

English Menu



Due Tradizioni

Cold Mezzeh

Lebanese appetizer (hummus, falafel, sanbousik bi chodar, mutabal and warak enap)	€ 18,00
Hummus (chickpea cream, sesame cream and lemon juice)	€ 6,00
Mutabal (roasted and smoked eggplant cream, sesame cream and pomegranate grains)	€ 6,00
Labneh bi nana (yogurt cream with mint)	€ 6,00
Baba Ganouj (baked eggplant pulp, peppers, parsley, grains and pomegranate sauce)	€ 7,00
Muhammara (red pepper cream, breadcrumbs, chopped pistachios, slightly spicy)	€ 7,00
Tabulé (burghul, cucumbers, fresh onion, lemon juice, parsley and mint)	€ 7,00
Fattoush (roasted bread, tomato, cucumbers, radish, parsley, lemon and Roman salad)	€ 8,00
Warak enap (grape leaves stuffed with rice and cherry tomatoes)	€ 10,00

Hot Mezzeh

Falafel (fried chickpea balls, parsley and special spices)	€ 6,00
Batata harra (Lebanese spiced potatoes)	€ 6,00
Full (bean cream with tahina, lemon juice and oil)	€ 7,00
Kubbeh (burghul balls, onion, minced beef and special spices)	€ 8,00
Fatayer bi sbanek (rolls with spinach, onion and sumac)	€ 8,00
Sanbousik bi lahma (rolls stuffed with meat and onion)	€ 8,00
Sanbousik bi jebna (rolls stuffed with cheese)	€ 8,00
Sanbousik bi chodar (rolls stuffed with vegetables)	€ 8,00
Mosachan roll (roll stuffed with strips of chicken, onion and sumac)	€ 8,00
Hummus with meat (chickpea cream, sesame cream, minced meat, parsley and lemon juice)	€ 10,00
Fattet hummus (chickpea cream, roasted bread, yogurt, juice of lemon, sesame cream and roasted almonds)	€ 10,00
Fattet batenjan (fried eggplant, roasted bread, lemon juice, sesame cream, yogurt, chickpeas and parsley)	€ 10,00
Fattet shawarma (chicken strips, onion, sumac, sesame cream, special spices, yogurt, roasted bread and roasted almonds)	€ 10,00
Halloumi (grilled Halloumi cheese)	€ 10,00

Manaa'ish / Lebanese Pizzas

Manaa'ish zatar w zet (small pizza with thyme, sesame and pomegranate seeds)	€ 8,00
Manaa'ish bil lahma (small pizza with minced beef, onion, tomato and special spices)	€ 8,00
Manaa'ish bil jebna (small pizza with cheese)	€ 8,00

Arab First Courses

Mjaddara (basmati rice, lentils, crunchy onion and cumin)	€ 10,00
Shawarma roll (spicy chicken, gherkins and garlic sauce)	€ 12,00
Msa'aha (basmati rice, fried eggplants, minced beef and tomato)	€ 12,00
Magluba bil chodar (fried eggplants, potatoes, basmati rice, chicken leg and special spices)	€ 15,00
Cabsah harra (basmati rice, chicken, tomato, carrots, roasted almonds, special spices, parsley, onion and chilli)	€ 15,00
Mansaf baladi (basmati rice, baladi yogurt, roasted almonds, parsley and lamb or chicken)	€ 16,50
Uze bil lahma (basmati rice, minced beef, peas, carrots, special spices and roasted almonds)	€ 16,50
Couscous with vegetables	€ 10,00
Couscous with lamb (vegetables and lamb meat)	€ 16,50

Mashawi / Arabic Grills

Shish tawoo (grilled chicken skewers marinated in a special sauce, accompanied by rice)	€ 15,00
Koftah mashueia (minced meat skewers with parsley, onion and special spices, accompanied by rice)	€ 15,00
Mashawi shogaf (lamb arrosticini, accompanied by rice)	€ 16,00
Koftah bil tahina (minced meat with parsley, onion, special spices, sesame cream and lemon juice, accompanied by rice)	€ 18,00
Baked sawani bil chodar (mixed vegetables and special baked spices)	€ 13,00
Sawani bil lahma or baked dajaj (lamb or chicken cutlets, mixed vegetables and special baked spices)	€ 16,00
Mashawi mushakkal (koftah mashueia, shogaf, shish tawoo and riash)	€ 18,00

