



Antipasti

Insalata di Rucola

Fresh rocket, shaved parmesan, cherry tomatoes and balsamic dressing
9,00 \$

Caesar Salad

Roman lettuce, parmesan cheese, crouton toasted with caesar dressing
9,00 \$

Insalata Sofia Loren

Mix salad with tomato, red onion, black olives and Buffalo mozzarella
12,00 \$

Parmigiana di Melanzane

Baked eggplant with tomato sauce, parmesan and mozzarella
16,00 \$

Bresaola

Sliced air-dried beef with lemon and olive oil dressing
19,00 \$

Caprese

Sliced fresh tomato with Buffalo mozzarella in olive oil and basil
19,00 \$

Portobello (MUST TRY!)

Oven baked mushroom with sauteed spinach and parmesan cheese cream sauce
19,00 \$

Saute' Vongole al profumo di mare

Sauteed clams in white wine sauce
22,00 \$

Scamorza grigliata con prosciutto di Parma 30 mesi

Grill smoked mozzarella cheese combined with „ San Daniele" ham 30 month
22,00 \$

Vitello tonnato

Slices roasted veal in light tuna cappers sauce
22,00 \$

Burrata, prosciutto di Parma 30 mesi e pomodoro (MUST TRY!)

150g Burrata cheese with „ San Daniele" ham 30 month and tomato
24,00 \$

Carpaccio di polipo

Thin slice octopus served with olive oil and lemon dressing
26,00 \$

Calamaretti di paranza (MUST TRY!)

Deep sea fried Italian baby squid
26,00 \$

Antipasto Limoncello

300g Burrata cheese served with „ San Daniele" ham 30 month, salame and mix grilled vegetables (Good for sharing 2-3 pax)
45,00 \$



Pasta

(Gluten free pasta available, check with Staff)

Gnocchi Sorrentina

Homemade oven baked potato gnocchi with tomato, mozzarella cheese and basil

19,00 \$

Penne alla Bolognese

Penne with hearty beef ragout (using prime beef)

19,00 \$

Lasagna

Homemade Mamma's Recipe (using prime beef)

19,00 \$

Ravioloni ricotta e spinaci, burro e salvia

Homemade ravioli stuffed with spinach and ricotta cheese in light butter and sage sauce

24,00 \$

Ravioloni di vitello

Homemade ravioli stuffed with braised veal in light veal juice sauce

24,00 \$

Ravioloni di burrata

Homemade ravioli stuffed with burrata in cherry tomato sauce

24,00 \$

Linguine al nero di seppia

Linguine in black ink sauce and fresh mix seafood

26,00 \$

Linguine al granchio

Linguine with fresh crabmeat in light bisque sauce

26,00 \$

Spaghetti frutti di mare

Spaghetti with fresh mix seafood in delicate sauce

28,00 \$

Linguine aragosta (MUST TRY!)

Linguine with fresh live Boston lobster (half) in natural juice, flavoured with Cognac

37,00 \$

Risotto con funghi porcini

Carnaroli rice with porcini mushrooms

26,00 \$



Mains

(Served with two daily side dishes, except "guazzetto mediterraneo" & "grigliata mista di pesce")

Cotoletta alla Milanese

Veal cutlet Milanese (Australia)

29,00 \$

Costolette di Agnello alla griglia

Grilled lamb chop served with aromatic herbs (Australia)

37,00 \$

Filetto di Manzo

250g Grilled angus tenderloin 200 days grain fed (Tasmania)

39,00 \$

Bistecca alla griglia

300g Grilled prime rib-eye (U.S.A.)

