

● AFFETTATI E FORMAGGI

Affettati misti Italian and homemade artisanal cold cuts	470
Formaggi misti Selection of artisanal Italian cheeses	370
Culatello 18 month dry-aged	490
Prosciutto crudo di Norcia 24 month dry-aged	490
Prosciutto cotto Homemade cooked ham in salvia broth, artisanal Italian butter	350

● ANTIPASTI E ZUPPE

Insalata Cesare Romaine lettuce, garlic carasau crouton, grana Padano pecorico Sardo, anchovy dressing	250
Carpaccio di manzo Semi-cured Italian beef, wild rocket, grana Padano, aged balsamic	420
Frittura di calamari e verdure Crispy squid, vegetable, basil aioli	310
Salsiccia lardellata & funghi Grilled Italian pork sausage, pancetta, polenta mushroom, grana Padano cream	280
Tortellini in brodo Homemade tortellini, beef filling, porcini broth	280

● PIZZA NEL FORNO A LEGNA

	light / full
Margherita Tomato, mozzarella, Italian basil	150 / 290
Quattro formaggi Mozzarella, artisanal Italian cheese	210 / 390
Frutti di mare Tomato, seafood, capers, Italian basil	260 / 490
Calabrese Tomato, mozzarella, semi-dried tomatoes Calabrian pork salami, olives	210 / 390
Culatello Tomato, mozzarella, grana Padano Culatello, rocket	260 / 490
Salsiccia e broccolini Mozzarella, gorgonzola, red onion, sausage, broccolini	230 / 430

● PASTA

Spaghetti vongole e acclughe Spaghetti, clams, white wine, dried chilli, anchovy butter	460
Paccheri neri al granchio Squid ink paccheri, fresh crab, tarragon, shellfish broth	790
Fusilli caserecci al ferretto Fresh fusilli, slow braised lamb ragout, dried ricotta	330
Gnocchi salvia e funghi Potato gnocchi, porcini, Italian pork sausage, sage-butter	330

✓ VEGETARIANO E VEGANO

Burrata e pomodori Creamy burrata, organic tomatoes, shallot, olives	390
Portobello alla griglia Portobello mushroom, rocket salad, bell pepper, walnut-balsamic dressing, grana Padano	300
Minestrone Organic vegetable, cannellini beans, patemostri pasta, parsley oil	240
Ravioli mezzaluna Pumpkin ravioli, cherry tomatoes, pine nuts, lemon zest	330

● PESCI

Dentice all'acqua pazza Braised red snapper fillet, saffron shellfish broth, octopus, olives	1,120
Impepata di cozze Stewed mussels, spicy n'duja sauce, bread crumbs	420
Gamberoni all'aglio Sautéed tiger prawns, garlic, parsley, butter	790

Served with your choice of one contorni

● CARNI

Polletto alla diavola Pan-seared farmed chicken, pearl onions, Italian spices	560
Stinco di agnello Braised lamb shank, gremolata, cumin flavoured carrot	940
Vitello alla Milanese 500 g Crumbed veal cutlet Milanese style	1,750
Tagliata di manzo 350 g Grapevine-grilled Australian Angus rib eye, tomatoes rocket salad, grana Padano	1,380

Served with your choice of one contorni

● CONTORNI

	105
✓ Patate al forno Roasted new potatoes, caramelized onion butter	
Fagioli brasati Stewed cannellini beans, pancetta, rosemary	
✓ Zucchine trifolate Sautéed zucchini trumpet, onion, parsley	
✓ Misticanza Garden salad, Italian dressing	
✓ Insalata di pomodori Organic tomato salad, aged balsamic	

