

ANTIPASTI / APPETIZERS

ZUCCHINE FRITTE

zucchini, mint aioli

78

INSALATA CAESAR

Romaine, croutons, caesar dressing

- (add chicken +30, add shrimps +62)

110

INSALATA DI SPINACI

Baby spinach, Cherry tomato, Sundried tomato, Avocado, goat cheese, walnut, house dressing

145

POLPETTE AL SUGO

baked, all-beef meatballs, mild tomato sauce

145

VITELLO TONNATO

thinly sliced veal, tuna sauce, caper

135



CAPRESE

bocconcini mozzarella, colored cherry tomato, basil oil

175

PANZEROTTI PUGLIESI

lightly fried mini calzones, fior di latte, tomato sauce

110



INSALATA TROPICALE

Mixed greens, Quinoa, Pawpaw, Pineapple, cherry tomato, Avocado, Tropical dressing

- (add chicken +30, add shrimps +62)

125

FRITTURA DI MARE

deep-fried battered seafood, tartar dip

165

MELANZANE ALLA PARMIGIANA

eggplant, tomato sauce, parmesan

135

BRESAOLA DELLA VALTELLINA

bresaola Punta D'anca, arugula topped with shaved parmesan

185

BURRATINA CREMOSA

150gr Apulian buratta, tomato, basil oil

- (based on availability)

205

PRIMI / FIRST COURSE

GNOCCHI ALLA SORRENTINA

potato gnocchi, tomato sauce, and fresh mozzarella

160

RISOTTO AI PORCINI

Carnaroli rice, porcini mushroom, parmesan crisp

185

RISOTTO GAMBERETTI E LIMONE

Carnaroli rice, shrimps, lemon

205

ALLA NORMA

penne pasta, fresh mozzarella, fried eggplant, cherry tomato, fresh tomato

175

PENNE AL TARTUFO

Truffle cream, fresh Mushroom

205

NEW SPAGHETTI AL NERO DI SEPIA

Spaghetti & squid with squid ink sauce

185

PENNE AL SALMONE E VODKA

pasta, pink vodka sauce, Atlantic smoked salmon

240

SPAGHETTI AI FRUTTI DI MARE

spaghetti with mixed seafood, tomato sauce, wine, and parsley

240

GNOCCHI AL GORGONZOLA

potato gnocchi, gorgonzola sauce, walnuts

185

SPAGHETTI AL PESTO

homemade pesto cream, sundried tomato

- Add Stracciatella +75

155

PAPPARDELLE AL RAGÙ

Pappardelle, beef ragu

175

LASAGNA ALLA BOLOGNESE

beef ragu, bechamel, mozzarella

195

NEW LINGUINE GAMBERI E ZAFFERANO

Linguine pasta, prawns, zucchini, saffron cream

240

NEW RIGATONI AL RAGU DI POLPO

Rigatoni pasta, octopus Ragù, olives, capers, onion, red wine

200

LINGUINE ALL' ARAGOSTA

linguine with lobster and cherry tomato

250

SECONDI / MAIN COURSE

SCALOPPINE DI POLLO	185	POLLO CON POMODORI SECCHI	200
grilled chicken breast with mashed potato, creamy mushroom sauce		grilled chicken breast with rice, creamy sundried tomato	
NEW POLLO ALLA PARMIGIANA	185	CERNIA ALLA PIASTRA	250
chicken escalope with potato wedges, tomato sauce, fresh mozzarella		grouper fillet, steamed rice, creamy lemon thyme	
VITELLO ALLA MILANESE	310	FILETTO DI MANZO	350
Milk-fed veal escalope, arugula, cherry tomato		Prime Angus beef tenderloin, mashed potato, green beans	
		<i>- *All our cuts are ethically sourced from the Pampas Argentinas</i>	

PIZZE AL FORNO A LEGNA

MARGHERITA	125	VEGETARIANA	160
Apulia tomato, fior di latte, basil		Apulia tomato, fior di latte, eggplant, zucchini, fresh mushrooms	
ALLA DIAVOLA	185	CAPRICCIOSA	175
Apulia tomato, fior di latte, spicy salami		Apulia tomato, fior di latte, baked ham, artichoke, olives	
NEW QUATTRO FORMAGGI	185	BRESAOLA, RUCOLA E PARMIGIANO	205
fior di latte, Gorgonzola, Goat cheese, Parmesan, Honey thyme drizzle		Apulia tomato, fior di latte, bresaola, rucola, parmesan	
AL TARTUFO	205	AL CRUDO	205
truffle paste, fior di latte, fresh mushroom		Apulia tomato, fior di latte, 18 months aged prosciutto	
STRACCIATELLA DI BURRATA	205	NEW AI FRUTTI DI MARE	260
Apulia tomato, burrata heart, arugula		Apulia tomato, fior de latte, mixed seafood	

