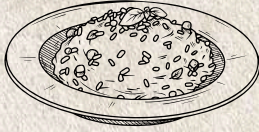


A L A C A R T E



Antipasti

- BURRATA CLASSICA**    **\$32**
(add Parma ham \$12)
Burrata Cheese, Rucola, Olive Oil Caviar, Vine Cherry Tomatoes, Basil Pesto, Balsamic
- BURRATA PESCA E ARANCIA**    **\$32**
(add Parma ham \$12)
Burrata Cheese, Peach, Orange Pulp, Roasted Beetroot, Pecan, Honey Cayenne Pepper Glaze, Chilli Caviar
- CEVICHE DI CAPESANTE**    **\$32**
Scallops Ceviche, Yuzu Lemon Dressing, Cherry Tomatoes, Sesame, Basil, Orange Pulp, Ikura
- SALUMI**   **\$28**
24 Month Aged Prosciutto Di Parma, Salami Milano, Mortadella Bologna
- CAVOLO**   **\$28**
Kale, Almond Flakes, Roasted Cashews, Apple, Dried Cranberry, Purple Seedless Grape, Raisins, Goat Cheese, Ginger Tofu Dressing
- PORTOBELLO TRIFOLATI**    **\$24**
Portobello Mushrooms, Cherry Tomatoes, White Wine, Balsamic, Pistachio



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

ALL THE PRICES SHOWN ABOVE ARE SUBJECTED TO 10% SERVICE CHARGE & 9% GST.

Antipasti

- CARPACCIO DI MANZO**   **\$28**
Wagyu Beef Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Parmigiano, Pine Nuts
- BARBABIETOLLA ROSSA**   **\$24**
Roasted Beetroot, Feta Cheese, Amalfi Lemon Dressing, Rucola, Cherry Tomato, Raisins, Balsamic Pecan
- COSCIA DI POLPO**     **\$36**
Slices of Slow Cooked Octopus Leg, Rucola, Lemon Dressing, Borretane Pearl Onions, Avocado, Riviera Olives
- BRUSCHETTA AL FORNO**   **\$24**
Ciabatta Bread, Spicy Citrus Tomato Salsa, Basil, Parmigiano, Balsamic
- PROSCIUTTO E MELONE**   **\$26**
Aged Prosciutto Di Parma, Cantaloupe, Rucola, Raisins, Cranberries, Pistachio
- PATATINE FRITTE AL TARTUFO**    **\$22**
Thunder Crunch Fries, with Home-Made Truffle Mayonnaise and Chilli



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VEGETARIAN



SPICY



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NUT FREE



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Pasta

GUANCIALE DI MANZO    **\$32**

Home-Made Fusilli, 12 Hours Slow Cooked Wagyu Beef Cheek Ragu, Red Wine

ARRABBIATA     **\$28**

(add on prawn \$12, crab meat \$12, mix mushrooms \$6)

Home-Made Casarecce, Chef's Signature Spicy Arrabiata Sauce, Basil

SALMONE TROTTOLE    **\$32**

Home-Made Trottole, Smoked Salmon, Capers, Cream Dill Sauce, White Wine

GAMBERO ALLA MARINARA    **\$32**

Linguine, Black Tiger Prawns, Lobster Bisque Sauce, Brandy

RISOTTO AL GRANCHIO     **\$32**

Carnaroli Rice, Red Crab Meat, Brandy, Lobster Bisque, Parmigiano

RAVIOLI AI PORCINI   **\$32**

Home-Made Ravioli Stuffed with Porcini Mushrooms, Truffle Cream Sauce, Olive Oil Caviar

LINGUINE CON SALSA DI PEPERONI   **\$30**

(add on prawn \$12, crab meat \$12, mix mushrooms \$6)

Linguine, Capsicum Cream Sauce, Parmigiano, Pumpkin Seeds, Sesame, Basil Oil

CARBONARA   **\$32**


(add mix mushrooms \$6)