Shorba / Soups

Adas (velvet of red lentils and carrots)	€ 7,00
Shorba bi frike (spelt soup)	€ 7,00
Shorba chodar (vegetable soup)	€ 7,00

Halawiat/Sweets

Baklawa (pistachio and honey sweet)	€ 6,00
Knafa bil jebna (sweet with angel hair pasta, cream cheese and pistachio)	€ 6,00
Mhallabeie (milk, corn starch, mascarpone, orange blossom and pistachio)	€ 6,00
Harese (pistachio and honey semolina cake)	€ 6,00
Halaueiat mushakkalah (selection of our artisan sweets)	€ 10,00

Cafeteria / Tea and Infusions

Arabic coffee	€ 3,00
Green tea with fresh mint	€ 3,50
Infusion of ginger, lemon and honey	€ 3,50

Appetizers

Mixed Italian platter (raw ham, salami, bresaola, parmesan flakes, brie, taleggio, stuffed olives and potato croquettes)	€ 15,00
Rustic bruschetta (tomato, garlic, oregano and basil)	€ 8,00
Mussels marinara (garlic, oil, mussels and parsley)	€ 9,00
Delicious caprese with tomato and oregano	€ 9,00
Eggplant parmigiana (tomato, fried eggplant, mozzarella and parmesan)	€ 10,00
Bresaola, rocket and parmesan flakes	€ 10,00

Focacce

Simple focaccia (oil, oregano and salt)	€ 4,00
Tasty focaccia (garlic, oil, oregano and anchovies)	€ 5,00
Spring focaccia (oil, oregano, buffalo mozzarella, cherry tomatoes and rocket)	€ 7,00
Focaccia with raw ham	€ 7,00

Salads

Delicious salad (rocket, lettuce, capers, black olives, cherry tomatoes and oregano)	€ 7,00
Tuna salad (rocket, radicchio, tuna, cherry tomatoes, black olives and hard-boiled egg)	€ 9,00
Chicken salad (lettuce, grilled chicken breast, carrots, mayonnaise and croutons)	€ 10,00
Greek salad (cucumbers, lettuce, black olives, red onion, feta, cherry tomatoes and oregano)	€ 12,00
Lemon scented traditional salad (lettuce, cherry tomatoes, shrimps, crabmeat, pink sauce, smoked salmon and black olives)	€ 12,00

Contorni

* Fried potatoes	€ 4,00
Boiled potatoes	€ 4,00
Baked potatoes	€ 4,00
* Turnip greens with garlic, oil and chilli pepper	€ 4,00
Mixed salad	€ 4,00
Green salad	€ 4,00
Baked mixed vegetables	€ 4,00
* Steamed spinach	€ 4,00
* Butter spinach	€ 4,00
Grilled vegetables	€ 7,00

Allergens: if you suffer from allergies or food intolerances, report it to our staff who will be able to put you in a position to avoid genera that contain products to which you are allergic or intolerant (molluscs, sulfur dioxide and sulphites, peanuts, crustaceans, nuts, gluten, dairy products, legumes, fish, celery, sesame seeds, mustard, soy, eggs).

First Dishes

Lasagna al forno (fresh pasta, meat sauce, parmesan, béchamel and mozzarella)	€ 10,00
Spaghetti with garlic, oil and chilli pepper	€ 7,00
Spaghetti with sauce or fresh tomato	€ 8,00
Spaghetti with anchovies, rocket and chilli pepper	€ 9,00
Penne all'arrabbiata (tomato, garlic, chilli pepper and parsley)	€ 8,00
Tagliatelle with saffron and speck (cream, saffron, parmesan and speck)	€ 13,00
Tagliatelle alla Bolognese	€ 10,00
Paccheri with sausage and mushrooms (sausage, mushrooms, tomato and parsley)	€ 13,00
Paccheri with salmon (cream, smoked salmon and parsley)	€ 15,00
Paccheri alla Norma (tomato, fried eggplants and salted ricotta)	€ 12,00
* Linguine with clams (garlic, clams and parsley)	€ 15,00
* Linguine with seafood (clams, mussels, prawns, crabmeat, cherry tomatoes and parsley)	€ 18,00
Gnocchi with four cheeses (cream, gorgonzola, fontina and emmental)	€ 10,00
Gnocchi alla sorrentina (tomato, buffalo mozzarella and basil)	€ 10,00
Risotto with porcini mushrooms	€ 12,00
Risotto with shrimps and zucchini	€ 15,00
Milanese risotto with ossobuco	€ 18,00

