SALUMI

Selezione di Salumi Misti
Prosciutto di Parma, Speck, Mortadella, Capocollo

Prosciutto di Parma
Italian white pig, semi-sweet, salty & smooth
Parma, Emilia-Romagna region

Speck
Italian dried pork leg, salty & sweet
Bolzen, Trentino region

Capocollo
Italian pork collar meat, fatty & tender
Parma, Emilia-Romagna region

Mortadella
Italian pork sausage, pepper, pistachio
Bologna, Emilia-Romagna region

ANTIPASTI E INSALATE

Marinated Mount Zero Olives (v)
48

Zuppa del Giorno
soup of the day – please ask your server for today’s choice
98

Carpaccio di Polpo, Radicchio, Agro Dolce, Pomodorini Confit
octopus carpaccio, sweet and sour radicchio, confit tomato, garlic
158

Verdure Miste in Tempura (vegan)
mixed vegetables in tempura
168

Burratina 125g, Fichi Carammelati, Noci Salate, Rucola
burrata, schorced figs, salted walnuts
158

Carne Cruda
Italian beef tartare, olive oil, lemon, parmesan, anchovy, garlic
208

Insalata di Cavolfiore e Mais con Pancetta e Sciroppo d’acero
baby corn salad, raw cauliflower, bacon, maple dressing
128

Calamari Fritto
fried calamari, paprika mayonnaise
188

Insalata Nizzarda
tuna, romaine, egg, cherry tomatoes, French beans, potatoes, marinated anchovies, black olives, lemon dressing
168

Insalata di Quinoa, Arance, Finocchi e Cavolo Riccio
quinoa salad, kale, fennel, orange
128

Insalata Caprese (v)
tomatoes, buffalo mozzarella, basil
88

All prices incur an additional 10% service charge
Pasta Fresca all'uovo

208 Fettuccine all'Acqua
fettuccine, Boston lobster, bisque, garlic, cherry tomatoes

Gnocchi di Prezzemolo, Insalata di Cernia Arrosto e Capperi
gnocchi, roasted grouper, fried capers, garlic

Ravioli di Melazana Grigliati con Pomodorini e Ricotta
grilled eggplant ravioli, cherry tomatoes, ricotta

Pappardelle Wagyu Bolognese
pappardelle, beef ragu, garlic, 24-month aged parmesan

Spaghetti Chitarra al Tartufo Nero
spaghetti chitarra, black truffle, butter, parmesan

Pasta di Semola

Linguine Vongole
linguine, Manila clams, garlic, white wine, chilli

Bucatini alla Genovese
bucatini, French beans, potatoes, pine nuts, pesto, garlic

Casarecce con Salsiccia Piccante
casarecce, Italian sausage, garlic, parmesan

Risotto Scapece
risotto, zucchini puree, mint, lemon

Spaghetti Puttanesca
spaghetti, cherry tomatoes, anchovies, baby capers, garlic

Linguine alla Ndjua e Gamberi
linguine, nduja, prawns, basil, garlic

Spaghetti Burrata (v)
spaghetti, cherry tomatoes, black olive, burrata cheese, garlic

Penne Arrabbiata (vegan)
penne, cherry tomatoes, garlic, chilli

Linguine AOP (vegan)
linguine, garlic, chilli, parsley, olive oil

Spaghetti Amatriciana (vegan)
spaghetti, cherry tomatoes, bell pepper, baby capers, red wine onion, garlic

All prices incur an additional 10% service charge
Chianina - from Tuscany. One of the world’s oldest breeds at 22 centuries. The original Costata steak. Many restaurants claim to offer original Chianina. Very few have the genuine article.

Costata, ribeye with bone, 1kg 1498

Marango - Maremman crossed with Aberdeen Angus. Bred and raised in the Tolfa mountains. Grass fed and at 14 months sent to Piedmont for 8 months to enhance marbling and Omega 3 fats. Final diet consists of corn, linseed, and beetroot molasses

Rib Eye, 320g 588

Marezzato - Friuli region. 6 to 7 years old, grass fed. Finished on grain for 2 months to fatten.

