

OSTRICHE	Fresh Seasonal Oyster with Black Tea Kombucha and Raspberry Vinegar	6ea
ARANCINI	2pcs Vegetarian Fried Sicilian Rice Ball with Tomato Sauce and Aged Ricotta	18
BURRATA	Fresh Apulia Burrata Cheese, Almond Pesto, Beets Confit, Pickles and Dried Fruits	26
ROSSO DI MAZARA	Sicilian Red Prawns, Porcini Mushrooms and Egg Custard, Cured Lard	34
POLIPO	Spiced Octopus Leg with Lemon Potato, Radish, Bottarga Mayonnaise	32
CAPASANTA	Barely Cooked Hokkaido Scallops, Black Garlic, Roasted Squash Puree	38
RAVIOLI	Argentinian Red Prawns, Black Truffle and Burrata Sauce	38
RISONE	Rice Shaped Pasta, Red Wine Braised Octopus, Bone Marrow	36
CAPELLINI	Angel Hair Pasta with Hokkaido Sea Urchin and Bottarga Sauce	44
PAPPARDELLE	Handmade Large Egg Pasta, Wagyu Beef, Green Pepper Sauce, Smoked Cheese	36
CASERECCE	Traditional Handmade Sicilian Semolina Pasta with Little Neck Clams and White Wine Sauce	38
TONNARELLI	Handmade Squid Ink Pasta with Queensland Spanner Crab and Nduja	38
IL «NORMA»	Handmade Egg Pasta Filled with Tomato, Aged Ricotta and Smoked Eggplant	29
ZUPPA	Signature Gattopardo Seafood Stew In Terracotta Pot	39
PESCE SPADA	Char-grilled Atlantic Swordfish, Tarragon Butter and Hazelnuts	44
BARRAMUNDI	Baked Kuhlbarra Barramundi Filet with Sicilian Caponata and Pistachio Sauce	44
PESCE AL SALE	Signature Salt Baked Fish of the Day (ask our staff)	
COSTATA	300g Chargrilled Australian Black Angus Beef Ribeye, Jus, Charred Corn	68
	Roasted Rosemary and Garlic Red Chat Potato	9
	Sweet Fennel, Orange and Cherry Tomato Salad	12
	Heirloom Tomato Salad with Balsamic and Red Onion	12
CANNOLO	Crispy Coffee Wafer, Sheep Milk Curd, Prickly Pear Sauce, Lemon Sorbet	16
PISTACCHIO	Tart with Sicilian Pistachio Mousse, Sabayon Milk Ice Cream and Mulberries	18
TIRAMISU	The Classic Italian Mascarpone and Espresso Coffee Dessert	16
BRIOCHE E GRANITA	Seasonal Fruit Granita, NAU Gelato and Poached Nectarines	16
CIOCCOLATO	70% Dark Chocolate Sabayon, Amarena Cherries and Praline Dust	16
FORMAGGI	Ask for our Cheese Selection (3 types)	30

DEGUSTATION

4 COURSES DEGUSTATION 88

Wine Pairing +58

Premium wine pairing +88

6 COURSES DEGUSTATION 120

Wine Pairing +78

Premium wine pairing +118

*We are able to accommodate Vegetarian, Vegan and Gluten free dietary requirements

WE ARE SERVING

BREAD 6

Basket of Home-made Focaccia and Sourdough Bread for 2 Persons (First Basket is Complimentary)

WATER 3 per person (free flow)

NORDAQ FRESH | CHILLED: Still or Sparkling / ROOM TEMPERATURE: Still / WARM: Still

Eco-friendly, filtered water that cleanses the palate, so that you can experience food and wine in a completely new way.

GATTOPARDO

RISTORANTE DI MARE