomatoes Zucchini Black olives Basil Mozzarella	
TRUFFLE PIZZA (D) (V) (G)	80
Cream based Truffe paste Parmesan shavings Rocket Mozzarella	
Pizza Toppings:	
Mushrooms Artichokes Spinach Rocket Black olives	5
Chicken Pepperoni Veal bacon Turkey ham	10

SECONDI

VEAL OSSO BUCO (D) (So) (G)	110
Slow-cooked veal shank Seasonal vegetables Soft polenta	
U.S. BEEF RIB EYE STEAK (D) (G)	160
Mashed potatoes Mushroom cream sauce Rocket Parmesan	
MEDITERRANEAN GRILLED SEABASS (D) (F) (N)	115
Sautéed vegetables Pesto Cherry tomatoes Italian vierge sauce	
POLLO RIPIENO DI RICOTTA E SPINACI (D) (G)	85
Corn-fed chicken breast Spinach and ricotta stuffing Beetroot purée Barley Mushroom cream sauce	

DOLCI

TIRAMISU (D) (E) (G) (N)	40
Mascarpone cream Lady fingers Coffee	
PIZZA NUTELLA BANANA (G) (N) (So)	40
Nutella Fresh banana	
VANILLA PANNA COTTA (D)	40
Red fruit coulis Fresh berries	
DUBAI CHOCOLATE FONDANT (G) (D) (E) (N)	45
Valrhona Guanaja 70% cacao Crispy kunafa Pistachio ice cream	
FRESH FRUIT PLATTER (V) (Ho)	65
Rock melon Honeydew Watermelon Pineapple Mixed berries	
SGROPPINO (Contains alcohol)	45
Lemon sorbet Prosecco Limoncello	

PLANT BASED OPTION

VEGAN POKE QUINOA BOWL (Ho) (Ss) (Ve)	65
Avocado Puy lentils Edamame Tomatoes Sweet corn Sesame dressing	
BEYOND BURGER (G) (Ss) (Ve) (So)	85
100% plant based burger Vegan cocktail sauce Onion jam Tomatoes Lettuce French fries	
ROASTED CAULIFLOWER CHICKPEA (Ss) (Ve) (G)	55
Barley Hummus Crispy pita Pomegranate dressing	

INTERNATIONAL MENU

STARTERS

DYNAMITE SHRIMPS (E) (S) (So) (G)	75
Battered shrimps Special spicy sauce	
MEZZALUNA BEEF TACOS (G) (D) (So) (E)	75
Crunchy saj bread Braised beef brisket Parmesan Japanese mayonnaise Smoked paprika	
FRENCH FRIES (V) (D)	40
With truffle oil and parmesan	45

SALADS

BEETROOT & FETA SALAD (D) (N) (V)	65
Watercress Zaatar leaves Beetroot Feta Walnuts Baby gems Pomegranate Balsamic dressing	
MEZZALUNA SALAD (D) (N)	65
Grilled chicken Mixed leaves Spiced pear Toasted pine nuts Grilled halloumi Garlic and honey dressing	
CAESAR SALAD (D) (E) (F) (G)	60
Baby gems Anchovies Parmesan Garlic croutons Add: Grilled chicken Shrimps Smoked salmon Smoked chicken	15
SHRIMP & MANGO SALAD (S)	75
Shrimps Mango Avocado Mix lettuce Carrots Sweet corn Lemon vinaigrette	

SOUP

LENTIL SOUP (G) (Ve)	40
Traditional Middle Eastern lentil soup Lemon wedges Crispy fried bread	

MAIN COURSES

ASIAN GRILLED SALMON (G) (F) (So) (Ss)	115
Black rice Asparagus Edamame Broccoli Cherry tomatoes Lemon zest	
STEAK & FRIES (G) (So) (D)	105
Thin beef tenderloin medallions French fries Peppercorn sauce	
BUTTER CHICKEN (D) (N)	80
Grilled chicken thighs Makhani gravy White rice Indian pickles Papads	
BIRYANI (D) (G) (N) (S)	
Indian biryani Raita Papads Mango pickles Chutney	
Chicken	80
Lamb	85
Shrimp	90
Vegetable	55