

WHILE YOU DECIDE

Warm artisan assorted bread basket (V) assorted focaccia, sourdough bread and grissini	8
Focaccia Assortita (ASSORTED) (VG) focaccia with rosemary, tomato, basil and oregano	18
Focaccia con Oliva (OLIVES) (VG) focaccia with green olive pate and Kalamata olives	18
Focaccia alle Cipolla Caramellata (ONION) (V) focaccia with caramelized onion, olives and parmesan	18

ANTIPASTI (STARTERS TO SHARE)

Burrata con pomodorini (Burrata with cherry tomatoes) (V) Puglia whole burrata cheese with cherry tomatoes and tomato jam	28
Insalata alla caesare (Caesar salad) organic Mini Cos romaine with gorgonzola dressing, crispy premium 20 month old Parma ham, homemade croutons and Parmigiano Reggiano	26
Salumi e mozzarella (Italian cured meat platter with buffalo mozzarella) pistachio Mortadella, Salami, Parma ham and Prosciutto Cotto	39
Pollo fritto (Fried chicken wing) crispy organic chicken wing with rosemary and seasoned mayonnaise	22
Crudo di manzo (Raw sliced beef) raw black Angus beef carpaccio with fresh rocket and shaved Parmigiano	28
Frittura di calamari (Fried squid) crispy fried squids with spicy anchovy dipping sauce	26
Alici indorate e fritte (Fried anchovies) fresh crispy Mediterranean anchovies with the sea salt and green lime	26
Insalata mediterranea (Mediterranean salad) organic Mini Cos lettuce with tuna chunks, anchovies, Kalamata olives, fine beans, onion, hard boiled eggs and Italian dressing	26
Polpo alla griglia (Grilled octopus) Mediterranean octopus with avocado and buffalo mozzarella in yuzu dressing	33
Insalata tiepida di mare (Warm seafood salad) (FOR 2 PERSONS) warm seafood salad with fresh prawns, squids, clams, slipper lobsters, olives, fennel, rocket and lemon	48
Arancini al mozzarella (Italian rice balls) (V) deep fried Italian rice balls cooked in tomato sauce stuffed with mozzarella cheese	22
Insalata barbabietole e arancie (Beet and orange salad) (V) wood-fired baked beet with orange, fresh goat ricotta cheese and pine nuts	20
Bruschetta classica (VG) crunchy toasted sourdough bread with chopped tomatoes and rocket	17

ZUPPE (SOUPS)

Bisque di crostacei (Prawn bisque) smooth creamy prawn bisque soup with wild large prawns	20
Zuppa di zucca arrosto (Roasted pumpkin soup) (V) (ASK VG) roasted pumpkin soup in vegetable stock with cream fraiche and croutons	18

CONTORNI (SIDES)

Insalata mista (Mixed salad) (VG) organic mix salad with Italian dressing	13
Spinaci Olio e Limone (Sautéed spinach) (VG) sautéed organic baby spinach with slice of lemon and garlic	13
Asparagi Grigliati (Grilled asparagus) (VG) grilled asparagus seasoned with sea salt flakes	15
Patate Fritte (French fries) (VG) French fries	13
Broccoli al Vapore (Steamed broccoli) (VG) steamed organic broccoli with orange peeled and garlic	13
Mais Tostato (Roasted corn) (V) roasted corn on the cob with orange, basil and butter	13

ORGANIC FRESH PASTA

We use our own hands to make our pasta or we sculpt it with bronze dies. The secret of its texture and flavor is the non-genetically modified wheat semolina flour, a legacy from authentic Italian recipes.

Gluten free pasta available: **Penne / Fusilli**

PIATTO D'AUTORE (SIGNATURE)

Troccoli con Gamberi (Thick spaghetti with prawns) thick spaghetti with creamy capsicum sauce and fresh prawns	38
Caserecce con spinaci e gamberi (Short pasta with spinach & prawns) short pasta impregnated with creamy spinach sauce and large wild prawns	38
Ravioli con aragosta (Ravioli with slipper lobster) slipper lobster and leeks stuffed pasta bathed with brown butter and sage	45
Tagliatelle con bragiole di carne wagyu (Tagliatelle with stew Wagyu) flat pasta with stew Sanchoku beef flank, tomato sauce and Parmigiano	39

TRADIZIONALI (CLASSICS)

Spaghetti alla vongole (Spaghetti with fresh clams) spaghetti with fresh clams, clear white wine sauce, garlic and parsley	29
Linguine ai frutti di mare (Linguine with seafood) linguine mixed with assorted wild seafood and light tomato sauce	39
Spaghetti alla carbonara (Spaghetti with crispy pork jowl) spaghetti with sautéed pork jowl, organic egg sauce and Pecorino	29
Rigatoni al ragu di carne (Pasta with meat ragout) rigatoni with ground meat ragout and Parmigiano	33
Gnocchi ai 4 formaggi (Gnocchi with 4 cheese sauce) (V) handmade potato gnocchi on 4 cheese sauce and Parmigiano Reggiano	35
Pappardelle al pesto Genovese (Pappardelle with pesto sauce) (V) broad flat pasta with basil pesto, baby potatoes, fine beans and Pecorino	29
Cannelloni di melanzane (Eggplant cannelloni) (V) eggplant stuffed pasta with ricotta, mozzarella and Parmigiano	33
Lasagna al forno (Baked lasagna) spinach pasta with ground meat ragout, mozzarella and Parmigiano	35