Entrecote, 270g 338

USDA Prime Angus from Omaha, Nebraska. USA’s best cattle country. Raised on grass, finished on grain

Rib Eye, 300g 458

AUSTRALIA
Tajima cross bred Wagyu from Victoria. Minimum 400 days grain fed on a specially formulated Japanese diet. Has a high % of Omega-3, -6 and healthy mono-unsaturated fats compared to regular beef

Rib Eye, 250g 398
Rib Eye, 750g 1188

Black Angus, Riverina region near Wagga Wagga. 150 day grain fed, anti-biotic free

Hanger, 200g 218

CHICKEN
Galletto Scottato con Carciofi e Patate Arrosto con Scaglie di Tartufo Nero 338
baby chicken, roasted artichoke & potatoes, black truffles

SEA
Calamari alla Griglia con Salsa di Pomodorini Piccante 198
grilled calamari, spicy tomato sauce, garlic

Insalata di Crostacei con Pesto Mediterraneo 428
butter poached shellfish – half lobster, langoustine, prawns, dried cherry tomatoes & capers

Pepata di Cozze 1/2kg 178
1/2kg mussel, white wine sauce, parsley, garlic

LAND
Zucchinì al Forno (vegan) 138
whole baked zucchini, barley, tofu, olive oil, fennel salad

Parmigiana di Melanzane 158
eggplant, mozzarella, tomato sauce, garlic

All prices incur an additional 10% service charge
LE PIZZE

For all our pizzas, we use fresh buffalo mozzarella imported from Italy

Margherita (v)
tomato base, mozzarella, basil 178

Verdure Grigliate (vegan)
tomato base, grilled vegetables 188

Pesto & Burrata
pizza bread, burrata, sun-dried tomatoes, black olives, pesto, garlic 248

Napoletana
tomato base, mozzarella, anchovy, garlic, capers 168

Quattro Formaggi (v)
mozzarella, gorgonzola, parmesan, scarmoza 208

Diavola
tomato base, mozzarella, spicy salami, chilli, basil 208

Prosciutto e Rucola
mozzarella, cherry tomatoes, rocket, parma ham, scamorza 218

Salsiccia Piccante
mozzarella, spicy sausage ragu, parmesan, garlic 198

Rustica (v)
mozzarella, kipfler potatoes, taleggio, balsamic onion, rosemary 188

Gamberi
tomato base, mozzarella, prawns, chilli, white wine, garlic, salsa verde 208

Tuscan
mozzarella, goat’s cheese, semi-dried tomatoes, crispy bacon, garlic 208

Boscaiola
tomato base, mozzarella, cotto ham, mushrooms, peas, garlic 188

Calabrese
tomato base, mozzarella, scamorza, eggplant, salami, ‘nduja, garlic, basil 208

CONTORNI

Primizie di Broccoli Arrosto
roasted broccolini 108

Patate Arrosto al Prosecco con Rosmarino e Aglio
crispy potatoes, rosemary, garlic, prosecco vinegar 68

Insalata Mista con Condimento della Casa
mixed leaf salad, house dressing 68

Peperonata Tiepida
braised warm bell peppers, tomatoes, garlic 88

Verdure Grigliate (vegan)
grilled vegetables 98

Friggitelli alla Griglia
roasted Italian sweet chilli 88

All prices incur an additional 10% service charge
DOLCI

Torta al Mascapone, Noci Salsa al Rum 128
cheese cake, caramel & rum, walnuts

Tiramisu 208 98

Mousse di Cioccolato Soffice con Marmellata di Frutti di Bosco 118
soft chocolate mousse, mixed poached berries

Pizza Nutella 148
Nutella pizza

Gelati o Sorbetti Selection (please choose one) 78
vanilla ice-cream & roasted coffee bean
mint ice-cream & shaved chocolate
cocoan sorbet & honey comb
chocolate sorbet & candy chilli
lemon sorbet & basil

Spuma di Yogurt, Pesche e Mandorle Croccanti 118
yoghurt foam, peach, biscuits, roasted almond

Affogato al Caffe 98
vanilla ice-cream, espresso, amaretto liqueur

FORMAGGIO

Taleggio 68
cow’s milk, soft near the rind, fruity

Raschera 88
cow’s milk, semi-soft with a salty savoury flavour

Gorgonzola 78
cow’s milk, semi-hard, crumbly, strong with blue veins

Millefoglie al Marzemino 78
cow’s milk, semi-hard, rich wine flavor

Parmigiano 24-month aged 68
cow’s milk, hard, sharp, nutty

Selection of 3 cheeses 168
walnut, grapes, seasonal jam, olive oil crackers

Selection of 5 cheeses 258
walnut, grapes, seasonal jam, olive oil crackers

All prices incur an additional 10% service charge