



HOME MADE PASTA

TRIO DI PASTA E RISOTTO *(SHARING)*

select your choice of three courses of pasta and/or risotto served in a single platter (medium or large size) **690.-**
1290.-

TAGLIATELLE FUNGHI & SALSICCIA

home made egg and flour tagliatelle pasta in a black truffle sauce with Italian sausages and forest mushrooms **490.-**

FETTUCCHINE AL RAGU'

home made fettuccine pasta in a ragout sauce of minced Australian lamb, EV olive oil, carrots, celery, onions **590.-**

✓ MEZZELUNE AI PORCINI

home made mezzelune pasta filled with Porcini mushroom and Ricotta, DOP Grana Padano, sage, butter **490.-**

RAVIOLI AL FOIE GRAS

home made ravioli pasta filled with French goose liver, DOP ricotta cheese, sliced Norcia black truffle **690.-**

AGNOLOTTI 'NDUJA

home made agnolotti pasta filled with slightly spicy 'Nduja pork sausages, fresh tomato sauce, Pecorino cheese **390.-**

✓ TAGLIATELLE NORCIA

home made egg and flour tagliatelle pasta, EV olive oil, Grana Padano, 4 grams of Norcia black truffle **790.-**

Please ask our staff for more vegetarian options

10% service charge and 7% value added tax not included



DRY PASTA & RISOTTO

SPAGHETTI VONGOLE BOTTARGA

spaghetti with fresh shell clams and air cured mulled roe in a white wine, EV olive oil, garlic and parsley sauce **490.-**

LINGUINE ALL'ARAGOSTA

linguine di Gragnano with Andaman sea rock lobster in an EV olive oil, garlic, sundried tomatoes, basil **490.-**

CALAMARATA CON MOSCARDINI

calamari shaped pasta, slow cooked Mediterranean baby octopus, slightly spicy fresh tomato sauce, black pepper **490.-**

RIGATONI ALLA SICILIANA

Rigatoni pasta with eggplant Caponata, diced Japanese tuna, black olives, cherry tomatoes, basil **590.-**

RISOTTO PORCINI E FOIE GRAS

slow cooked Italian Vialone Nano risotto with Italian Porcini mushrooms topped with foie gras **690.-**

RISOTTO SPECK & GORGONZOLA

slow cooked Italian Vialone Nano risotto blended with smoked Italian Speck ham and Gorgonzola cheese **590.-**

✓ RISOTTO NORCINO

slow cooked Italian Vialone Nano rice blended with DOP Taleggio cheese, 4 grams of Norcia black truffle **790.-**

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MEATS

CORDON BLEU

deep friend and breaded organic chicken breast filled with melted cheese and Italian cooked ham, tartar sauce 590.-

PLUMA IBERICO

charcoal grilled Iberico Pluma pork, Gorgonzola mashed potato, green asparagus, 'Nduia sauce 690.-

BRASATO DI VITELLO

slow cooked Australian veal cheek in a red wine and onion sauce, potato purea, baby carrots, thyme, edible flowers 790.-

TAGLIATA DI MANZO

charcoal grilled 150 days grain-fed Australian sliced beef tenderloin, rocket leaves Grana Padano balsamic 890.-

AGNELLO ALLA GRIGLIA

charcoal grilled prime Australian lamb cutlets seasoned with rock salt and herbs with spinach and potatoes 890.-

FILETTO ROSSINI

charcoal grilled AU 150 days grain-fed beef tenderloin topped with foie gras, sliced Norcia black truffle 1490.-

ANGUS T-BONE (1 KG) (SHARING)

charcoal grilled and sliced 120 days aged Australian T-Bone steak served with hand cut fries 2990.-



SALADS & SOUPS

✓ **INSALATA PRIMAVERA**

mixed lettuce, sliced avocado, Italian artichokes' hearts, sundried tomatoes, extra-virgin olive oil balsamic 390.-

RUCOLA CON SALSICCIA

rocket leaves, grilled Italian sausages, sundried tomatoes, extra-virgin olive oil, balsamic vinegar 390.-

✓ **CAPRESE DI BUFALA**

fresh-in sliced buffalo mozzarella from Campania, sliced tomatoes, EV olive oil, oregano balsamic reduction 420.-

CAESAR SALAD

cos romaine lettuce, bread croutons, sliced Grana Padano, crispy Italian pancetta Caesar dressing 390.-



ZUPPA DI ARAGOSTA

slow cook bisque of Andaman sea rock lobster, whipped cream, drops of cognac, parsley, black pepper 320.-

