



ANTIPASTI

SPIEDINI ALLA CAPRESE	11.500
Buffalo mozzarella skewers served with fresh tomato slices, grilled eggplant and stuffed with ricotta cheese and rocket leaves	
GAMBERI COLORATI	12.000
Marinated shrimp tossed with julienne zucchini, leek, sun dried tomato and lemon zest served on a bed of mixed crispy lettuce	
POLIPO DELL ATLANTICO	9.500
Fresh octopus served with sweet bell pepper, fennel, fillet of orange and a special Italian dressing	
INSALATA DI MARE	7.500
Mixed seafood served with crispy lettuce, black olives and cherry tomatoes	
CARPACCIO ALL ITALIANA	6.000
Beef slice Carpaccio served with rocket leaves, parmesan shavings and marinated grilled sweet bell peppers	
SALMONE DELL CONTE	14.000
Slice smoked salmon rolled with cream cheese served with marinated champignon mushrooms, shallot, Onion, capers, rocket leaves and balsamic reduction	
BRUSCHETTA LA VISTA	9.500
Ciabatta Italian bread slice and served with three kinds of different special Mediterranean sauces	



ANTI PASTO DELLA LINEA BELLA	5.000
Vegetarian tower of vegetables	
ARANCINI ALLA ROMANA	11.500
Three kinds of roman risotto cake stuffed with classic herbs, mixed Italian cheese and vegetable rotatiole served with a special zesty sauce	
INSALATA CON FORMAGGIO DI CAPRINO FRESCO	8.500
Goat cheese served on a bed of ciabatta bread and lollo roso leaves with walnuts	
INSALATA DELL ORTO VERDE	6.000
Rocket leave served with marinated mushrooms, sun dried tomatos, baby corn grilled cherry tomato mixed with classic modena balsamic and parmesan shavings	
INSALATA DI GRANCHIO	5.500
Crispy mixed lettuce served with julienne crab meat, gorgonzola cheese, fresh basil mint leaves, extra virgin olive oil, and modena balsamic reduction	
INSALATA DI POLLO	11.500
Steamed chicken cubes marinated with lemon and olive oil tossed with toasted pine nuts, capers, fresh fennel, parmisan cheese served on a bed of green lollo leaves	
INSALATA DEL GRANDE CESARE	8.500
Iceberg Lettuce tossed with a special dressing, focaccia croutons, crushed parmesan cheese and dry sliced beef.	



ZUPPE e MINESTRONE

MINESTRONE TOSCANO 5.000

Mixed vegetable cubes cooked with onion, garlic, olive oil, tomato sauce and Italian rice

ZUPPA DI FUNGHI ALL TARTUFO 7.000

Champignon fungi soup served with an original truffle oil and parmesan cheese

ZUPPA DI POMODORO AL BASILICO 5.000

Tomato soup served with fried basil, croutons, fresh cream and pesto sauce

ZUPPA DELLO SCOGLIO 10.000

Clear seafood soup served with calamari, shrimp and mussels

ZUPPA DI PATATE e PORRI 5.500

Potato and leek soup served with cream cheese and parmesan



PASTA e RISOTTI

TAGLIATELLE ALL FIORENTINA	7.000
Homemade tagliatelle pasta tossed with chicken liver, sweet bell pepper cubes onion, parsley, balsamic vinegar and parmesan cheese	
LINGUINI ALL LIMONE e GAMBERI	9.500
Pasta linguini cooked with delicate lemon sauce with baby shrimp	
FARFALLE DELLA MADAM	9.000
Farfalle pasta cooked with smoked salmon, Italian blue cheese and citrus	
RAVIOLI DELL MARINAIO	7.500
Home pasta ravioli stuffed with fresh fillet of sea bass served with a delicious fresh tomato concasse sauce	
TORTELLINI ALL PESTO DI NOCI	12.000
Home made tortellini stuffed mix cheese served with a special walnuts pesto	
SPAGHETTI PUTTANESCA	7.500
Spaghetti pasta served with tomato concasse, capers, anchovies, and basil on a bed of crispy rocket leaves	
SPAGHETTI BOLOGNESE	10.500
Spaghetti pasta served with classic Italian Bolognese sauce	