Second Courses

Meat

Grilled beef steak 300 gr.	€ 15,00
Sliced beef 200 gr.	€ 15,00
Grilled fillet 200 gr.	€ 18,00
Filet with green pepper 200 gr.	€ 20,00
Scallops	€ 15,00
Scallops	€ 15,00
Scallops	€ 15,00
Grilled chicken breast	€ 10,00
Milanese veal cutlet	€ 18,00
Grilled beef burger	€ 10,00

Fish

* Mixed fried fish	€ 15,00
* Grilled swordfish	€ 18,00
* Grilled salmon fillet	€ 18,00
* Mixed grilled fish	€ 25,00

Note: **It could be frozen and/or thawed*

Pizzas

Marinara (tomato, oregano, garlic and oil)	€ 5,00
Margherita (tomato, fior di latte and basil)	€ 5,00
Prosciutto (tomato, fior di latte and cooked ham)	€ 6,00
Champignon (truffle cream, fior di latte and fresh mushrooms)	€ 7,00
Wurstel e patatine (tomato, fior di latte, frankfurters and chips)	€ 7,00
Prosciutto e funghi (fior di latte, tomato, cooked ham and mushrooms)	€ 7,00
Diavola (tomato, fior di latte, spicy salami and basil)	€ 7,00
Parmigiana con melanzane fritte (tomato, fior di latte, fried eggplants and parmesan)	€ 7,00
Capricciosa (tomato, fior di latte, artichokes and cooked ham)	€ 7,00
Napoli (tomato, fior di latte, anchovies and oregano)	€ 7,00
Vegetariana (tomatoes, fior di latte, peppers, eggplants, zucchini)	€ 7,00
Tonno e cipolla (tomato, fior di latte, tuna and onion)	€ 7,00
Quattro formaggi (fior di latte, fontina, emmental and gorgonzola)	€ 7,00
Tradizioni (fior di latte, cherry tomatoes, pesto and caciocavallo)	€ 8,00
Porcini (fior di latte, tomato and porcini mushrooms)	€ 8,00
Primavera (fior di latte, cherry tomatoes, rocket and oregano)	€ 8,00
Bufala (tomato, buffalo mozzarella and basil)	€ 8,00
Quattro stagioni (fior di latte, tomato, cooked ham, mushrooms and salami)	€ 8,00
'Nduja (tomato, buffalo mozzarella, 'nduja and basil)	€ 8,00
Bresaola (tomato, fior di latte, bresaola, rocket and parmesan)	€ 9,00
Fumè (fior di latte, tomato, smoked scamorza and speck)	€ 9,00
Crudo (tomato, fior di latte, prosciutto and buffalo mozzarella)	€ 9,00
Salsiccia e friarielli (tomato, fior di latte, sausage and turnip greens)	€ 9,00
Salamella e gorgonzola (tomato, fior di latte, salamella and zola)	€ 9,00
Calzone classico (tomato, fior di latte and cooked ham)	€ 7,00
Note: <i>gluten-free base</i>	Extra: € 2,00

Drinks

Draft drinks

Ichnusa non filtrata	20 cl. € 4,00	40 cl. € 6,00	1 lt. € 12,00
Moretti Baffo d'Oro	20 cl. € 4,00	40 cl. € 6,00	1 lt. € 12,00
Red Moretti	20 cl. € 4,00	40 cl. € 6,00	1 lt. € 12,00
Red wine	1/4 lt. € 4,00	1/2 lt. € 6,00	1 lt. € 12,00
White wine	1/4 lt. € 4,00	1/2 lt. € 6,00	1 lt. € 12,00

Bottled drinks

Water		50 cl. € 1,50	1 lt. € 3,00
Lebanese beer "Bairut"	33 cl. € 4,00		
Small beer	33 cl. € 3,00		
Large beer	66 cl. € 4,00		
Non-alcoholic beer	33 cl. € 4,00		
Glass of white wine			€ 6,00
Glass of red wine			€ 6,00
Aperol Spritz			€ 8,00