✓ **VELLUTATA DI PORCINI**

slow cook creamy soup made of Italian Porcini mushrooms, parsley, black pepper, EV olive oil 320.-



CHEESE

DEGUSTAZIONE DI FORMAGGI
selection of Italian and French cheese 590.-

DESSERTS

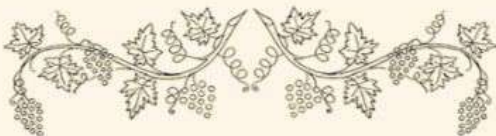
TIRAMISU'
home made classic Italian coffee and mascarpone cheese dessert topped with coffee reduction and cocoa 290.-

PANNACOTTA AI FRUTTI DI BOSCO
home made traditional Piedmont cooked cream dessert served with wildberry reduction 290.-

TORTINO AL CIOCCOLATO
home made warm chocolate lava cake served with vanilla ice cream and strawberry reduction 320.-

FAGOTTINO GIANDUIA
home made soft and thin layer of eggs and flour filled with Nutella cream, seasonal fruits, Acacia honey 290.-

GELATO FRESCO DELLA CASA
choice of chocolate, lemon, vanilla and pistacchio ice cream 160.-



10% service charge and 7% value added tax not included



ANTIPASTI

TAGLIERE (SHARING)
an extensive selection of the finest Italian cold cuts, mixed cheese, Italian artichokes, olives and more 1190.-

JOSELITO GRAN RESERVA
From the area of Salamanca in Spain. Ranked the best ham in the world (Serving 70gr.) 1490.-

BURRATINA & PROSCIUTTO
fresh-in creamy burratina cheese from Apulia served with slices of 24 months cave-aged prime grade Parma ham 690.-

VITELLO TONNATO
slow cooked and thin sliced Dutch veal, creamy tuna sauce, capers, anchovies, cherry tomatoes 490.-

POLPO ALL'INSALATA
grilled Mediterranean octopus, boiled potato cubes, rocket leaves, extra virgin olive oil, lemon, black pepper, parsley 590.-

GAMBERO ROSSO TARTARE
Mazara del Vallo (Sicily) red prawns tartare, fennel, balsamic and EV olive oil caviar, mint 790.-

✓ **CARCIOFI AL TARTUFO NERO**
oven baked Italian artichokes' heart filled with quail's egg yolk and topped with slices of Norcia black truffle 590.-

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ANTIPASTI

FRITTO MISTO

deep fried calamari, Argentinean prawns, zucchini and 'pettole salentine' served with tartar sauce and lemon 490.-

CUBI DI SALMONE

cubes of marinated fresh Norwegian salmon, caramelized Tropea red onions, seasonal citrus fruits, balsamic pearls 490.-

CAPELANTE AL TARTUFO

pan seared US sea scallops in extra virgin olive oil, pumpkin puree, sliced black truffle 690.-

TARTARE DI CARNE

finely chopped Australian raw beef tenderloin tartare, quail's egg yolk, sliced Norcia black truffle, balsamic 690.-

FOIE GRAS

pan seared French goose liver served with mixed leaves, sliced apples, reduction of balsamic vinegar 690.-

CARPACCIO DI MANZO

thin slices of 150 days grain fed Australian raw beef tenderloin, rocket leaves, shaved Grana Padano, lemon 490.-

TARTARE DI TONNO

finely chopped raw fillet of fresh Japanese tuna, avocado, celery and carrots, sliced apple, lemon reduction 590.-



SEAFOOD

BRANZINO ALLA GRIGLIA

pan seared fillet of Andaman seabass seasoned with herbs, EV olive oil, sliced potatoes, sundried tomatoes, olives 590.-

PEPATA DI COZZE *(ASK AVAILABILITY)*

fresh-in Tasmanian (or Mediterranean) mussels in white wine and black pepper sauce 590.-

COZZE ARRABIATA *(ASK AVAILABILITY)*

fresh-in Tasmanian (or Mediterranean) mussels in a slightly spicy San Marzano tomato sauce 590.-

TONNO SCOTTADITO

pan seared and thick sliced Japanese tuna, avocado, capers, mixed leaves, EV olive oil, lemon reduction 590.-

NASELLO ALLA GRIGLIA

charcoal grilled fillet of Alaskan snow fish, green asparagus, fennel, sliced potatoes, lemon reduction 890.-

SIDES

grilled mixed vegetables 290.-

sautéed baby spinach 190.-

sautéed forest mushrooms 190.-

hand cut fries 190.-

truffle mashed potato 190.-