



## SALUMI

<b>Selezione di Salumi Misti</b> Prosciutto di Parma, Speck, Mortadella, Capocollo	268
<b>Speck</b> Italian dried pork leg, salty & sweet Bolzen, Trentino region	118
<b>Prosciutto di Parma</b> Italian white pig, semi-sweet, salty & smooth Parma, Emilia-Romagna region	168
<b>Capocollo</b> Italian pork collar meat, fatty & tender Parma, Emilia-Romagna region	138
<b>Mortadella</b> Italian pork sausage, pepper, pistachio Bologna, Emilia-Romagna region	118

## ANTIPASTI E INSALATE

<b>Marinated Mount Zero Olives (v)</b>	48
<b>Zuppa del Giorno</b> soup of the day – please ask your server for today's choice	98
<b>Carpaccio di Polpo, Radicchio, Agro Dolce, Pomodorini Confit</b> octopus carpaccio, sweet and sour radicchio, confit tomato, garlic	158
<b>Verdure Miste in Tempura (vegan)</b> mixed vegetables in tempura	168
<b>Burratina 125g, Fichi Carammelati, Noci Salate, Rucola</b> burrata, schorced figs, salted walnuts	158
<b>Carne Cruda</b> Italian beef tartare, olive oil, lemon, parmesan, anchovy, garlic	208
<b>Insalata di Cavolfiore e Mais con Pancetta e Sciroppo d'acero</b> baby corn salad, raw cauliflower, bacon, maple dressing	128
<b>Calamari Fritto</b> fried calamari, paprika mayonnaise	188
<b>Insalata Nizzarda</b> tuna, romaine, egg, cherry tomatoes, French beans, potatoes, marinated anchovies, black olives, lemon dressing	168
<b>Insalata di Quinoa, Arance, Finocchi e Cavolo Riccio</b> quinoa salad, kale, fennel, orange	128
<b>Insalata Caprese (v)</b> tomatoes, buffalo mozzarella, basil	88

## PRIMI

Pasta Fresca all'uovo

**208 Fettuccine all'Astice** 238  
fettuccine, Boston lobster, bisque, garlic, cherry tomatoes

**Gnocchi di Prezzemolo, Insalata di Cernia Arrosto e Capperi** 208  
parsley gnocchi, roasted grouper, fried capers, garlic

**Ravioli di Melazana Grigliata con Pomodorini e Ricotta** 178  
grilled eggplant ravioli, cherry tomatoes, ricotta

**Pappardelle Wagyu Bolognese** 208  
pappardelle, beef ragu, garlic, 24-month aged parmesan

**Spaghetti Chitarra al Tartufo Nero** 298  
spaghetti chitarra, black truffle, butter, parmesan

Pasta di Semola

**Linguine Vongole** 198  
linguine, Manila clams, garlic, white wine, chilli

**Bucatini alla Genovese** 178  
bucatini, French beans, potatoes, pine nuts, pesto, garlic

**Casarecce con Salsiccia Piccante** 198  
casarecce, Italian sausage, garlic, parmesan

**Risotto Scapece** 188  
risotto, zucchini puree, mint, lemon

**Spaghetti Puttanesca** 168  
spaghetti, cherry tomatoes, anchovies, baby capers, garlic

**Linguine alla Ndjua e Gamberi** 238  
linguine, ndjua, prawns, basil, garlic

**Spaghetti Burrata (v)** 178  
spaghetti, cherry tomatoes, black olive, burrata cheese, garlic

**Penne Arrabbiata (vegan)** 168  
penne, cherry tomatoes, garlic, chilli

**Linguine AOP (vegan)** 168  
linguine, garlic, chilli, parsley, olive oil

**Spaghetti Amatriciana (vegan)** 168  
spaghetti, cherry tomatoes, bell pepper, baby capers, red wine onion, garlic

## ALLA GRIGLIA

### ITALY

**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** - Maremmana 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

### USA

**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

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

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

## LE PIZZE

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

<b>Margherita (v)</b> tomato base, mozzarella, basil	178
<b>Verdure Grigliate (vegan)</b> tomato base, grilled vegetables	188
<b>Pesto &amp; Burrata</b> pizza bread, burrata, sun-dried tomatoes, black olives, pesto, garlic	248
<b>Napoletana</b> tomato base, mozzarella, anchovy, garlic, capers	168
<b>Quattro Formaggi (v)</b> mozzarella, gorgonzola, parmesan, scamorza	208
<b>Diavola</b> tomato base, mozzarella, spicy salami, chilli, basil	208
<b>Prosciutto e Rucola</b> mozzarella, cherry tomatoes, rocket, parma ham, scamorza	218
<b>Salsiccia Piccante</b> mozzarella, spicy sausage ragu, parmesan, garlic	198
<b>Rustica (v)</b> mozzarella, kipfler potatoes, taleggio, balsamic onion, rosemary	188
<b>Gamberi</b> tomato base, mozzarella, prawns, chilli, white wine, garlic, salsa verde	208
<b>Tuscan</b> mozzarella, goat's cheese, semi-dried tomatoes, crispy bacon, garlic	208
<b>Boscaiola</b> tomato base, mozzarella, cotto ham, mushrooms, peas, garlic	188
<b>Calabrese</b> tomato base, mozzarella, scamorza, eggplant, salami, 'nduja, garlic, basil	208

## CONTORNI

<b>Primizie di Broccoli Arrosto</b> roasted broccolini	108
<b>Patate Arrosto al Prosecco con Rosmarino e Aglio</b> crispy potatoes, rosemary, garlic, prosecco vinegar	68
<b>Insalata Mista con Condimento della Casa</b> mixed leaf salad, house dressing	68
<b>Peperonata Tiepida</b> braised warm bell peppers, tomatoes, garlic	88
<b>Verdure Grigliate (vegan)</b> grilled vegetables	98
<b>Friggitelli alla Griglia</b> roasted Italian sweet chilli	88

All prices incur an additional 10% service charge

## DOLCI

<b>Torta al Mascapone, Noci Salsa al Rum</b> cheese cake, caramel & rum, walnuts	128
<b>Tiramisu 208</b>	98
<b>Mousse di Cioccolato Soffice con Marmellata di Frutti di Bosco</b> soft chocolate mousse, mixed poached berries	118
<b>Pizza Nutella</b> Nutella pizza	148
<b>Gelati o Sorbetti Selection (please choose one)</b> vanilla ice-cream & roasted coffee bean mint ice-cream & shaved chocolate coconut sorbet & honey comb chocolate sorbet & candy chilli lemon sorbet & basil	78
<b>Spuma di Yogurt, Pesche e Mandorle Croccanti</b> yoghurt foam, peach, biscuits, roasted almond	118
<b>Affogato al Caffè</b> vanilla ice-cream, espresso, amaretto liqueur	98

## FORMAGGIO

<b>Taleggio</b> cow's milk, soft near the rind, fruity	68
<b>Raschera</b> cow's milk, semi-soft with a salty savoury flavour	88
<b>Gorgonzola</b> cow's milk, semi-hard, crumbly, strong with blue veins	78
<b>Millefoglie al Marzemino</b> cow's milk, semi-hard, rich wine flavor	78
<b>Parmigiano 24-month aged</b> cow's milk, hard, sharp, nutty	68
<b>Selection of 3 cheeses</b> walnut, grapes, seasonal jam, olive oil crackers	168
<b>Selection of 5 cheeses</b> walnut, grapes, seasonal jam, olive oil crackers	258