



## Appetiser

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|---|--|
| <b>Air Flown Burratina</b>  | ✓ 46   |
| (250gr) Cheese with Ripe Tomato<br>(Subject To Availability)          | <i>Add Parma Ham</i> 14  |
| <b>Fritto Misto</b>   |  28   |
| Crispy Calamari, Baby Cuttlefishes & Prawns with Arrabbiata Sauce     |  |
| <b>Battuta</b>  |  26   |
| Hand Chopped Blue Fin Tuna Tartar Served with Avocado                 |  |
| <b>Granchio</b>   | 22   |
| Chilled Crab Meat, Garlic Aioli, Mustard Sauce with Avocado           |  |
| <b>Cozze &amp; Vongole</b>  | 26   |
| Sautéed Black Mussels & Clams in White Wine & Fresh Herbs 'Guazzetto' |  |
| <b>Involtino</b>  |  24 |
| Pan-Roasted Mozzarella Wrapped in Parma Ham & Taggiasca Olives        |  |
| <b>Fegato</b>   |  32 |
| Duck Foie Gras with Caramelized Onion & Apple Chutney                 |  |
| <b>Insalata</b>   | ✓ 20   |
| Baby Rocket Salad with Parmesan cheese, caramelized walnut & Pear     |  |
| <b>Antipasti Misto</b>  | 28   |
| Assorted cheese and cold cuts served with traditional Condiments      |  |
| <b>Soup of the Day</b>  | 14   |

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|--|
| <i>Complementary Corkage Charge on Tuesdays and Thursdays;<br/>not in conjunction with other Promotions</i>  |
| <i>We don't serve Tap Water, Only Mineral and Sparkling Bottled Water available at<br/>\$8.00++ per 750ml bottle; Warm and Hot Water at \$2.00++</i> |
| <i>Corkage Fee \$48.00++ per 750ml Wine bottle and \$88.00++ per Duty-Paid Liquor</i>  |



*Chef's Recommendation*



*Vegetarian*

Management shall not be liable for any damage to your personal items placed on the table

*Prices are subject to 10% service charge and 7% GST*



## Pasta

### Linguine



36

Boston Lobster Tail in Spicy "Arrabbiata" Sauce & Fresh Basil

### Risotto

32

Traditional Carnaroli Risotto in Squid Ink

### Ravioli



24

Hand Cut Ricotta filled Ravioli in Black Truffle Cream Sauce

### Capellini



30

Angel Hair with Crab Meat Cooked in 'Lobster Bisque'

### Tagliolini

28

Pasta Served with Baby Clams in White Wine Sauce & Bottarga

### Pappardelle



28

Pasta with Pork Leg Ragout Marinated 7 Days in Red Wine

### Gnocchi



28

Potato Dumpling served with Gorgonzola Cheese Sauce

### Tonnarelli



30

Pasta with Hokkaido Scallops in Basil 'Pesto' & Salmon Caviar

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## Fish / Seafood

### Merluzzo

46

Pan Seared Atlantic Cod with Roasted Baby Potatoes & Acacia Honey Balsamic

### Pesce Burro



28

Pan Seared Butter Fish Marinated with Spices served with Seasonal vegetables & Cherry Tomato Sauce

### Grigliata Mista

58

Grilled Prawns, Squid, Lobster Tail, Black Mussels & Scallops drizzled with garlic butter sauce

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## Meat

(Add On Foie Gras 'Alla Rossini')

16

### Tagliata



38

Beef Sirloin Steak served with Wild Rocket & Grana Padano

### Filletto

46

Vintage Grass-fed beef Tenderloin served with truffle mashed potato and Asparagus

### Agnello



48

Oven Baked Lamb Rack in Mustard Herb Crust with Pumpkin Rosti

### Maiiale



38

Balsamic-marinated Pork Chop with Roasted Baby Potatoes and Asparagus

### Anatra

24

Duck Confit with Truffle Mash, Asparagus and Baby Carrots

Pre-Order (2 Days in advance) and Subject to Availability

**Tomahawk** (1.2 -1.5 kg )

*Seasonal*

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# Desserts



## Tiramisù

Italian Cheese Cake with Lady Finger Biscuits & Espresso Coffee  18

## Pannacotta

Eggless Custard Cream & Vanilla Beans with Berry Sauce  14

## Crostata

Oven Baked Dark Chocolate tart topped with Vanilla Ice Cream  16

## Gelato

Selection of Our Own Mixed Ice Creams & Sorbet 16

Gelato \*Pistachio, Hazelnut, Vanilla\*

Sorbet \*Raspberry, Key Lime\*

## Torta

Traditional Apple Pie with Vanilla Gelato  18

## Affogato

Vanilla Ice Cream with a Shot of Single Espresso Coffee 10

*Add Shot of Frangelico or Amaretto* 12

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