



## ANTIPASTI

Air Flown **'Pugliese Burrata'** (300gr) Cheese with Ripe Tomato V 46  
(Subject To Availability) Add Parma Ham 14

**'Insalata'** Baby Rocket Salad with Parmesan Cheese, Caramelized Walnut & Pear V 20

**'Fritto Misto'** Crispy Calamari, Baby Cuttlefishes & Prawns with Arrabbiata Sauce V 28

**'Battuta'** Hand Chopped Blue Fin Tuna Tartar Served with Avocado V 26

**'Impepata'** Sautéed Black Mussels & Clams in White Wine & Fresh Herbs 'Acqua pazza' 26

**'Polpo'** Balsamic Grilled Octopus Tentacles with Kenya Beans & Grapefruit 36

**'Involtino'** Pan-Roasted Mozzarella Wrapped in Parma Ham & Taggiasca Olives V 24

**'Fegato'** Polenta Crumbed Foie Gras with Caramelized Onion & Apple Chutney V 32

**'Formaggi'** Assorted Cheese Selection Served with Traditional Condiments 24

**'Burlmacco Selezione'** (4 Antipasti-Misto) 88

Burlamacco Appetizer Platter (Chef's Selection)

## PASTA

**'Linguine'** Boston Lobster Tail in Spicy 'Arrabbiata' Sauce & Fresh Basil V 38

**'Tagliatelle'** Pasta with Fresh Squid Cooked in Black Squid Ink Sauce 28

**'Capellini'** Angel Hair with Blue Swimmer Crab Meat Cooked in 'Lobster Bisque' V 30

**'Tagliolini'** Pasta with Baby Clams in White Wine Sauce & Grey Mullet Bottarga 28

**'Pappardelle'** Pasta with Pork Leg Ragout Marinated 7 Days in Red Wine V 28

**'Spaghetti'** Pasta Carbonara With Air Dried Guanciale & Pecorino Romano Cheese 28

**'Gnocchi'** Homemade Potato Dumpling with Porcini Mushroom in Black Truffle Sauce V 28

**'Tonnamelli'** Pasta with Hokkaido Scallops in Basil 'Pesto' & Salmon Caviar V 30

Traditional Sauces Available for Pastas

Gluten Free Pasta Available,

Please Approach our Friendly Staff for recommendations





## ❖❖❖ PESCI & CARNI ❖❖❖

### FISH

**'Cacciucco'** Traditional Mixed Tuscany Seafood Stew with Garlic Bruschetta 🍴 44

**'Branzino'** Oven Roasted Whole Seabass with Green Asparagus & Tangerine Sauce 46

**'Merluzzo'** Pan-Seared Atlantic Cod with Rosemary Potato & Acacia Honey Balsamic 46

### MEAT

**'Manzo'** 72Hrs Sous Vide Beef Short Ribs with Kenya Beans & Port Wine Sauce 🍴 46

**'Tagliata'** Ribeye 'Tagliata Style with Rucola, Shave Parmesan & Roasted Potatoes 🍴 46

Add Foie Gras 16

**'Agnello'** Oven Baked Lamb Rack in Mustard Herb Crust Served with Pumpkin 🍴 48

**'Maiale'** Crispy Kurobuta Pork Chop Served with Seasonal Grilled Vegetables 48

Pre-Order (2 Days in Advance) and Subject to Availability

**Tomahawk (1.2 -1.5 kg ) Seasonal**

**Premium Wagyu Beef 200 gr (Marbling Score 6-7) Seasonal**

## ❖❖❖ DOLCI ❖❖❖

**'Tiramisù'** Italian Cheese Cake with Lady Finger Biscuits & Pistachio Crust 🍴 18

**'Pannacotta'** Vanilla Bean Custard Cream with Strawberries marinated in Balsamic 🍴 14

**'Tortino'** Ginger Date Pudding with Toffee Sauce & Vanilla Gelato 🍴 16

**'Gelato'** Selection of our Own Mixed Ice Creams & Sorbet 16

**'Torta'** Tradition Tuscan Nonna Lemon Custard Tart with Strawberry Gelato 18

**'Fondente'** Finest Dark Chocolate Lava Cake with Pistachio Gelato 🍴 18

**'Affogato'** Vanilla Gelato with Single Espresso Coffee 10

Add Frangelico or Amaretto 12

**'Burlmacco Selezione' (Serves 4) 48**

*Burlamacco Dessert Platter (Chef's Selection)*

*All Prices Subject to 10% Service Charge and Prevailing Government Tax*