CONTORNI / SIDE

RISO	45	INSALATA MISTA	45
steamed rice		green salad	
PATATINE FRITTE	45	SPICCHI DI PATATE	45
French fries		potato wedges	
VERDURE ALLA GRIGLIA	65	PATATE ARROSTO, AGLIO E ROSMARINO	50
grilled seasonal vegetables		roasted potatoes with rosemary	
PURÈ DI PATATE AL TARTUFO	70		
truffle flavored mashed potato			

DOLCE / DESSERT

GELATO	65	NEW BOMBOLONI ALLA NUTELLA	65
your choice of 2 flavors		Mini donuts, nutella, pistachio sprinkle	
TIRAMISÙ	100	PANNA COTTA	75
homemade classic tiramisu		homemade vanilla panna cotta topped with fresh berries sauce	
TERRA-COTTA	80		
Flourless chocolate cake, vanilla icecream			

All prices are in GHS and tax inclusive. A discretionary service charge of 5% will be added to the bill.

WINE LIST

RED



Astoria Merlot "il puro" DOC 2020 120 / 500
Venezia, Italy



Astoria "Icóna" 500
Cabernet Sauvignon, Venezia - Italy
- 2020



Astoria Ripasso DOC 2018 750
Della Valpolicella, Italy



Cigalus Gerard Bertrand 2019 1650
Languedoc-Roussillon, France



Astoria Pinot noir "caranto" IGT 2021 500
Venezia, Italy



19 Crimes Snoop Cali Red 700
California, USA
- 2020



Château Lafont Menaut 1'450
Pessac-Léognan, France
- 2017



Eagles' Nest Shiraz 2016 1850
Constantia, South Africa

ROSÉ



Santa Cristina Rosato 2019 470
Toscana, Italy



Gerard Bertrand Gris Blanc 450
Languedoc - Roussillon, France
- 2021



Whispering Angel 635
Côtes de Provence Rosé - France
- 2020

WHITE



Astoria "Alisia" 2021 120/500
Pinot Grigio, Venezia - Italy



Astoria "Suade" 500
Sauvignon Blanc, Venezia - Italy
- 2021



19 Crimes Chard 410
Victoria, Australia
- 2021



La Verrière 578
Sauvignon blanc, Bordeaux, France
- 2020



Matua Marlborough 2021 520
Sauvignon blanc, New Zealand



Petit Chablis 2020 800
Bourgogne, France
- Courtault Michelet



Cigalus Gerard Bertrand IGP 2019 1650
Languedoc-Roussillon, France

Do not confuse the absence of sweetness or dryness with the absence of fruit. In a dry wine you will still taste fruit, the wine just won't taste sweet, like fruit juice.

SPARKLING



Astoria Prosecco "Tiemo" 140/560
DOC Brut, Treviso, Italy



Astoria Prosecco Rosé "Velére" 600
DOC Brut, Treviso, Italy



Moët & Chandon Imperial Brut 1'870
Champagne, France



Veuve Clicquot Yellow Label 3'200
Reims, France



Moët & Chandon Nectar Rosé 3'800
Champagne, France



Dom Pérignon Brut 9'000
Champagne, France

* Prices are in Ghana cedi, taxes included. A discretionary service charge of 5% will be added to the bill

CLASSIC COCKTAILS

MOSCOW MULE Vodka, lime, ginger syrup, angostura bitters, soda	80	GIN BASIL Gin, simple syrup, basil & lemon.	80
GIN GIMLET gin, lemon, sugar, kaffir	80	DAIQUIRI Rum, lime, demerara	80
MAI TAI Aged rum, lemon, cointreau, orgeat	80	SIDECAR cognac, lemon, triple sec	80
FRENCH 75 cognac, lemon, Demerara sugar, sparkling wine	80	NEW YORK SOUR whiskey, lemon, cinnamon, cloves, demerara, red wine	80
DARK & STORMY Rum blend, lemon, ginger ale	80	TOMMY'S MARGARITA Tequila, agave, lime	80
WHISKEY SOUR whiskey, lemon, demerara, bitters	80		