Linguine, Smoked Pancetta, White Wine, Egg Yolk, Parmigiano

AGLIO OLIO CON GAMBERI     **\$32**

(add mix mushrooms \$6)

Spaghetti, Tiger Prawns, White Wine, Extra Virgin Olive Oil

PASTA AL PESTO  **\$30**

(add on prawn \$12, crab meat \$12, mix mushrooms \$6)

Spaghetti, Basil Cream Pesto, Parmigiano, Burrata Pine Nuts

 CHEF'S CHOICE  VEGETARIAN  SPICY

 GLUTEN FREE  DAIRY FREE  NUT FREE  ALCOHOL

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Pizza

- MARGHERITA**   **\$ 28**
Pizza Sauce, Mozzarella Cheese, Cherry Tomatoes, Basil, Burrata
- ANATRA AFFUMICATA**   **\$ 30**
Pizza Sauce, Mozzarella Cheese, Smoked Duck, Peach, Rucola, Parmigiano, Balsamic
- DIAVOLA**   **\$ 34**
Bufala Mozzarella, Plant-Based Chilli Sauce, Spicy Spianata, Chili Caviar, Black Olives
- CRUDO E RUCOLA**  **\$ 36**
24 Month Aged Prosciutto Di Parma, Bufala Mozzarella, Rucola, Parmigiano
- SIGNOR GOTTI**   **\$ 36**
12 Hours Slow Cooked Wagyu Beef Cheeks, Bufala Mozzarella, Parmigiano, Rucola
- CIPOLLA BASILICO**  **\$ 28**
Pizza Sauce, Mozzarella Cheese, Basil, Pesto, Balsamic Onions, Rucola, Parmigiano
- TARTUFO**   **\$ 32**
Truffle Cream, Mix Forest Mushrooms, Black Truffle Carpaccio, Parmigiano
- SALAME DOPPIO FORMAGGIO**  **\$ 32**
Pizza Sauce, Mozzarella Cheese, Salami Milano, Rucola, Parmigiano
- PESTO E BURRATA**  **\$ 34**
Basil Pesto, Mozzarella Cheese, Burrata, Parmigiano, Pine Nuts, Cherry Tomatoes

 CHEF'S CHOICE  VEGETARIAN  SPICY

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Secondi

- BRANZINO**   **\$38**
Chef's Signature Livornese Sauce, Ocean Sea Bass, Citrus Salsa, Seasonal Vegetables, Potato Puree
- DENTICE ROSSO**  **\$40**
Red Snapper Fillet, Spicy Citrus Salsa, Beurre Blanc Sauce, Pistachio, Potato Puree, Cress, Balsamic
- FILETTO DI MANZO**   **\$48**
160g Grain-Fed Beef Tenderloin, Potato Gratin, Belgium Endive, Mushroom Ragu, Beef Jus
- MAIALE IBERICO**   **\$38**
Spanish Iberico Pork Jowl, Carrot Puree, Borretane Onions, Red Wine Sauce
- AGNELLO**  **\$40**
12 Hours Slow Cooked Australian Lamb Shank, Potato Puree, Carrot, Broccoli, Cauliflower
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Dolce

- TIRAMISU**    **\$16**
Mascarpone Cream Cheese, Savioardi Biscuit, Amaretto
- BASQUE CHEESECAKE**    **\$16**
Burnt Cheese Cake, Home-Made Blueberry Jam, Sugar Snow
- TORTA DI MELE**  **\$15**
Puff Pastry, Sliced Red Apple, Cinnamon, Sugar Snow
- CRÈME BRULEE**    **\$14**
Custard Base, Caramelized Rapadura, Berries
- BAILEY'S AFFOGATO**    **\$16**
Gelato Vanilla, Espresso, Bailey's, Pistachio
- GELATO**   **\$8**
Gelato Vanilla, Pistachio

 CHEF'S CHOICE  VEGETARIAN  SPICY
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