



## SALUMI

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| <b>Selezione di Salumi Misti</b><br>Prociutto di Parma, Wagyu Bresaola, Sopressa, Capocollo                 | 248 |
| <b>Salame Felino</b><br>cured pork sausage<br>Felino, Emilia-Romagna region                                 | 118 |
| <b>Prosciutto di Parma</b><br>Italian white pig. semi-sweet, salty & smooth<br>Parma, Emilia-Romagna region | 138 |
| <b>Bresaola di Wagyu</b><br>cured wagyu topside<br>Tajima wagyu beef, Queensland, Australia                 | 208 |
| <b>Sopressa Veneta</b><br>cured pork salami with garlic, black pepper<br>Treviso, Veneto region             | 128 |

## ANTIPASTI E INSALATE

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|---|-----|
| <b>Marinated Mount Zero Olives (v)</b>  | 48  |
| <b>Zuppa del Giorno</b><br>soup of the day - please ask your server for today's choice  | 98  |
| <b>Polenta e Funghi (vegan)</b><br>soft polenta and wild mushroom   | 108 |
| <b>Verdure Miste in Tempura (vegan)</b><br>mixed vegetables in tempura  | 158 |
| <b>Carpaccio di Polpo, Radicchio, Agro Dolce, Pomodorini Confit</b><br>octopus carpaccio, sweet and sour radicchio, confit tomato | 138 |
| <b>Burrata d' Andria (v)</b><br>burrata (250g), rocket, cherry tomatoes   | 208 |
| <b>Vitello Tonnato</b><br>rare veal tenderloin, tuna sauce, capers, rocket  | 148 |
| <b>Carne Cruda</b><br>Italian beef tartare 100gm, olive oil, lemon, parmesan, anchovy   | 208 |
| <b>Calamari Fritto</b><br>fried calamari, paprika mayonnaise  | 188 |
| <b>Midollo di Manzo Arrostito con Salsa Verde e Pane Tostato</b><br>bone marrow, toast, salsa verde                               | 128 |
| <b>Insalata di Cesare</b><br>romaine lettuce, reggiano, egg, crouton, crispy bacon, anchovy dressing                              | 138 |
| <b>Caponata (vegan)</b><br>roast eggplant, pinenuts, celery, raisins  | 98  |
| <b>Insalata Caprese (v)</b><br>tomato, buffalo mozzarella, basil  | 88  |

All prices incur an additional 10% service charge

## PRIMI

Pasta Fresca all'uovo

**208 Fettuccine all'Aragosta** 228  
fettuccine, Boston lobster, bisque, cherry tomatoes

**Gnocchi con Gorgonzola, Radicchio e Nocciola (v)** 188  
gnocchi with gorgonzola, radicchio and hazelnut

**Ravioli Ripieni di Pecorino Sardo e Limone, Pesto di Fave Salsa, Vin Cotto (v)** 178  
pecorino & lemon ravioli, fava bean, vincotto

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

**Tagliolini, Burrata e Gamberi** 188  
tagliolini, burrata, tiger prawns

Pasta di Semola

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

**Bucatini Amatriciana** 168  
bucatini, guanciale, pecorino, and tomato

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

**Risotto al Parmigiano, Piselli, Cipolla in Agrodolce (v)** 188  
Parmesan risotto, sweet pea, balsamic onion

**Cacio e Pepe (v)** 168  
bucatini, pecorino, black pepper

**Cavatelli, Sarde Affumicate, Broccolini, Peperoncini, Pangrattato** 178  
cavatelli, broccolini, smoked sardine, chilli, pangrattato

**Spaghetti, Ragu di Granchio, Olio al Crostacei, Peperoncino, Limone** 218  
spaghetti, spanner crab, shellfish oil, chilli, lemon

**Spaghetti Burrata (v)** 158  
spaghetti, fresh cherry tomato, black olive and burrata cheese

**Penne Arrabbiata (vegan)** 158  
penne with tomato and garlic sauce

**Linguine AOP (vegan)** 158  
linguine with garlic, chilli and olive oil

**Spaghetti Amatriciana (vegan)** 178  
spaghetti, cherry tomato, bell pepper, baby capers, red wine, garlic and tomato sauce

