

MENU

ANTIPASTI

BRUSCHETTA TOMATOES 6.5\$

Crispy grilled bread topped with fresh tomatoes, garlic, basil, and a drizzle of extra virgin olive oil.

BRUSCHETTA MUSHROOM 6.5\$

Grilled bread topped with fresh mushrooms, pesto mayo sauce, and garlic.

BRUSCHETTA MIX CHEESE 6.5\$

Grilled bread topped with a rich mix of cheeses, sweet apricot jam, and caramelized walnuts.

TRUFFLE FRIES 6.5\$

Crispy golden fries topped with rich truffle mayo and a sprinkle of Grana Padano.

FRIED CALAMARI 7.5\$

Crispy golden calamari, marinated for extra flavor and served with a side of tangy tartar sauce.

BRUSCHETTA ROAST BEEF 9\$

Grilled bread topped with tender slices of beef tenderloin, pesto mayo sauce, and capers.

GRILLED BABY CALAMARI 13.5\$

Tender baby calamari grilled to perfection, finished with fresh lemon, dill, and a drizzle of extra virgin olive oil.

FRIED SHRIMPS 14.5\$

Crispy marinated shrimps with porcini mushrooms, served with a bold shrimp sauce made with mayo, chili garlic, and tonkatsu.

BRUSCHETTA BURRATA 14.5\$

Crispy grilled bread topped with creamy burrata, fresh tomatoes, basil, and a drizzle of extra virgin olive oil.

PARMIGIANA DI MELANZANE 15\$

Layers of tender eggplant baked with tomato sauce, mozzarella, and Parmesan cheese.

BRUSCHETTA SMOKED SALMON 17\$

Crispy grilled bread topped with smoked salmon, creamy avocado, dill, and capers.

ZUPPA

MUSHROOM SOUP 7\$

A hearty bowl of fresh mushrooms simmered with garlic, herbs, and a splash of cream.

SEAFOOD SOUP 7\$

A rich, flavorful soup made with tender seabream, calamari, and juicy shrimp, all simmered in a silky bisque sauce.



INSALATE

CEASAR SALAD 10.5\$

Crisp romaine lettuce tossed with creamy Caesar dressing, crunchy croutons, and shaved Parmesan.

Add Chicken: 1.5\$

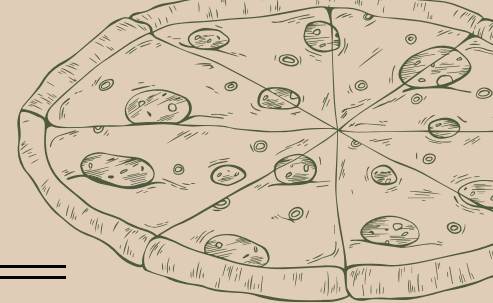
GOAT CHEESE SALAD 10.5\$

A fresh mix of greens with sweet mango, earthy beetroot, caramelized walnuts, cherry tomatoes and pumpkin seeds, topped with creamy goat cheese and finished with a zesty lemon dressing.

LARISA SALAD 12.5\$

A colorful mix of mesclun greens, fresh strawberries, blueberries, dried cranberries, provolone cheese, beetroot, sweet potato, dates, mango and pine seeds, topped with grilled chicken breast and finished with our house balsamic signature sauce.





MENU

PRIMI PIATTI

SPAGHETTI AGLIO OLIO 10.5\$

Classic spaghetti with garlic, chili, and extra-virgin olive oil, finished with parsley and crispy breadcrumbs.

FUSILLI BOLOGNESE 10.5\$

Twisted fusilli pasta served with a rich, slow-simmered beef and tomato ragù, finished with fragrant herbs and a generous shaving of Grana Padano.

PENNE ARRABBIATA 10.5\$

Classic penne pasta tossed in a spicy tomato sauce with garlic, chili, and fresh herbs.

TAGLIATELLE ALFREDO 15\$

Fresh tagliatelle pasta tossed in a rich, creamy Alfredo sauce with Parmesan, tender chicken, and sautéed mushrooms.

PACCHERI PARMIGIANA 18.5\$

Large paccheri pasta served with fried eggplant, rich tomato sauce, mozzarella, Grana Padano, and a drizzle of truffle oil.

RISOTTO SHRIMPS 18.5\$

Creamy Arborio rice gently cooked to perfection, topped with tender shrimp and enriched with a silky shellfish bisque sauce.

CARNE

GRILLED CHICKEN BREAST 15\$

Marinated Tender Chicken Breast served with golden roasted potatoes, fresh mixed green salad and creamy Lemon Sauce.

GRILLED SEABREAM 18.5\$

Delicate seabream grilled to perfection, served with creamy mashed potatoes and tender baby spinach.

GRILLED BEEF TENDERLOIN 18.5\$

Beef tenderloin grilled to perfection, served with a medley of seasonal vegetables, finished with a rich mushroom sauce.

PIZZE

MARGHERITA 10\$

Wood-fired pizza topped with tomato sauce, creamy mozzarella, fresh basil, a sprinkle of oregano, and shavings of Grana Padano.

CHIPS 10\$

Wood-fired pizza topped with a velvety fresh cream sauce, layered with crispy potato and sweet potato chips, creamy mozzarella, shavings of Parmesan and a drizzle of truffle mayo

PEPPERONI 12\$

Wood-fired pizza layered with tomato sauce, creamy mozzarella, and slices of spicy pepperoni, finished with oregano and shavings of Grana Padano.

VERDURE 12\$

Wood-fired pizza topped with tomato sauce, creamy mozzarella, seasonal grilled vegetables, oregano, and shavings of Parmesan.

SMOKED SALMON 14\$

Wood-fired pizza topped with fresh cream sauce, tender smoked salmon, creamy mozzarella, shavings of Parmesan, capers, and a sprinkle of dill.

CHICKEN ALFREDO 14\$

Wood-fired pizza topped with a creamy Alfredo sauce, tender chicken pieces, melted mozzarella, and shavings of Grana Padano.

LARISA 15\$

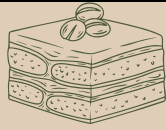
Wood-fired pizza layered with rich tomato sauce, creamy mozzarella, earthy Camembert, and shavings of Grana Padano, topped with a drizzle of mayo pesto sauce, toasted pine nuts, a touch of balsamic and sun dried tomatoes.



MENU



DOLCI



PAIN PERDU	12\$
TIRAMISU	11\$
CHEESE CAKE	10\$

BEVERAGES

LARGE WATER	4\$
S. PELLEGRINO LARGE	6\$
S. PELLEGRINO SMALL	4\$
SOFT DRINK	3\$
GRAPEFRUIT SODA	5\$
ORANGE	3.5\$
LEMONADE	3.5\$
ALMAZA	4\$
ALMAZA LIGHT	4\$
IMPORTED BEER	5\$
WINE GLASS KSARA (RED, WHITE, ROSE)	6\$

IXSIR GRANDE RESERVE RED-BOTTLE	50\$
IXSIR GRANDE RESERVE WHITE-BOTTLE	42\$
IXSIR GRANDE RESERVE ROSE-BOTTLE	42\$
PROSECCO GLASS	6\$
PROSECCO BOTTLE	49\$
ESPRESSO	3\$
DOPPIO	3.5\$
CAPPUCCINO	4\$
CAFÉ LATTE	4\$
TEA	3\$

