



## SALUMI

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

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

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

## CONTORNI

<b>Insalata di Cavolo Cappuccio</b> Italian slaw, parmesan, lemon, raisins	68
<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>Funghi Misti Saltati Trifolati al Timo</b> sauteed mushrooms, garlic, thyme	88
<b>Primizie di Broccoli Grigliati, Limone e Peperoncino Dolce</b> 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
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**Marezzato** - Friuli region. 6 to 7 years old, grass fed. Finished on grain for 2 months to fatten.

Entrecote, 270g	338
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### 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
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### SEA

King Tiger Prawn, whole	208
Boston lobster, half	208
Octopus, 125g	188

### LAND

<b>Selezione di Insalate (vegan)</b> a selection of five cooked salads	228
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<b>Zucchini al Forno (vegan)</b> whole baked zucchini with barley, tofu, olive oil and fennel salad	138
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