

## LINO

## SET LUNCH

AVAILABLE DAILY 12PM - 0215PM

## STARTER

**CAESAR SALAD**LITTLE GEM LETTUCE, BABY KALE, HAM CRUMBS,  
HARD-BOILED EGG, PARMESAN**ROCK MELON & PROSCIUTTO**

ARUGULA, BALSAMIC DRESSINGS

**BURRATA 125GM (V) +5**

MARINATED BEETROOT, VINE TOMATOES, BASIL

**BREADED OYSTERS 6PCS +4**DEEP FRIED JAPANESE OYSTER, PEPPERY  
YUZU MAYONNAISE

## MAINS

**SEABREAM IN CRAZY WATER +6**POACHED MEDITERRANEAN BREAM, VINE TOMATOES,  
TAGGIASCA OLIVE, CAPERS, AROMATIC HERBS,  
WHITE WINE, GARLIC, CHILI, CAPERS AND PARSLEY**CHICKEN ROULADE**PAN SEARED CHICKEN THIGH ROLLED WITH  
PARMA HAM, FILLED WITH MOZZARELLA CHEESE,  
SERVED WITH PASSATA**WAGYU BEEF TAGLIATA 250GM +14**CHAR-GRILLED F1 MBS 4-5 STRIPLIN,  
ARUGULA, SHAVED PARMESAN, AGED BALSAMIC**CRAB MEAT SQUID INK SPAGHETTI +4**WHITE WINE, CHERRY TOMATOES,  
BIRD'S EYE CHILLI, LEMON ZEST

## DESSERT

**TRUFFLE POPSICLE**TRUFFLE-VANILLA POPSICLE,  
CHOCOLATE & HAZELNUT COATING**PANNA COTTA**

VANILLA-INFUSED CREAM, RASPBERRY COULIS

**EARL GREY TEA CAKE**

SERVED WARM WITH WHIPPED CREAM

**2 COURSE - 25**

CHOICE OF STARTER &amp; MAIN OR MAIN &amp; DESSERT

**3 COURSE - 28**

CHOICE OF STARTER, MAIN &amp; DESSERT

**SUPPLEMENTS AS CHARGED**ORDER ANY MAIN COURSE FROM LUNCH A LA CARTE  
MENU COMES WITH HOUSE SALAD

TOP UP +2 FOR COFFEE OR TEA

**IBERICO HAM 50GM +4**

CEBO IBERICO SHOULDER, GRISSINI

**SOUP OF THE DAY**PLEASE APPROACH OUR STAFFS TO  
ENQUIRE FOR THE SOUP OF THE DAY**HOKKAIDO SCALLOP 3PCS +5**PAN SEARED WITH BUTTER, GREEN PEA  
PUREE, HAM CHIP**SPINACH RICOTTA RAVIOLI (V)**

BROWN BUTTER, PINE NUTS, SAGE, PARMESAN

**CARBONARA CHITARRA**SOUS VIDE EGG, TRUFFLE CREAM,  
HAM CRUMBLE, PARMESAN**OMELETTE PIZZA 9" (V)**WHITE SANDY EGG MIXED WITH AROMATIC  
CHOPPED VEGETABLES, BIRD'S EYE CHILLI,  
FIOR DI LATTE, MAYONNAISE**HAWAIIAN PIZZA 9"**COOKED HAM, PINEAPPLE, TOMATO PASSATA,  
FIOR DI LATTE**HONEY BACON PIZZA 9"**

SMOKED BACON, HONEY, FIOR DI LATTE, OREGANO

**GELATO / SORBETTO**VANILLA, TRIPLE CHOCOLATE,  
STRAWBERRY GELATO/ LEMON SORBET**CHEESE PLATTER**

DRIED FRUITS, NUTS, HAZELNUT OAT CRACKER

**(V) - VEGETARIAN**PLEASE INFORM OUR STAFF IF YOU HAVE ANY FOOD ALLERGIES OR DIETARY RESTRICTIONS  
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## ANTIPASTI

## COLD STARTERS

<b>BURRATA 125GM (V)</b> MOMOTARO AND VINE CHERRY TOMATOES, BALSAMIC GLAZE	<b>22</b>	<b>CARPACCIO</b> THINLY SLICED BEEF, ARUGULA, PARMESAN SHAVING, TRUFFLE DRESSING	<b>19</b>
<b>BEETROOT (V)</b> MARINATED RED BEETS, ARUGULA GOAT CHEESE, HAZELNUTS	<b>19</b>	<b>SMOKED SCAMORZA</b> LIGHTLY TORCHED WITH FLAME, SERVED WITH PROSCIUTTO, SALAD	<b>22</b>
<b>ICE PLANT SALAD (V)</b> MEDJOOOL DATES, MELON BALL, TOASTED WALNUTS, DATE DRESSING	<b>19</b>	<b>IBERICO HAM 100GM</b> CEBO IBERICO SHOULDER, GRISSINI	<b>28</b>
<b>CAESAR SALAD</b> LITTLE GEM LETTUCE, BABY KALE, HAM CRUMBS, HARD-BOILED EGG, PARMESAN	<b>17</b>	<b>SMOKED SALMON TROUT</b> HOUSE CURED & SMOKED WITH APPLE WOOD CHIP, PEPPERY YUZU DRESSING, HERBS	<b>22</b>

