

Starter



Air Flown Burrata (300gr) Cheese Served With Ripe Tomato	✓	44
(Subject To Availability)	<i>Add Parma Ham</i>	12
‘Carpaccio’		
Thin Slices of Raw Beef Tenderloin with Parmesan Cheese		24
‘Involtino’		
Pan-Roasted Mozzarella Wrapped In Parma Ham & Black Olives		24
‘Battuta’		
Hand Chopped Raw Red Tuna Tartar Served With Avocado	👉	24
‘Calamari’		
Golden Crispy Calamari Rings with Arrabbiata Sauce & Fresh Parsley		24
‘Uova’		
Three Eggs Cooked In Spicy Tomato Sauce & Fresh Herbs	✓	18
‘Trippa’		
Stew Beef Tripe with Vegetables, Tomato & Parmesan Cheese	👉	22
‘Fegato’		
Duck Foie Gras with Caramelized Onion & Tomato Jam	👉	30
‘Minestrone’		
Clear Vegetables Soup with Basil Pesto Sauce	✓	14
‘Cozze’		
Pot-Cooked Black Mussels in White Wine & Tomato ‘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 & 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


‘Tagliatelle’

Pasta with Braised Veal Cheek Ragout & Fresh Thyme 28


‘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 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



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Main Course

'Branzino'

Oven Roasted Whole Seabass Served with Fennel Salad 42


'Cacciucco'

Traditional Tuscan Fish & Seafood Stew with Garlic Bruschetta  42

'Merluzzo'

Pan-Seared Cod Fish Served with Rosemary Potato & Aged Balsamic 48

'Manzo'

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

'Filetto'

Grilled 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'

Pan Roasted Pork Chop Served with Lime Sauce & Green Salad 44

Sides

Truffles Fries 14 Sautéed Mushrooms 12

Green Asparagus 14 Sautéed Spinach with Egg 12

Mixed Salad 14 Tomato Salad 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

'Crostatà'

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

'Lime'

Fresh Lime & Lemon Cream on Biscuits 14

'Affogato'

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

Add Shot of Frangelico or Amaretto 12

No BYO Charge on Tuesday & Sunday

Corkage Fee \$30++



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