




# Starter



Air Flown <b>Burrata</b> (300gr) Cheese Served With Ripe Tomato	V	44
(Subject To Availability)	<i>Add Parma Ham</i>	12
<b>'Carpaccio'</b> Thin Slices of Angus Beef Tenderloin with Parmesan Cheese		24
Pan-Roasted <b>Mozzarella</b> Wrapped In Parma Ham 'Involtino'		24
Stew <b>Beef Tripe</b> with Vegetables, Tomato & Parmesan Cheese		22
Hand Chopped <b>Red Tuna</b> Tartar Served With Avocado 'Battuta'		24
Golden Crispy ' <b>Calamari</b> ' Rings with Arrabbiata Sauce & Fresh Parsley		24
	<i>Add Prawns</i>	14
Three <b>Eggs</b> Cooked In Spicy Tomato Sauce & Fresh Herbs	V	18
Mixed <b>Salad</b> in Balsamic Dressing	V	16
Mozzarella & Tomato ' <b>Caprese</b> ' Salad with Taggiasca Olives	V	24
Balsamic Grilled <b>Octopus</b> Tentacles Served in Orange Dressing		30
Duck <b>Foie Gras</b> with Caramelized Onion & Green Tomato Jam		30
<b>"Zucca"</b> Roasted Pumpkin Cream Soup with Aged Balsamic	V	14
Pot-Cooked Black <b>Mussels</b> in White Wine & Herbs 'Guazzetto'		24



*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 with Boston Lobster Tail in Spicy “Arrabbiata” Sauce		32
Angel Hair Served with Crab Meat and Cooked in ‘Bisque’ Sauce		28
Spaghetti with Baby Clams in White Wine Sauce and Garlic		24
Pappardelle with Pork Leg Ragout Marinated 7 Days in Red Wine		30
Squid ink Tonnarelli with Seabass & Codfish Ragu in Pink Sauce		30
Pici Eggless Pasta Served with Tomato Sauce & Mozzarella Cheese		24
Hand-Cut Ricotta Ravioli served with Black Truffle Cream Sauce		22
Fettuccine Served with Beef ‘Bolognese’ Ragu		26
Traditional Saffron Risotto with Prawn & Sea Urchin Scented Rosemary		32
<i>Add 1 Lobster Tail \$20 Half \$12</i>		

*Traditional Sauces Also Available for pastas: Squid Ink, Arrabbiata, AOP, Carbonara*

*Gluten Free Pasta Available, Please Approach our Friendly Staff for recommendations*

*No BYO Charge on Tuesday & Sunday  
Corkage Fee \$30++*




*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*

## Fish

'Branzino' Oven-Baked Whole Seabass with Tangerine Sauce	42
'Cacciucco' Traditional Tuscan Seafood Stew with Garlic Bruschetta 	42
'Merluzzo' Pan-Roasted Cod Fish with Rosemary Potato & Aged Balsamic	42

## Meat

48Hr Slow Cooked Angus <b>Beef Short Ribs</b> with Marsala Wine Sauce 	42
Grilled Angus <b>Beef Tenderloin</b> with Kenia Beans & Mashed Potato	42
<i>Add Foie Gras</i>	16
Herbed Crusted <b>Lamb Rack</b> with Roasted Pumpkin and Mint Sauce	44
Oven-Baked <b>Chicken Breast</b> with Tomato Sauce and Mozzarella "Pizzaiola"	40

## Sides

Truffles Fries	14	Sautéed Mushrooms	12
Green Asparagus	14	Sautéed Spinach with Egg	12



*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*

# Desserts

'Tiramisù' With Lady Finger Biscuits & Mascarpone Cheese		16
'Frangipane' Oven-Baked Pear Tart with Chocolate Ice Cream		14
'Pannacotta' Eggless Custard Cream with Berry Sauce		12
'Crema' Lemon Cream Tart with Berry & Mint		14
'Gelato' Selection of Our Own Mixed Ice Creams & Sorbet		14
'Crostata' Oven-Baked Dark Chocolate Tart with Vanilla Ice Cream		16
'Affogato' Vanilla Ice Cream with a Shot of Single Espresso Coffee		10
<i>Add Shot of Frangelico or Amaretto</i>		12
Assorted <b>Cheese Selection</b> Served With Traditional Condiments		24

 *Chef's Recommendation*

**V** *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*