

CRUST

ITALIAN

STARTER

Seaweed puff 'zeppole' \$68

Summer vegetables soup \$98

Endive salad, caramelized walnut & cheese marinated in wine mash \$118

Raw prawns marinated in fresh cherry fruit & tomato juice \$158

Buffalo mozzarella braid, tomatoes & Caserta black ham \$188

'Frittura' baby fish \$148

Neapolitan octopus, potatoes & black olive \$168

'Impepata' fresh mussels in white wine, lemon sauce & black pepper \$188

PASTA

Risotto with roasted Amalfi lemon & rosemary \$188

Homemade chitarra spaghetti in octopus ragout \$228

Macheroni pasta in Neapolitan meat ragout \$198

Positano style scialatielli with seafood \$258

Long fusilli with Neapolitan sausage & 'friarielli' wild broccoli \$208



All price subject to 10% service charge

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MAIN

Eggplant parmigiana with smoked provola cheese \$198

Steak beef sirloin, cherry tomato & smoked cheese tart \$368

Seabass in 'acqua pazza' style \$328

Braised octopus in San Marzano tomatoes & burrata cheese \$298

TO SHARE

'Sorrento' seafood stew extravaganza \$988

(A kilo of fresh seafood & fish inc. seabass, mussels, clams, squid, scallops & king prawn)

Italian baked seabass in Amalfi essence \$788

(A kilo of Italian seabass, baked with Amalfi lemon & aromatic herbs)

VERDURE

Mashed potatoes with lemon & garlic \$58

Grilled aubergine \$68

'Seapece' marinated zucchini \$88

Broccoli with garlic & anchovy oil \$78

Potatoes with green beans in vinegar \$78

Spinach with mint & almonds \$88

Roasted baby carrots, black olives & orange \$98



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