## HOT STARTERS

<b>GARLIC BREAD</b> HOME-MADE GARLIC HERBS OIL	<b>9</b>	<b>CLAMS</b> STEWED IN WHITE WINE, AROMATIC HERBS	<b>24</b>
<b>SWEET PEA CREAM SOUP</b> ENHANCED WITH MINT OIL	<b>14</b>	<b>KING PRAWNS (6PCS)</b> SAUTÉED WITH THYME, GARLIC, CHILLI, OLIVE OIL	<b>32</b>
<b>CHICKEN WINGS 6PCS</b> DEEP FRIED MID WING BATTERED IN SPICES	<b>12</b>	<b>OCTOPUS</b> CHAR-GRILLED TENTACLES, TOMATOES, OLIVES, BASIL, AGED BALSAMIC	<b>32</b>
<b>TRUFFLE FRIES</b> HOMEMADE TRUFFLE MAYONNAISE, PARMESAN	<b>17</b>	<b>FOIE GRAS</b> PAN SEARED FRENCH DUCK LIVER, RHUBARB & RASPBERRY COMPOTE	<b>28</b>
<b>CALAMARI</b> DEEP FRIED SQUID RING, JAPANESE MAYONAISE SMOKED PEPPER-ROSEMARY SALT, LEMON	<b>19</b>		

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## PRIMI PIATTI

### PASTA & RISOTTO

<b>SPINACH RICOTTA RAVIOLI (V)</b> BROWN BUTTER, PINE NUTS, SAGE, PARMESAN	<b>24</b>	<b>BEEF SHORT RIB FETTUCCHINE</b> PULLED AUSTRALIAN BEEF SHORT RIBS, CEP MUSHROOMS, PINK SAUCE, PARMESAN	<b>29</b>
<b>CARBONARA CHITARRA</b> SOUS VIDE EGG, TRUFFLE CREAM, PROSCIUTTO CRUMBLE, PARMESAN	<b>24</b>	<b>LAMB RAGU GARGANELLI</b> AUSTRALIA LAMB SHOULDER, EGGPLANT CAVIAR, TOMATO, ROSEMARY, PARMESAN	<b>29</b>
<b>BEEF &amp; PORK MEATBALL TAGLIATELLE</b> HOUSE RECIPE, TOMATO SAUCE, VEAL JUS, PARMESAN	<b>26</b>	<b>VONGOLE LINGUINE</b> SEASONAL CLAMS, WHITE WINE, GARLIC, CHILLI, CAPERS	<b>29</b>
<b>PORK BOLOGNESE GNOCCHI</b> SPANISH BLACK PIG, OVEN BAKED WITH MOZZARELLA & PARMESAN	<b>26</b>	<b>SEAFOOD SPAGHETTINI</b> AUSTRALIAN KING PRAWNS, HOKKAIDO SCALLOPS, AGLIO OLIO STYLE	<b>32</b>
		<b>SCALLOP RISOTTO</b> AGED ITALIAN CARNAROLI RICE, HOKKAIDO SCALLOPS, CLAMS, SEA URCHIN SAUCE	<b>32</b>

## SECONDI

### FISH & MEAT

<b>BAKED SALMON TROUT</b> NORWEGIAN SALMON TROUT, FINE KENYA BEANS, TOASTED ALMONDS, BUTTER SAUCE	<b>29</b>	<b>BRAISED BEEF CHEEK</b> AUSTRALIAN BEEF CHEEK, RED WINE, BUTTON MUSHROOM, SPINACH, MASHED POTATO	<b>36</b>
<b>HALIBUT AL CARTOCCIO</b> BAKED HALIBUT IN PARCHMENT PAPER, LAYERED WITH SPINACH, PASSATA, ZUCCHINI, GARLIC HERB OIL	<b>28</b>	<b>DEEP FRIED CHICKEN ROULADE</b> BREADED CHICKEN BREAST, ROLLED WITH TRUFFLE MORTADELLA, PECORINO & MOZZARELLA, SERVED WITH SALAD	<b>28</b>
<b>SEAFOOD STEW</b> AUSTRALIAN KING PRAWNS, SEASONAL SEAFOOD, WHITE WINE, AROMATIC BROTH, TOASTED BREAD	<b>42</b>	<b>DUCK LEG CONFIT</b> CRISPY FRENCH DUCK LEG, SAUTÉED POTATO, MIXED GREEN SALAD	<b>28</b>
<b>BRAISED LAMB SHANK</b> THREE-HOUR BRAISED AUSTRALIAN LAMB SHANK, WHITE WINE, TOMATOES, PANCETTA, GREMOLATA, CANNELLINI BEANS	<b>32</b>	<b>CHAR-GRILLED IBERIAN PORK SECRETO 250GM</b> BLACK IBERIAN PIG, MASHED POTATO, ARUGULA	<b>36</b>
		<b>CHAR-GRILLED RIBEYE 250GM</b> TAJIMA MB 4-5 WAGYU, SUNNY SIDE UP, FRIES, VEAL JUS, SALAD	<b>62</b>