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## LE PIZZE

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

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| <b>Margherita (v)</b><br>tomato base, mozzarella, basil                                     | 178 |
| <b>Verdure Grigliate (vegan)</b><br>tomato base, grilled vegetables                         | 188 |
| <b>Marinara (vegan)</b><br>tomato sauce, garlic, oregano                                    | 158 |
| <b>Napoletana</b><br>tomato base, anchovy, garlic, capers                                   | 168 |
| <b>Quattro Formaggi (v)</b><br>mozzarella, gorgonzola, parmigiano, scamorza                 | 208 |
| <b>Diavola</b><br>tomato base, mozzarella, spicy salami, chilli, basil                      | 208 |
| <b>Prosciutto e Rucola</b><br>mozzarella, cherry tomato, rocket, parma ham, scamorza        | 218 |
| <b>Salsiccia Piccante</b><br>tomato base, mozzarella, spicy sausage                         | 198 |
| <b>Rustica (v)</b><br>mozzarella, sliced kipfler potato, taleggio, balsamic onion, rosemary | 188 |
| <b>Gamberi</b><br>tomato base, mozzarella, prawn, chilli, riesling, salsa verde             | 208 |
| <b>Tuscan</b><br>mozzarella, goat's cheese, semi-dried tomato, crispy bacon, garlic         | 208 |
| <b>Boscaiola</b><br>tomato base, mozzarella, cotto ham, mushroom, pea                       | 188 |
| <b>Calabrese</b><br>tomato base, mozzarella, scamorza, eggplant, salami, 'nduja, basil      | 208 |

## CONTORNI

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| <b>Insalata di Cavolo Cappuccio</b><br>Italian slaw, parmesan, lemon, raisins                                  | 68 |
| <b>Patate Arrosto al Prosecco con Rosmarino e Aglio</b><br>crispy potatoes, rosemary, garlic, prosecco vinegar | 68 |
| <b>Insalata Mista con Condimento della Casa</b><br>mixed leaf salad, house dressing                            | 68 |
| <b>Funghi Misti Saltati Trifolati al Timo</b><br>sauteed mushrooms, garlic, thyme                              | 88 |
| <b>Primizie di Broccoli Grigliati, Limone e Peperoncino Dolce</b><br>broccolini, lemon, chilli                 | 88 |

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## ALLA GRIGLIA

### ITALY

**Chianina** - from Tuscany. One of the world's oldest breeds at 22 centuries. The original Fiorentina steak. Many restaurants claim to offer "Bistecca alla Fiorentina". Very few have the genuine article.

Fiorentina, 1500g 1988

T-Bone, 1500g 1888

Rib Eye Daily

**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

Striploin, 300g 438

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

Entrecote, 320g 408

Hanger, 200g 218

### CHICKEN

Roasted baby chicken, celeriac puree and sauteed wild mushrooms 268

### SEA

King Tiger Prawn, whole 208

Boston lobster, half 208

Octopus, 125g 188

### LAND

**Selezione di Insalate (vegan)** 228

a selection of five cooked salads

**Zucchini al Forno (vegan)** 138

whole baked zucchini with barley, tofu, olive oil and fennel salad

## DOLCI

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| <b>Torta Frangipane alle Pere</b><br>salted pear and frangipane tart   | 78  |
| <b>Tiramisu 208</b>  | 88  |
| <b>Brownie Caldo con Salsa al Cioccolato, Caffè al Caramello</b><br>warm chocolate fudge brownie, espresso caramel, toasted walnut | 88  |
| <b>Pizza Nutella</b><br>Nutella pizza  | 148 |
| <b>Gelati o Sorbetti Selection (please choose one)</b><br>vanilla, pistachio, chocolate, lemon, yogurt                             | 68  |
| <b>Cannoli di Ricotta, Gelatina al Limone, Pistacchio</b><br>cannoli, ricotta cheese, lemon jelly, pistachio                       | 48  |
| <b>Affogato al Caffè</b><br>vanilla ice cream, espresso, amaretto liqueur  | 98  |

## FORMAGGIO

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

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