47,00 \$

Controfiletto grigliato

300g Grilled Tajima Wagyu Entrecôte (MbS 5, Victoria - Australia)

56,00 \$

Prime Tomahawk Wagyu beef (MbS 5, Australia)

Check with Staff

Filetto di Dentice

Pan fried red snapper fillet in lemon butter sauce

24,00 \$

Guazzetto mediterraneo

*Mediterranean soup base of fish filet, clams, mussels, prawns,
squid in natural seafood juice*

29,00 \$

Salmone grigliato con salsa al vino bianco e limone

Grilled atlantic salmon served with white wine sauce (Norway)

29,00 \$

Branzino Italiano di profondo mare

400g Fresh deep sea Seabass (Italy)

(Minimum waiting time in peak hours is 30min. Grill or baked at your choice)

43,00 \$

Grigliata mista di pesce

Mix grill seafood with combination of squid, fresh live Boston lobster (half), fish filet & prawns

46,00 \$



Pizza

(Our pizza is made in traditional napoletan style, the place where pizza originated. However we can customize to your taste upon request. Minimum waiting time in peak hours is 30min.)

Healthy option - Wholemeal pizza available with additional 3,00 \$

Margherita

Tomato, mozzarella and fresh basil

19,00 \$

Diavola

Tomato, mozzarella and spicy salame

22,00 \$

Napoli

Tomato, mozzarella, anchovies and oregano

22,00 \$

Calzone

Folded pizza with tomato, mozzarella, cooked ham and mushroom

23,00 \$

Cipolla salsiccia e funghi

Tomato, mozzarella, onions, home made pork sausage and mushrooms

26,00 \$

Quattro formaggi – Four Cheese

White base with emmental, gorgonzola, mozzarella and parmesan cheese

26,00 \$

Prosciutto e funghi

Tomato, mozzarella, cooked ham and mushroom

26,00 \$

Quattro stagioni – Four Season

Tomato, mozzarella, cooked ham, mushroom, artichokes and black olives

26,00 \$

Vegetariana – Vegetarian

Tomato, mozzarella, mixed grilled vegetables and black olives

26,00 \$

Frutti di mare

Tomato, mozzarella, fresh mixed seafood and fresh parsley

26,00 \$

Limoncello

White base, mozzarella, beef sausage, porcini mushrooms, button mushrooms and parmesan

26,00 \$

Meat lovers

Tomato, mozzarella, cooked ham, bacon and spicy salame

26,00 \$

Rucola e prosciutto di Parma 30 mesi

Tomato, mozzarella, Parma ham 30 month, fresh rocket and parmesan

28,00 \$



Dessert

Homemade artisan Gelato - Sorbet single scoop

Vanilla, Chocolate, Hazelnut - Lemon

6,00 \$

Affogato al caffe (choice of Vanilla or Chocolate gelato)

Gelato drenched with espresso

8,00 \$

Panna cotta

Light creamy and refreshing dessert with vanilla pods

9,00 \$

Profiteroles

Homemade custard cream filled choux pastry topped with warm chocolate sauce

9,00 \$

Limoncello cake

Limoncello liquor infused with almonds and white chocolate

9,00 \$

Torta al cioccolato

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror

12,00 \$

Tiramisu

Mascarpone, espresso and amaretto

12,00 \$

Lemon filled fruit

Fresh lemon with gelato

12,00 \$

Kids **MENU**

Penne carbonara
10,00 \$

Penne pomodoro
10,00 \$

Spaghetti bolognese
10,00 \$

Baby veal cutlet with potato
14,00 \$

Fish & Chips (Dory)
14,00\$

Limo Burger
(made with 100% Wagyu beef)
26,00 \$



Executive Set Lunch

3 Course set menu 35\$
(Tue-Fri)

Starter

Burrata cheese with „ San Daniele" ham 30 month and tomato

or

Thin slice octopus served with olive oil and lemon dressing

Main course

Homemade ravioli stuffed with spinach and ricotta cheese in light butter and sage sauce

or

Veal cutlet Milanese served with homemade french fries

or

Spaghetti with fresh mix seafood in delicate sauce

Dessert

Dessert of the day



Set Lunch

3 Course set menu 23\$
(Tue-Fri)

Starter

Portobello mushroom combine with smoked mozzarella cheese

or

Chicken Cesar. Roman lettuce, parmesan cheese, toasted crouton with caesar dressing

Main course

Linguine with zucchini, basil and parmesan cheese

or

Homemade ravioli stuffed with brased veal in light veal juice sauce

Dessert

Dessert of the day