



Chapter I: Italy - Napulè at Scale

TO START

Vitello Tonnato 19

A Piedmontese classic with delicate tuna sauce

CONTAINS: EGGS, FISH, MUSTARD, SULPHITES

Paired nicely with Campari Spritz

Arancino Giallo 17

Saffron risotto filled with ossobuco, served on a Parmigiano and Metsovone fondue

CONTAINS: DAIRY, GLUTEN, CELERY, SULPHITES

Paired nicely with Bottega Pinot Grigio Rose

TO CONTINUE

PIZZAS

Marinara My Way 16

San Marzano DOP tomato/Creamed garlic/Vesuvius cherry tomato confit/Kalamon olive/Pantelleria capers/oregano

CONTAINS: GLUTEN, BASIL, GARLIC

Paired nicely with Bottega Pinot Grigio

Bufalina 18

San Marzano DOP tomato/Mozzarella/Mozzarella di Bufala DOP/Parmigiano Reggiano/fresh basil/extra virgin olive oil

CONTAINS: GLUTEN, DAIRY, BASILIC

Paired nicely with Bottega Acino Chianti Reserva

Pistacchiosa 19

Mozzarella di Bufala DOP/Mozzarella di Agerola DOP/Burrata di Bufala mousse/mortadella di Bologna DOP/Pistachio pesto made by us/Roasted pistachios/Pepper/Fresh basil

CONTAINS: GLUTEN, DAIRY, PISTACHIO

Paired nicely with Negroni

Zuccotta 18

Pumpkin/Spianata Piccante/Rosemary/Garlic/Olive Oil/Salt

CONTAINS: GLUTEN, DAIRY

Paired nicely with Bottega Petalo

PASTAS

Tagliatelle con Ragù Bolognese 21

Classic with ragù/Parmigiano

CONTAINS: GLUTEN, CELERY, SULPHITES

Paired nicely with Aperol Negroni

Linguine alla Nerano 18

Linguine with fried zucchini cream/Provolone del Monaco/fresh basil

CONTAINS: GLUTEN, DAIRY

Paired nicely with Bottega Pinot Grigio

Rigatoni con Salsa Genovese 21

Slow-cooked onion/Beef ragù

CONTAINS: GLUTEN, DAIRY, CELERY, SULPHITES

Paired nicely with Aperol Spritz

Spaghetti alla Gricia 19

Spaghetti with pecorino Romano cheese/Guanciale and pepper

CONTAINS: GLUTEN, DAIRY

Paired nicely with Bottega Pinot Grigio Rose





Postcard from Italy

Two renowned chefs, Athinagoras Kostakos and Francesco Granata, have shared more than a professional path. Over the years, their dialogue has been shaped by a mutual respect for craft, precision, and the culture of the table.



For Chapter 1, this dialogue takes form at SCALE, our city dining destination in Nicosia, where design, rhythm and flavour meet.

Italy meets Greece through technique, heritage and ingredients. This is not a fusion exercise, it is a considered exchange between two culinary traditions that have influenced each other for centuries.

At the centre of this chapter stands pizza, not as a trend, but as a craft. Francesco Granata, ranked number 61 in The Best Pizza Awards 2025, brings Naples-born authority and contemporary precision to the foundation of the menu. Around it, flavours move between Naples and the Mediterranean, guided by Athinagoras' structured approach to composition and balance.

This is Chapter 1: Italy
A shared table. A shared story. A shared style.
All Mapped out for you.