

# 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 Raw Angus Beef Tenderloin with Parmesan Cheese		24
<b>'Involtino'</b>		
Pan-Roasted Mozzarella Wrapped In Parma Ham & Black Olives		24
<b>'Battuta'</b>		
Hand Chopped Raw Red Tuna Tartar Served With Avocado		24
<b>'Calamari'</b>		
Golden Crispy Calamari Rings with Arrabbiata Sauce & Fresh Parsley		24
<b>'Uova'</b>		
Three Eggs Cooked In Spicy Tomato Sauce & Fresh Herbs	V	18
<b>'Insalata'</b>		
Mixed Salad with Smoked Salmon, Radish & Black Caviar		22
<b>'Fegato'</b>		
Duck Foie Gras with Caramelized Onion & Tomato Jam		30
<b>'Pollo'</b>		
Golden Crispy Chicken Wing with Chef Tim Secret Sauce		22
<b>'Zuppa'</b>		
Freshly Cook Soup of the Day		14



*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 & Fresh Basil  32


## 'Capellini'

Angel Hair Served with Crab Meat and Cooked in 'Bisque' Sauce 28

## 'Orecchiette'

Sea Shell Pasta with Tiger Prawn in Green Spinach Cream Sauce 26

## 'Pappardelle'

Pasta with Pork Leg Ragout Marinated 7 Days in Red Wine  30

## 'Pici'

Eggless Pasta Served with Tomato Sauce & Mozzarella Cheese  26

## 'Ravioli'

Hand-Cut Ricotta Filled Pasta served with Black Truffle Cream Sauce  24

## 'Spaghetti'

Served with Venus Clams in White Wine Sauce & Fresh Basil 24

## 'Risotto'

Traditional Carnaroli Risotto 'Nero' with Squid Ink Sauce  30

*Add 1 Lobster Tail \$20 Half \$12*

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



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# Main Course

## 'Dentice'

Oven Roasted Whole Red Snapper Served with Fennel Salad 42

## 'Cacciucco'

Traditional Tuscan Fish & Seafood Stew with Garlic Bruschetta  42

## 'Tonno'

Pan-Seared Red Tuna Served with Purple Onion Sesame & Ginger Sauce 42

## 'Manzo'

48Hr Slow Cooked Angus Beef Short Ribs with Marsala Wine Sauce  44

## 'Filetto'

Grilled Angus Beef Tenderloin with Kenia Beans & Mashed Potato 44

*Add Foie Gras 'alla Rossini'* 16

## 'Agnello'

Lamb Rack with Home-Made Potato Rosti & Garlic Sauce 'Scottadito' 44

## 'Maiale'

Oven-Baked Baby Pork Ribs Served with Lime Sauce & Green Salad 38

# Sides

Truffles Fries 14      Sautéed Mushrooms 12

Green Asparagus 14      Sautéed Spinach with Egg 12



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# Desserts

## 'Tiramisù'

Italian Cheese Cake with Lady Finger Biscuits & Espresso Coffee  16

## 'Pannacotta'

Eggless Custard Cream & Vanilla Beans with Berry Sauce 12

## 'Tortino'

Ginger Date Pudding with Toffee Sauce & Vanilla Ice Cream 14

## 'Gelato'

Selection of Our Own Mixed Ice Creams & Sorbet 14

## 'Crostata'

Oven-Baked Dark Chocolate Tart Topped with Vanilla Ice Cream  16

## 'Affogato'

Vanilla Ice Cream Drawn in a Shot of Single Espresso Coffee 10

*Add Shot of Frangelico or Amaretto* 12

## 'Formaggi'

Assorted Cheese Selection Served With Traditional Condiments 24



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