

SOLO

RISTORANTE

BRUNCH MENU

BRANZINO 20

THIN SLICED SEABASS WITH LIGHT LEMON EMULSION , CHOPPED SHALLOT ,PIMENTO AND CHIVES

SALMON 26

CURED SALMON SERVED ON POACHED EGG AND SQUASHED TOMATO PESTO, SOUR DOUGH

PROSCIUTTO DI PARMA 24

ALMOND CROISSANT WITH SQUAQUERONE CHEESE AND SANGIOVESE WINE PEAR

MELANZANE ALLA PARMIGIANA 18

BAKED EGGPLANT " ALLA PARMIGIANA " WITH BUFFALO MOZZARELLA AND SPICY BASIL SALAD

FOCACCIA AL TARTUFO 68

TRUFFELD MASCARPONE FOCACCIA WITH BURRATINA AND BLACK TRUFFLE SHAVING

TAGLIOLINI 45

HAND CRAFTED WITH SEA URCHIN , LIGHTLY TOSSED WITH SMOKY UNI SAUCE ,TARRAGON AND LEMON ZEST

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 28

STUFFED WITH CREAMY RICOTTA AND SPINACH WITH ALMOND AND PARMIGIANO REGGIANO PESTO

SPIGOLA 36

OVEN BAKED BARRAMUNDI SKEWER , LEMON RADICCHIO AND HERBS CRUMBS

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

BOMBOLINI 12

MINI DONUT WITH NUTELLA CREAM

TORTA AL LIMONE 14

AMALFI LEMON AND WHITE CHOCOLATE CURD CAKE WITH STRAWBERRIES AND BASIL SORBET

SGROPPINO 18

REFRESHING LEMON SORBET WITH ZARDETTO PROSECCO

ADD \$38++ FOR FREE FLOW OF PROSECCO ,HOUSE WINE, SOFT DRINK
ADD \$ 78++ FOR FREE FLOW OF CHAMPAGNE, HOUSE WINE, SOFT DRINK

PRICE IS SUBJECTED TO 10% SERVICE CHARGE & 7% GST