



Appetiser

<i>Air Flown Burratina</i>	V	46
(250gr) Cheese with Ripe Tomato (Subject To Availability)		
	Add Parma Ham	14
<i>Fritto Misto</i>		28
Crispy Calamari, Baby Cuttlefishes & Prawns with Arrabbiata Sauce		
<i>Battuta</i>		26
Hand Chopped Blue Fin Tuna Tartar Served with Avocado		
<i>Granchio</i>		22
Chilled Crab Meat, Garlic Aioli, Mustard Sauce with Avocado		
<i>Cozze & Vongole</i>		26
Sautéed Black Mussels & Clams in White Wine & Fresh Herbs 'Guazzetto'		
<i>Involtino</i>		24
Pan-Roasted Mozzarella Wrapped in Parma Ham & Taggiasca Olives		
<i>Fegato</i>		32
Duck Foie Gras with Caramelized Onion & Apple Chutney		
<i>Insalata</i>	V	20
Baby Rocket Salad with Parmesan cheese, caramelized walnut & Pear		
<i>Antipasti Misto</i>		28
Assorted cheese and cold cuts served with traditional Condiments		
<i>Soup of the Day</i>		14

*Complementary Corkage Charge on Tuesdays and Thursdays;
not in conjunction with other Promotions*

*We don't serve Tap Water, Only Mineral and Sparkling Bottled Water available at
\$8.00++ per 750ml bottle; Warm and Hot Water at \$2.00++*

Corkage Fee \$48.00++ per 750ml Wine bottle and \$88.00++ per Duty-Paid Liquor



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	 36
Boston Lobster Tail in Spicy “Arrabbiata” Sauce & Fresh Basil	
Risotto	32
Traditional Carnaroli Risotto in Squid Ink	
Ravioli	 24
Hand Cut Ricotta filled Ravioli in Black Truffle Cream Sauce	
Capellini	 30
Angel Hair with Crab Meat Cooked in ‘Lobster Bisque’	
Tagliolini	28
Pasta Served with Baby Clams in White Wine Sauce & Bottarga	
Pappardelle	 28
Pasta with Pork Leg Ragout Marinated 7 Days in Red Wine	
Gnocchi	 28
Potato Dumpling served with Gorgonzola Cheese Sauce	
Tonnarelli	 30
Pasta with Hokkaido Scallops in Basil ‘Pesto’ & Salmon Caviar	

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Fish / Seafood

Merluzzo

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Pan Seared Atlantic Cod with Roasted Baby Potatoes & Acacia Honey Balsamic

Pesce Burro



32

Pan Seared Butter Fish Marinated with Spices served with Seasonal vegetables & Cherry Tomato Sauce

Grigliata Mista

58

Grilled Prawns, Squid, Lobster Tail, Black Mussels & Scallops drizzled with garlic butter sauce.

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Meat

(Add On Foie Gras 'Alla Rossini')

16

Tagliata



38

Beef Sirloin Steak served with Wild Rocket & Grana Padano.

Filletto

46

Vintage Grass-fed beef Tenderloin served with truffle mashed potato and Asparagus

Agnello



48

Oven Baked Lamb Rack in Mustard Herb Crust with Pumpkin Rosti

Maiale



46

Balsamic-marinated Pork Chop with Roasted Baby Potatoes and Asparagus

Anatra

24

Duck Confit with Truffle Mash, Asparagus and Baby Carrots

Pre-Order (2 Days in advance) and Subject to Availability

Tomahawk (1.2 -1.5 kg)

Seasonal

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Desserts



Tiramisi

Italian Cheese Cake with Lady Finger Biscuits & Espresso Coffee  18

Pannacotta

Eggless Custard Cream & Vanilla Beans with Berry Sauce  14

Crostata

Oven Baked Dark Chocolate tart topped with Vanilla Ice Cream  16

Gelato

Selection of Our Own Mixed Ice Creams & Sorbet 16

Gelato *Pistachio, Hazelnut, Vanilla*

Sorbet *Raspberry, Key Lime*

Torta

Traditional Apple Pie with Vanilla Gelato  18

Affogato

Vanilla Ice Cream with a Shot of Single Espresso Coffee 10

Add Shot of Frangelico or Amaretto 12

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