FUSILLI ALLA SICILIANA	9.000
Fusilli pasta cooked with eggplant and fresh cherry tomato concasse	
LASAGNA ALL RAGU DI CARNE	10.000
Lasagna pasta prepared according to the classic traditional method of Bologna city	
PENNE ARRABIATA	6.500
Penne pasta cooked with spicy tomato sauce and slice black olives	
GNOCCHI ALL GENOVESE	8.000
Home made potato dumplings served with our special pesto sauce and baby roman tomatoes	
FETTUCCINI PANNA e FUNGHI	8.000
Fettuccini pasta served with button mushroom and fresh cream	
RISOTTO MARE e MONTI	12.500
Italian rice cooked with shrimps and fresh asparagus	
RISOTTO CON CARCIOFI e FUNGHI	8.000
Arborio rice cooked with artichoke and wild mushrooms	
RISOTTO DELICATE ALL OLIO TARTUFATO	9.000
Italian rice cooked with pears, pecorino cheese and original black truffle oil	



PIZZA

PIZZA MARGARITA	7.000
Tomato sauce with mozzarella cheese	
PIZZA SICILIANA	9.000
Tomato sauce, mozzarella cheese, marinated grilled bell pepper, slice fresh mushrooms, Italian salami and fresh slice tomato	
PIZZA CALABRESE	9.500
Tomato sauce, mozzarella cheese, minced spicy meat, sliced mushrooms and dry chili	
PIZZA ALL TONNO	7.000
Tomato sauce, mozzarella cheese, tuna, capers and onion julienne	
PIZZA AI 4 FORMAGGI	8.500
Tomato sauce, mozzarella cheese, Italian blue cheese, parmesan cheese and pecorino cheese	
PIZZA VEGETARIANA	7.500
Tomato sauce, mozzarella cheese, and mixed fresh vegetables	
PIZZA AI FUNGHI	7.000
Tomato sauce, mozzarella cheese, sliced mushrooms, garlic and parsley	



CALZONE FARCITO	8.500
Tomato sauce, mozzarella cheese, grilled vegetable and Italian salami	
PIZZA AI GAMBERI e ANANAS	11.500
Tomato sauce, mozzarella cheese, pineapple cubes, shrimp, served with roca leaves	
PIZZA ALL SALMONE AFFUMICATO e GORGONZOLA	10.000
Tomato sauce, mozzarella cheese, Italian blue cheese and smoked salmon	
PIZZA CON MOZZARELLA DI BUFFALO	9.500
Tomato sauce and original buffalo mozzarella	



CARNE e PESCE

PETTO DI POLLO AL POMODORO PROFUMATO	13.500
Grilled marinated chicken breast with rosemary and mild mozzarella served on a bed of ragout of herbs, tomato and roast potatoes	
SCALLOPINE ALL LIMONE	14.500
Veal scallop cooked with butter, lemon zest and lemon juice accompanied with sautéed zucchini	
AGNELLO AI LEGUME	14.000
Grilled lamb chops with rosemary and black pepper sauce served with steamed white beans, lentil and diced carrots cooked with herbs and garlic	
TAGLIATA ALLO SCALOGNO AGRO DOLCE	20.000
Grilled rib eye with sweet and sour onion shallot served with artichoke and tossed with garlic, onion, parsley and rocket leaves with a balsamic dressing	
COSTOLA DI VITELLO ALLA TOSCANA	18.500
Veal rack grilled and served with tomato sauce (baby tomatoes, sliced garlic, rosemary, olive oil) and accompanied with a delicate vegetable polenta	
OSSO BUCO ALLA MILANESE	9.500
Osso buco stew with vegetables served with a famous saffron Milano rice	



FILETTO DI MANZO ALLA UMBRA	24.000
Grilled beef tenderloin served with clear mushroom sauce and roasted mixed vegetables with rosemary	
FILETTO DI VITELLA CON TRIO DI RISOTTO ALL OLIO DI TRUFFO	30.000
Slice baby milk veal with three kinds of Italian risotto served with truffle oil sauce	
SPIGOLA DELL IMPERATORE	12.500
Pan-fried fillet of sea bass fish with saffron, almonds and served with black rice	
DENTICE IN PRIMA VERA	12.000
Pan-fried fillet of hamour with rotatole sauce, lemon and zucchini tossed with fettuccini pasta	
SALMONE AL PEPE VERDE	13.500
Filet of salmon cooked in the oven served with a creamy corn green pepper sauce accompanied with baby spinach leaves and toasted pine nuts	