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## PIZZA - 12 INCHES

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<b>MARGHERITA (V)</b> MARINATED CHERRY TOMATOES, TOMATO PASSATA, FIOR DI LATTE, BASIL	<b>20</b>	<b>PANCETTA</b> SWISS SMOKED FARMER RAW BACON, WHITE SANDY EGG, DUCK FAT POTATO, BASIL PESTO, FIOR DI LATTE, PARMESAN	<b>28</b>
<b>BURRATA (V)</b> MARINATED CHERRY TOMATOES, TOMATO PASSATA, BASIL PESTO	<b>26</b>	<b>SALAMI PICCANTE</b> FIOR DI LATTE, TOMATO PASSATA	<b>26</b>
<b>MEATLESS MEAT (V)</b> BEYOND MEAT, BABY KALE, MUSHROOMS, FIOR DI LATTE SESAME SEED, MAYONNAISE & TERIYAKI SAUCE	<b>28</b>	<b>BBQ CHICKEN</b> BBQ SAUCE, SAUTÉED ONIONS, FIOR DI LATTE, TOASTED SESAME	<b>26</b>
<b>MIXED MUSHROOMS (V)</b> FONTINA, TALEGGIO, FIOR DI LATTE, TRUFFLE CREAM, PARMESAN	<b>26</b>	<b>SEAFOOD</b> TIGER PRAWNS, SCALLOPS, SQUID, CLAMS, GARLIC PARSLEY PESTO, FIOR DI LATTE	<b>29</b>
<b>MIXED MEAT</b> BEEF & PORK MEATBALLS, BACON, SALAMI, NDUJA, TOMATO PASSATA, FIOR DI LATTE	<b>29</b>	<b>ESCARGOT</b> FRENCH SNAILS, GARLIC HERBS OIL, TOMATO PASSATA, PARMESAN	<b>29</b>
<b>PROSCIUTTO</b> FIOR DI LATTE, TOMATO PASSATA, ARUGULA, SHAVED PARMESAN	<b>28</b>	<b>FOIE GRAS</b> FRENCH DUCK LIVER, CARAMELISED ONION PUREE, BACON, PEACH, SEA SALT	<b>32</b>

## ADDITIONAL TOPPINGS

FOR PIZZAS ONLY

<b>PROSCIUTTO</b>	<b>8</b>	<b>SPINACH</b>	<b>4</b>
<b>BACON</b>	<b>6</b>	<b>ARUGULA</b>	<b>4</b>
<b>MEATBALLS (BEEF &amp; PORK)</b>	<b>5</b>	<b>EGG</b>	<b>3</b>
<b>MUSHROOMS</b>	<b>6</b>	<b>FIOR DI LATTE</b>	<b>4</b>

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## DOLCI

### SWEET ENDINGS

#### TIRAMISU

ITALIAN MASCARPONE CHEESE,  
COFFEE-SOAKED SPONGE LAYERS

12

#### TORTINO

CHOCOLATE LAVA CAKE, SERVED WITH  
VANILLA ICE CREAM

12

#### BURNT CHEESECAKE

SERVED WITH RASPBERRY COULIS,  
HAZELNUT CRUMBLE

12

#### LYCHEE & RASPBERRY LAYERED CAKE

LYCHEE CREAM & CHUNKS, DECORATED WITH  
EDIBLE ROSE PETALS & PISTACHIO CRUMBS

12

#### APPLE TART

SERVED WITH WHIPPED CREAM

12

#### PROFITEROLES (4PCS)

VANILLA ICE-CREAM, CHOCOLATE SAUCE,  
TOASTED ALMONDS

16

#### GELATO/SORBETTO (PER SCOOP)

VANILLA, TRIPLE CHOCOLATE,  
STRAWBERRY GELATO/ LEMON SORBET

5

#### CHEESE PLATTER

HONEYCOMB, DRIED FRUITS, NUT,  
HAZELNUT OAT CRACKER

18

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# KIDS MENU

18

**COMES WITH A GLASS OF JUICE  
& A SCOOP OF GELATO**

KINDLY CHECK WITH THE TEAM FOR THE AVAILABLE GELATO FLAVOURS



## TAGLIATELLE

**CHOICE OF:**

POMODORO SAUCE, CHEESE BUTTER, PORK BOLOGNESE

**OR**

## 6" PIZZETTA

**CHOICE OF:**

MARGHERITA, SALAMI, HAWAIIAN

**CHEESE FRIES +4**



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