Canned drinks

Coca-Cola			€ 2,00
Sprite			€ 2,00
Fanta			€ 2,00
Chinotto			€ 2,00
Lemon tea			€ 2,00
Peach tea			€ 2,00
Lemonsoda			€ 2,00

Sweets

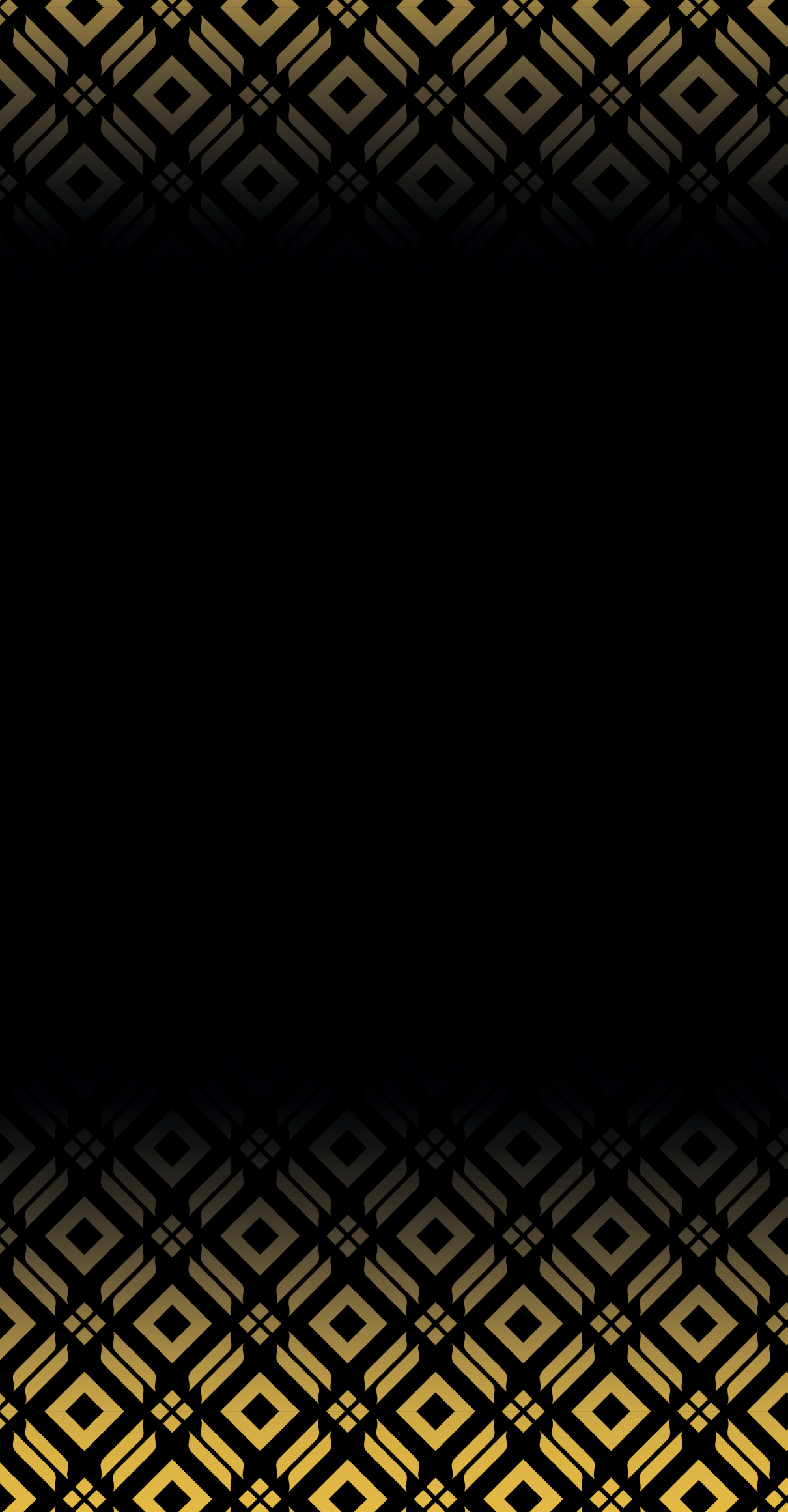
Cream ice cream			€ 5,00
Black truffle (ice cream)			€ 4,00
White truffle (ice cream)			€ 4,00
Torroncino			€ 4,00
Affogato coffee			€ 6,00
Panna cotta			€ 4,00
Tiramisù			€ 4,00
Catalan cream			€ 4,00
Profiteroles			€ 4,00
Lemon sorbet			€ 4,00

