

# Starter



Air Flown <b>Burrata</b> (300gr) Cheese Served With Ripe Tomato	V	46
(Subject To Availability)	<i>Add Parma Ham</i>	14
<b>‘Carpaccio’</b>		
Thin Slices of Raw 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		26
<b>‘Calamari’</b>		
Golden Crispy Calamari Rings with Arrabbiata Sauce & Fresh Parsley		26
<b>‘Uova’</b>		
Three Eggs Cooked In Spicy Tomato Sauce & Fresh Herbs	V	18
<b>‘Trippa’</b>		
Stew Beef Tripe with Vegetables, Tomato & Parmesan Cheese		22
<b>‘Fegato’</b>		
Duck Foie Gras with Caramelized Onion & Tomato Jam		32
<b>‘Cozze’</b>		
Pot-Cooked Black Mussels in White Wine & Tomato ‘Guazzetto’		26



*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'

Boston Lobster Tail in Spicy "Arrabbiata" Sauce & Fresh Basil  34

## 'Capellini'

Angel Hair Served with Crab Meat and Cooked in 'Bisque' Sauce 30


## 'Orecchiette'

Sea Shell Pasta with Tiger Prawn in Green Spinach Cream Sauce 28

## '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 Pumpkin Served in Butter Sage and Balsamic  24

## 'Risotto'

Traditional Carnaroli Risotto Served with Porcini Mushrooms  30

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



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# Main Course

## 'Branzino'

Oven Roasted Whole Seabass Served with Citrus Sauce 44

## 'Polpo'

Balsamic Octopus Tentacles Served with Rucola Salad and Boiled Potato 44

## 'Cacciucco'

Traditional Tuscan Fish & Seafood Stew with Garlic Bruschetta  44

## 'Manzo'

48Hr Slow Cooked Beef Short Ribs with Marsala Wine Sauce  46

## 'Filetto'

Grilled Beef Tenderloin with Kenia Beans & Mashed Potato 46

*Add Foie Gras 'alla Rossini'* 16

## 'Agnello'

Lamb Rack with Home-Made Potato Rosti & Garlic Sauce 48

## 'Anatra'

Duck Leg Confit Served with Broccolini & Pomegranate 44

# Sides

Truffles Fries 14 Sautéed Mushrooms 14

Green Asparagus 14 Sautéed Spinach with Egg 14



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# Desserts

## ‘Tiramisù’

Italian Cheese Cake with Lady Finger Biscuits & Espresso Coffee  18

## ‘Pannacotta’

Eggless Custard Cream & Vanilla Beans with Berry Sauce 14

## ‘Tortino’

Ginger Date Pudding with Toffee Sauce & Vanilla Ice Cream 16

## ‘Gelato’

Selection of Our Own Mixed Ice Creams & Sorbet 14

## ‘Crostata’

Oven-Baked Dark Chocolate Tart Topped with Vanilla Ice Cream  18

## ‘Formaggi’

Assorted Cheese Selection Served With Traditional Condiments 24

## ‘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, Thursday & Sunday*

*Corkage Fee \$30++*

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