CONTORNI

PATATE ARROSTI	2.000
Classic roast potatoes with wild herbs	
INSALATA MISTA	2.000
Mixed crispy lettuce leaves served with cucumber and tomato	
PATATINE FRITTE	2.000
French fries	

DOLCE e GELATI

TIRAMISU LA VISTA	5.000
Made with original Italian mascarpone cheese, fresh eggs and high quality of espresso coffee	
BABA RHUM	5.000
Italian dough marinated with pistachio cream and strawberry coulis	
RA VIOLI FRITTI RIPIENI DI MASCARBONE	5.000
Fried sweet ravioli stuffed with mascarpone cheese served with chocolate sauce	
ZOCOTTO	5.000
Black and white cake with dried fruit and cream	



BEVERAGES

APERITIF	Glass	
Arak	6.000	
Pernod	6.500	
Ricard	6.500	
VERMOUTH	Glass	
Campari	6.500	
Martini (Rosso, Bianco, Extra Dry)	6.500	
PORTO/SHERRY	Glass	
Port Ruby	6.000	
Port White	6.000	
Dry sack	6.500	
VODKA	Glass	1/1 Bottle
Absolut Blue	7.500	110.000
Absolut Citron	7.500	110.000
Smirnoff Red	8.500	110.000
Stolichnaya Elit	11.500	190.000
Stolichnaya Gold	8.500	110.000
Grey Goose	11.500	190.000
Rassian standard	7.500	110.000
Rassian standard Platinum	7.500	110.000
GIN	Glass	Bottle
Bombay Sapphire	7.500	85.000
Tanqueray	7.500	85.000
CANADIAN RYE	Glass	
Canadian Club	7.500	
CALVADOS	Glass	
Calvados Loret	6.500	

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REGULAR WHISKY	Glass	1/1 Bottle
Ballantine's Finest	7.000	90.000
Dewar's White Label	7.000	90.000
Famous Grouse	7.000	90.000
J&B Rare	7.000	90.000
Johnnie Walker Red Label	7.000	90.000
PREMIUM WHISKY	Glass	1/1 Bottle
Chivas Regal 12 Years	9.000	140.000
Dewar's Special Reserve	7.500	110.000
Dimple	9.000	140.000
Johnnie Walker Black Label	9.000	140.000
Johnnie Walker Gold Label	15.000	255.000
Johnnie Walker Blue Label	27.500	470.000
MALT WHISKY	Glass	
Glenfiddich 12 Years	8.500	
Glenfiddich 18 Years	14.000	
Johnnie Walker Green Label	13.000	
BOURBON & TENNESSEE	Glass	1/1 bottle
Jack Daniel's	7.500	90.000
Jim Bean	7.500	90.000
IRISH WHISKY	Glass	
Jameson	7.500	
RUM	Glass	
Bacardi Light	7.500	
Bacardi Gold	7.500	
Cachaça	7.500	
TEQUILA	Glass	1/1 Bottle
Jose Cuervo	6.500	85.000
Camino	6.500	85.000

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ARMAGNAC	Glass
Saint Vivant	9.000
COGNAC	Glass
Martel V.S	11.000
Hennessy V.S.	9.000
Rémy Martin V.S.O.P.	12.000
Rémy Martin X.O	28.000
EAUX- DE –VIE	Glass
Grappa Di Alexander	6.500
Poire William's, Gabriel Doudier	6.500
LIQUEUR	Glass
Amaretto	6.500
Bailey's	6.500
Cointreau	6.500
Crème de Menthe	6.500
Drambuie	6.500
Fernet Branca	6.500
Grand Marnier	6.500
Kahlua	6.500
Malibu	6.500
Sambuca	6.500
Southern Comfort	6.500
Tia Maria	6.500



