

A LA CARTE MENU

ANTIPASTI

- ANTIPASTO ALL' ITALIANA for 2pax** 58
fine selection of cold cuts served with homemade "giardiniera",
pickled selection: porcini mushrooms, borettane onion, cherry
tomatoes and artisanal sour dough
- WAGYU CARPACCIO** 30
parmigiano reggiano "vacche rosse 24 month" shaving, pickled
artichoke and aceto balsamico di Modena IGT
- FEGATO GRASSO** 28
pan seared foie gras with spiced, roasted sunchoke puree, chicken jus
- BURRATINA** 25
heirloom cherry tomatoes with artisanal burratina from Apulia
served with, add prosciutto di Parma 50g **+10\$**
- BISQUE D'ASTICE** 22
smoky lobster soup flavoured with anise and orange
- BRANZINO** 20
thin sliced seabass with lemon emulsion, chopped shallot, pimento & chives
- MELANZANA ALLA PARMIGIANA (V)** 18
baked eggplant "alla parmigiana" with buffalo mozzarella & spicy basil

PASTA

- TAGLIOLINI** 45
hand crafted with sea urchin, lightly tossed
with smoky uni sauce tarragon and lemon zest
- TAGLIATELLE** 38
spicy spanner crab aglio, olio & peperoncino and ikura
- CAPELLI D'ANGELO** 36
angel hair served as a cold soba with Hokkaido scallops crudo and
truffle dressing, add sea urchin 10g **+25\$**
- GNOCCHI** 30
angus beef ragout "alla Bolognese" with rosemary and red wine
- PAPPARDELLE** 30
homemade with slow braised pork ragout, herbs and marsala wine
- RAVIOLI (V)** 28
stuffed with creamy ricotta, spinach, almond, Parmigiano Reggiano pesto

SECONDI

- ROMBO** 40
light simmered Mediterranean turbot, served with crustaceans
cioppino and roasted garlic kale
- POLIPO** 38
braised and grilled octopus, orange potatoes, refreshing cherry
tomato salad and Taggiasche olives
- MAIALE** 38
pan seared Iberico pork chop with glazed young carrots, pickled
borettane onion and grain mustard
- GUANCIA DI MANZO** 38
36 hours slow cooked beef cheek in Sangiovese wine, soft potato
puree and sautéed spinach
- FARAONA** 36
guinea fowl sous vide breast, extra virgin olive oil confit leg, oven
baked banana shallot and natural jus

VERDURE

- MISTICANZA** 10
mesclun salad with balsamic dressing
- POMODORINI** 8
cherry tomato and basil salad
- PATATE** 8
creamy mashed potato

(V) Vegetarian

All prices are subject to 10% service charge and 7% GST



DOLCI E FORMAGGI

TORTINO AL CIOCCOLATO coconut and dark chocolate 70% lava, toffee yuzu & orange sorbet	15
SOLO TIRAMISU fluffy mascarpone cream, savoiardi bisquit cocoa and coffee	14
TORTA AL LIMONE amalfi lemon and white chocolate curd, strawberries, basil sorbet	14
SGROPPINO refreshing lemon sorbet with zardetto prosecco	18
SELEZIONE DI SORBETTI E GELATI	5 <small>scoop</small>
FORMAGGI ITALIANI ARTIGIANALI selection of 3 regional Italian cheese orange compote and Sardinian crispy bread	22
PASSITO DI PANTELLERIA	18 / 78
ESPRESSO MARTINI	20
AMARI & GRAPPE	10 - 18