Coffee

Coffee			€ 1,50
Coffee deca			€ 1,50
Barley coffee			€ 1,50

Bitters

Lebanese bitters "Arak"			€ 5,00
Bitter			€ 4,00
Limoncello			€ 4,00
Myrtle			€ 4,00
Whiskey			€ 5,00





Menu Degustazione



Due Tradizioni



Menu Tarablus (vegetariano)

*Hummus, Mutabal, Labneh bi nana, Muhammara,
Sanbousik bi chodar, Falafel, Tabulè,
Mjaddara o Cous Cous di verdure*

30€ a persona

Menu Zahla

*Hummus, Falafel, Baba Ganouj, Sanbousik bi
lahma, Fattoush, Labneh bi nana,
Mashawi mushakkal*

38€ a persona

Menu Beirut (anche vegetariano)

*Hummus, Falafel, Baba Ganouj, Fattoush,
Cabsah harra (anche senza pollo) o Uzi bi lahma
o Mjaddara, Mashawi mushakkal o Sawani chodar*

40€ a persona

Incluso:

*Nostro pane caldo
The verde alla menta
Dolce libanese*

Wine Card



Due Tradizioni

Bollicine

Moscato Spumante DOC (Piemonte / Sopralerighe / Moscato)	€ 15,00
Cuveè Millesimato Extra Dry (Veneto / Col del Sole / Glera)	€ 15,00
Valdobbiadene Prosecco Mill. Extra Dry DOCG (Veneto / Col del Sole / Glera)	€ 20,00

Bianchi e Rosati

Chardonnay Garda DOC (Lombardia / Gozzi / Chardonnay)	€ 15,00
Pecorino Terre di Chieti IGT (Abruzzo / Spinelli Tratturo / Pecorino)	€ 15,00
Falanghina IGP (Campania / La Capranera / Falanghina)	€ 18,00
Custoza San Michelin DOC (Veneto / Gorgo / Garganega, Cortese, Trebbiano)	€ 20,00
Collio Ribolla Gialla DOC (Friuli / Vigna del Lauro / Ribolla Gialla)	€ 20,00
Vermentino di Sardegna DOC (Sardegna / Audarya / Vermentino)	€ 20,00
W'heart Rosato Primitivo (Puglia / Barsento / Primitivo)	€ 20,00
Gewurztraminer Trentino Kies DOC (Trentino / Roeno / Gewurztraminer)	€ 25,00

Rossi

Barbera d'Asti DOC (Piemonte / Gianni Doglia / Barbera)	€ 15,00
Merlot Trevenezie IGT (Friuli / Battibecco / Merlot)	€ 15,00
Montepulciano d'Abruzzo DOC (Abruzzo / Spinelli Tratturo Montepulciano)	€ 15,00
Valpolicella Rio Albo DOC (Veneto / Cà Rugate / Corvina, Corvinone, Rondinella)	€ 18,00
Chianti Sassocupo DOCG (Toscana / Buccia Nera Sangiovese, Canaiolo)	€ 18,00
Morellino di Scansano DOCG (Toscana / Cerreto Piano / Sangiovese)	€ 20,00
Cannonau di Sardegna DOC (Sardegna / Audarya / Cannonau)	€ 20,00
Verazzano Rosso IGT (Toscana / Sangiovese Castello di Verazzano)	€ 20,00

Vini Libanesi

Le Prieuré (Vino rosso / Libano / Château Ksara)	€ 25,00
Reserve Du Couvent (Vino rosso / Libano / Château Ksara)	€ 30,00
Blanc De L'Observatoire (Vino bianco / Libano / Château Ksara)	€ 25,00
Blanc De Blancs (Vino bianco / Libano / Château Ksara)	€ 30,00
Sunset Rosé (Vino rosato / Libano / Château Ksara)	€ 30,00

