

## ANTIPASTI & ZUPPE

Air Flown **Burratina** Cheese (250gr) Served With Ripe Tomato V 46

(Subject To Availability)

Add Parma Ham

14

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

**Battuta** Hand Chopped Red Tuna Tartar Served With Avocado 🇮🇹 26

**Fritto Misto** Crispy Calamari, Baby Cuttlefish & Prawns with Arrabbiata Sauce 🇮🇹 28

**Involtino** Pan-Roasted Mozzarella Wrapped In Parma Ham & Taggiasca Olives 🇮🇹 24

**Antipasti Misti** Assorted Cheese and Cold Cuts with Traditional Condiments 28

**Cozze & Vongole** Sauteed Black Mussels & Clams in White Wine & Fresh Herbs “Guazzetto” 26

**Fegato** Duck Foie Gras with Caramelized Onion & Apple Chutney 🇮🇹 32

## PASTA & RISOTTO

**Linguine** with Boston Lobster Tail in Spicy “Arrabbiata” Sauce 🇮🇹 36

**Capellini** Angel hair Pasta with Crab Meat Cooked in ‘Lobster Bisque’ 🇮🇹 30

**Risotto** Traditional Carnaroli Risotto served with Porcini Mushrooms & Saffron V 32

**Pappardelle** with Pork Leg Ragout Marinated 7 Days in Red Wine 🇮🇹 28

**Tagliolini** Pasta Served with Baby Clams in White Wine Sauce & Bottarga 28

**Tonnarelli** Pasta with Hokkaido Scallops in Basil Pesto & Salmon Caviar 🇮🇹 30

**Gnocchi** Potato Dumpling Served With Gorgonzola Cheese Sauce V 28

**Ravioli** Hand-Cut Pumpkin filled Ravioli served in Brown Butter Sage Sauce V 24

*Traditional Sauces Also Available for pastas: Squid Ink, Arrabbiata, AOP, Carbonara*

*Gluten Free Pasta Available, Please Approach our Friendly Staff for recommendations*



## ❁❁❁ PESCI & CARNI ❁❁❁

### FISH

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

**Pesce Burro** Marinated Butter Fish served with Roasted Vegetables & Apricot Sauce 🇮🇹 32

**Grigliata Mista** Mixed Grilled Seafood Platter served with Lemon Sauce 58

### MEAT

**Agnello** Oven Baked Lamb Rack in Mustard Herb Crust with Pumpkin 🇮🇹 48

**Pollo** Baked Honey Glazed Chicken Served with Grilled Vegetables & Roasted Potato 24

**Manzo** 72Hr Slow Cooked Beef Short Ribs with Kenya Beans in Port Wine Sauce 🇮🇹 46

**Tagliata** Beef Sirloin Steak Served with Rucola and Grana Padano 🇮🇹 38

**Filetto** Grilled Beef Tenderloin with Truffle Mashed Potato and Asparagus 46

*Add Foie Gras \$16*

**Tomahawk** with Truffle Mash or Fries and Salad *Seasonal Price*

*(Pre-Order required or Subject to Availability)*

## ❁❁❁ DOLCI & FORMAGGI ❁❁❁

**Tiramisù** Italian Cheese Cake with Lady Finger Biscuits & Espresso Coffee 🇮🇹 18

**Torta** Traditional Apple Pie with Vanilla Gelato 🇮🇹 18

**Pannacotta** Eggless Custard Cream and Vanilla Beans with Berry Sauce 🇮🇹 14

**Gelato** Selection of Gelato & Sorbet Flavours 16

**Crostata** Oven Baked Chocolate Tart topped with Vanilla Gelato 🇮🇹 16

**Affogato** Vanilla Gelato with a Shot of Single Espresso Coffee 10

*Add Shot of Frangelico or Amaretto \$12*

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