SIGNATURE COCKTAILS

ITALIAN MULE Grappa, Aperol, lemon juice, ginger syrup, bitters, anise, soda	90	BOUQUET DI FIORE vodka, lemon, elderflower, rosemary, anise, sparkling wine	90
A NIGHT IN POMONA Gin, lemon, demerara, Turmeric, limoncello, anise	90	SECRET GARDEN Gin cucumber, amaretto, simple syrup, lemon juice, mint	90
POMONA'S ESPRESSO MARTINI Grappa, rum, espresso, demerara, nutmeg	90	NEW YORKER Whiskey, lemon, demerara, cinnamon, apple, anise, red wine	90
AQUA VITA Grappa, cointreau, lemon, demerara, almond, hibiscus	90	CILANTRO SPRING Tequila, lemon, agave, chili, coriander, elderflower	90
HOT & SEXY Tequila, peach liqueur, peach, lime juice, chili	90		

NON-ALCOHOLIC COCKTAILS

LIMONATA Lemon juice, simple syrup, orange blossom	50	LIMONE VERDE fresh mint leaves, lemon juice, simple syrup, sprite	50
HOUSE BLEND ICE TEA House tea mix, lemon, demerara	50	HOUSE GINGER ALE ginger syrup, lemon juice, fresh ginger, soda water	50
KISS & TELL Cucumber, Pineapple juice, Lime juice, Passion fruit	50		

RUM

Bacardi Carta Blanca/Oro	30	Havana club 3 years	30
Havana Club 7 Years	55	Havana Selección Maestros	55
Angostura Rum 1919	50	Angostura Rum 1824	55
Ron Zacapa 23	100	Ron Zacapa XO	130

VODKA

Absolut	30	Ketel One	35
Grey goose Belvedere Ciroc	50		

GIN

Beefeater	30	Bombay sapphire	35
Tanqueray	35	Malfy Malfy Limone	30
Tanqueray No.10	45	Bottega Bacur	45
Gin Mare	50	Hendricks	65
Monkey 47	95		

TEQUILA

Volcan Blanco	65	Ocho Blanco	55
Avion Reposado	50	Patrón Reposado	65
Patrón Añejo	80	Patrón Xo Café	85
La Cofradia Reposado	390	Don Julio 1942	550
Clase Azul Reposado	600		

COGNAC

Camus VS	50	Hennessy VS	50
Camus VSOP	80	Martell VSOP	85
D'ussé VSOP	60	Hennessy VSOP	85
Remy martin XO	240	Hennessey XO	285

WHISKY

JW Red label	30	Jameson	30
Jack Daniels Honey	30	Jack Daniels old No 7	35
Jack Daniels Rye	35	JW Black label	35
JW Double black	70	Chivas Regal 12yrs	35
JW Gold label	65	Monkey Shoulder	65
Chivas Regal 18 years	85	JW Ultimate 18yrs	95
JW Blue label	320		

SINGLE MALTS

Cardhu 12 Years	55	Singleton of Dufftown 12y	70
Talisker 10	70	Glenfiddich 12 yrs	70
Singleton of Dufftown 15y	100	Glenfiddich Pure Malt 15 yrs	100
Glenfiddich Pure Malt 18 yrs	185	Glenmorangie 10 yrs	50
Glenmorangie Signet	230	Laphroaig QA Cask	100
Glenlivet Founder's reserve	45	Glenlivet 15 yrs	65
Glenlivet 18 Years	85	Macallan Double cask 12 Yrs	85
Macallan Double cask 15 Yrs	130		

JAPANESE WHISKEY

Yamazakura	85	Yamazaki	330
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GRAPPA

Candolini	40	Sarpa di Poli	55
Sarpa di Poli 24 Carati Oro	85	Diciotto Lune Stravecchia	285
Berta Tre Soli Tre (Aged)	285		

BEER

Club	25	Stella Artois	35
Peroni	35	Menabrea	35
• PALE LAGER, 4.7% ABV		• PALE LAGER, 4.8% ABV	
Birra Moretti	35	Peroni Nastro Azzuro	35
• LAGER, 4.6% ABV		• PREMIUM LAGER, 5.0% ABV	
Moretti Gran Cru 75 cl	120		
• PALE ALE, 6.8% ABV			

BEVERAGES

Still Water	12/25	Acqua Panna	25/40
• SMALL / LARGE		• SMALL / LARGE	
San Pellegrino Sparkling Water	22/38	Fresh Juice / Juice	25
• SMALL / LARGE			
Soft Drink	30	Energy drink	45
Espresso / Double	18/35	Cappucino	32
Latte	32	Tea	18