COCKTAIL

Pina Colada White Rum, Coconut Syrup, Fresh Cream, Pineapple Slices, Pineapple Juice	7.000
White Russian Vodka, Kalua, White Cream	7.000
Long Island Iced Tea Vodka, Gin, Tequila, White Rum, Triple Sec, Pepsi, Lemon Juice	7.000
Bloody Mary Tequila, Seasoning Sauce, Tomato Juice	7.000
Fresh Fruit Daiquiri White Rum, Seasonal Fresh Fruit, Sugar Syrup, Lemon Juice	7.000
Harvey Wallbanger Vodka, Orange Juice, Galliano	7.000
Manhatan Canadian club, Sweet Vermouth	7.000
Melon Ball Vodka, Melon Liqueur, Pineapple Juice	7.000
Frozen Margarita Tequila, Triple Sec, Lemon juice	7.000
Blue Kamikaze Vodka, Blue Caracao, Lemon Juice	7.000

CHAMPAGNE COCKTAIL

Kir Royale Cream De Cassis, Sparkling Wine	10.000
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NON-ALCOHOLIC COCKTAIL

Summer Lady	5.000
Grapefruit juice, Cranberry juice, Sour mix, 7up	
Sun mango juice	5.000
Mango juice, Orange juice, Fresh banana	
Virgin Colada	5.000
Pineapple juice, Coconut Milk	

LOCAL BEER

Amstel bottle	5.000
Amstel Drought Large	5.500
Amstel Drought Small	4.500
Non-Alcoholic Beer	4.000

IMPORTED BEER

Corona	6.000
Heineken	6.000



COLD BEVERAGE

Bitter Lemon	3.250
Ginger Ale	3.250
Red Bull	4.000
Smirnoff Ice	6.000
Soda	3.250
Tonic	3.250

CHILLED JUICE

Apple	3.250
Cranberry	3.250
Grapefruit	3.250
Mango	3.250
Orange	3.250
Pineapple	3.250
Tomato	3.250

FRESHLY SQUEEZED JUICE

Carrot	3.750
Grapefruit	3.750
Lemon	3.750
Orange	3.750

SOFT DRINK

7Up	3.250
Diet 7Up	3.250
Pepsi	3.250
Diet Pepsi	3.250
Miranda	3.250

STILL WATER LOCAL

Small Bottle	1.500
Large Bottle	2.500



STILL WATER IMPORTED

Evian Small Bottle	3.500
Evian Large Bottle	5.500

SPARKLING WATER IMPORTED

Perrier Small Bottle	3.500
San Pellegrino Small Bottle	3.500
San Pellegrino Large Bottle	6.500

COFFEE

	Cup
Freshly Brewed Coffee	3.250
Café Latte	3.250
Cappuccino	3.250
Decaffeinated Cappuccino	3.250
Espresso	3.250
Hot chocolate	3.250
Turkish Coffee	3.250

COLD COFFEE	Glass
Choco Coffee	3.250
Cold Coffee, Chocolate Syrup, Fresh Cream	

COFFEE COCKTAIL	Glass
Amaretto Coffee	8.500
Amaretto, Coffee Liqueur, Freshly Brewed Coffee, Whipped Cream	

Irish Coffee	8.500
Irish Whisky, Freshly Brewed Coffee, Whipped Cream.	

Marnissimo Coffee	8.500
Grand Marnier, Freshly Brewed Coffee, Whipped Cream	



Peppermint Coffee Peppermint Liqueur, Freshly Brewed Coffee, Whipped Cream	8.500
Mexican Coffee Tequila, Coffee Liqueur, Freshly Brewed Coffee, Whipped Cream	8.500

TEA

TEA	Cup
Darjeeling	3.250
Earl Grey	3.250
English breakfast	3.250
Green Tea	3.250
Iced Tea	3.250
INFUSION	Cup
Camomile	3.250
Lemon	3.250
Peppermint	3.250
TEA COCKTAIL	Glass
Sunset Tea Gold Rum, Cointreau, Orange Juice, Tea	7.000
Brandy Tea Brandy, Honey, Tea	7.000
Royal Tea Brandy, Lemon Juice, Tea	7.000