

MAGAZZINO

Weekdays 12:00-00:00, Fri-Sat 12:00-16:00, 17:00-00:00. Business Lunch (Dine In Only) Weekdays 12:00-17:30 - 15% Discount

BRUSCHETTA

Focaccia - 32

Tomato Salsa, Chili, Olives

"Lulu" Chicken Livers on the Plancha - 52

Sourdough Bruschetta, Onions,
Black Pepper

House Cured Fish - 64

Vegetables, Butter, Bruschetta



Filet of Beef Carpaccio - 74

Arugula, Pine Nuts, Parmesan

Calamari Fritti - 64

Romesco Sauce



SPUNTINI

Roasted Peppers - 44

Garlic Confit, "Hameiri" Cheese

Anchovy "Ortiz" & Pan Con Tomate - 58

Spanish Onions, Chili, Oregano

Spinach Arancini - 58

Chili-Tabasco Aioli

VERDURE

Tomato Plate - 58

Olive Oil, Shallots, Garlic, Sherry Vinegar, Oregano

Endive Salad - 62

Arugula, Seasonal Fruit, White Balsamic Vinegar,
Roasted Cashews

Green Salad - 66

Honey-Walnut Vinaigrette, "Gali" Cheese, Roasted Nuts

Cacio e Pepe Salad - 64

Iceberg Lettuce, Pecorino Vinaigrette, Pecorino
Sardo, Black Pepper

Mozzarella & Tomato - 58

Olive Oil, Balsamic Vinegar, Basil

Roasted Leeks - 58

Shallot, Garlic, Thyme, Sherry Vinegar,
Busche Cheese

Mushrooms Aglio Olio - 58

Olive Oil, Garlic, Chili, Parsley, Thyme

Polenta - 64

Sautéed Seasonal Vegetable, Parmesan

Chopped Steak - 88

Garlic Confit, Rosemary, Mustard, French Fries



Fresh Fish

Changes Daily

PASTA

Rigatoni Pomodorini - 72

Sun-Dried Tomatoes, Cherry Tomatoes, Garlic,
Basil, Chili, Parmesan

Cheese Tortellini - 68

Butter, Sage, Black Pepper, Parmesan

Fettuccine Cacio e Pepe - 76

Butter, Black Pepper, Pecorino, Parmesan

Gnocchi Zucchini - 84

Cream, Blue Cheese, Thyme, Walnuts

Spaghetti alla Chitarra Bolognese - 78

Slow Cooked Classic Bolognese

Spaghetti Carbonara - 80

Bacon, Black Pepper, Egg Yolk, Parmesan

Fettuccine with Veal Ragù - 88

Bacon, Milk, Root Vegetables, Parsley, Parmesan

PIZZA

Margherita - 68

Tomato Sauce, Mozzarella, Basil

Marinara - 68

Tomato Sauce, Capers, Garlic, Arugula, Parmesan

Corn & Taleggio Cheese - 76

Pizza Bianca - Béchamel, Mozzarella, Chili

"Ortiz" Anchovy - 78

Tomato Sauce, Capers, Garlic, Mozzarella Fresca

Pepperoni - 78

Tomato Sauce, Mozzarella, Veal Pepperoni

Bacon - 78

Pizza Bianca - Béchamel, Mozzarella, Brie

Amatriciana - 78

Tomato Sauce, Bacon, Garlic, Red Onions, Chili, Pecorino

DESSERTS

Take a peek at the desserts window - 46

*Please ask the staff about Gluten-Free / Vegan options. Please inform the staff if you have any allergies prior to ordering



OUR COCKTAILS

• 54 •

San

St. Germain, Cointreau,
Lemon, Orange

Nivi's Orchard

Chartreuse, Rum,
Ginger Beer, Orange, Lime

Gemma

Campari, Gin,
Passion Fruit

Sophia

Gin, Cucumber, Basil

BIRRA ALLA SPINA

Alexander Blonde - 32
300 ml.

Alexander Ambre - 32
300 ml.

Goldstar - 28
300 ml.

BIRRA

Alexander Blazer - 32
330 ml.

Alexander Green - 32
330 ml.

CLASSIC COCKTAILS

• 54 •

Cosmopolitan

Vodka Citron, Lime
Cranberry Juice

Moscow / London / Kentucky Mule

Vodka / Gin / Bourbon,
Ginger Beer, Lime

Old Fashioned

Bourbon, Bitters, Fresh
Orange, Amarena Cherries

Negroni

Gin, Campari, Vermouth,
Fresh Orange

Soft Drinks - 14



Acqua Panna - 26
750 ml.



San Pellegrino - 14/26
250/750 ml.

LISTA DEI VINI

BIANCHI

Orvieto Classico, Castellani, Italy - 35/132

Yarden Chardonnay, Ramat Hagolan Winery,
Israel - 46/162

Sauvignon Blanc, Pelter, Israel - 48/172

Rioja Bianco, Muga, Spain - 48/168

Gavi, La Raia, Italy - 48/172

Gewurztraminer, Pelter, Israel - 52/195

Chablis, Domaine De Chatillon, France - 52/195

Pinot Grigio, Jermann, Italy - 52/195

ROSATO

The Pale, Sacha Lichine, France - 39/144

Pink Israeli Journey, Vitkin Winery, Israel - 46/162

Aix, Maison Saint Aix, France - 46/162

11 Minutes, Pasqua, Italy - 50/188

ROSSI

Chianti, Ruffino, Italy - 36/134

Rioja, Campo Viejo, Spain - 46/162

Cotes du Rhone Valreas, Les Vignerons de l'Enclave,
France - 48/172

Alpha Merlot, Montes, Chile - 52/195

Trio, Pelter, Israel - 52/195

Amaranto, Podere San Cristoforo, Italy - 54/198