ACQUERELLO RISOTTO (ITALIAN RICE)

Risotto alla pescatora (Seafood risotto) Italian rice with assorted wild seafood, light tomato sauce and Italian parsley	39
Risotto ai porcini (Porcini risotto) (V) (ASK VG) Italian rice in vegetable stock with porcini mushroom and Parmigiano	38

CARNE E PESCE

(MEAT AND FISH FROM THE GRILL)

Agnello scozzese alla griglia (Grilled lamb cutlets) 250g char-grilled welsh lamb cutlets seasoned with herbs and mint sauce	55
Pancia di maiale di porketta (Roasted pork belly) 250g free range roasted pork belly with homemade bacon and herbs	36
Cotoletta alla Milanese (Veal breaded cutlet) 220g crispy breaded milk fed veal (schnitzel) with green lime and bearnaise	39
Bistecca di Wagyu all griglia (Grilled Wagyu steak) 220g Sanchoku MB:5 wagyu sirloin bathed with parsley sauce	69
Poletto alla diavola (Devilled young chicken) 500g baked young organic poussin with chili and lemon	39
Salmone Norvegese alla griglia (Grilled Norwegian salmon) 200g grilled Norwegian salmon fillet with fennel salad	38
Branzino selvaggio alla griglia (Grilled wild sea bass) 200g grilled wild sea bass fillet with olive and tomato sauce	38
Calamaro alla griglia (Grilled squid) 220-250g grilled whole squid seasoned with sea salt, parsley and lemon	38

(V) VEGETARIAN - **(VG)** VEGAN | **PLEASE ADVICE US OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS BEFORE ORDERING**

Discretionary 10% service charge & prevailing government taxes will be added to your final bill

WOOD FIRED BAKED SOURDOUGH PIZZA

Our pizza dough is made with certified organic, non-GMO & unbleached Kamut flours from Italy.

PIATTO D'AUTORE (SIGNATURE)		S	L
		8"	12"
LA FORKETTA –tomato sauce, mozzarella, grilled slice black angus beef, garlic, rosemary, rocket and Parmigiano Reggiano		28	39
LA POLLO - tomato sauce, mozzarella, grilled organic chicken breast, rosemary, mini Cos romaine and Parmigiano Reggiano		28	38
LA TARTUFO (V) (WHITE PIZZA) - mozzarella, Brie cheese, truffle oil and porcini		29	39
NAPOLETANE (NEAPOLITANS)			
MARGHERITA (V) - tomato sauce, mozzarella, fresh buffalo mozzarella and basil		29	33
MARINARA (VG) - tomato sauce, fresh cherry tomato, garlic and oregano (NO CHEESE)		22	29
TRADIZIONALI (CLASSICS)			
CALZONE CLASSICO (FOLDED PIZZA) - tomato sauce, goat ricotta cheese, salame, mozzarella and Pecorino Romano		26	33
ROMANA - tomato sauce, mozzarella, fresh buffalo mozzarella, salted anchovies and basil		26	33
4 STAGIONI - tomato sauce, mozzarella, homemade cooked ham, artichokes, mushroom and tomato		26	33
COTTO E FUNGHI (HAM AND MUSHROOM) - tomato sauce, mozzarella, homemade cooked ham and mushrooms		26	33
CAPRICCIOSA - tomato sauce, mozzarella, artichokes, homemade ham, mushrooms and Kalamata olives		26	33
CRUDO (PARMA HAM) - tomato sauce, mozzarella, premium 20mth old parma ham, rocket and fresh buffalo mozzarella		29	38
BUONGUSTAIO (GOURMET)			
BOSCAIOLA - tomato sauce, mozzarella, homemade pancetta (bacon), onion, mushroom and Parmigiano Reggiano		26	33
MESSICANA - tomato sauce, mozzarella, salame, eggplants, Italian sweet capsicums and Mexican chili sauce		28	35
GIOIA - tomato sauce, mozzarella, Gorgonzola cheese, homemade ham, mushroom and onion		28	35
AWAIANA - tomato sauce, mozzarella, homemade cooked ham and fresh pineapple		26	33
DELIZIA - tomato sauce, mozzarella, Gorgonzola cheese and salame piccante (spicy salame)		28	35
SPECIALITÀ (CHEF RECOMMENDATION)			
TONNO (TUNA) - tomato sauce, mozzarella, tuna chunk, onion, capers, Kalamata olives and basil		26	33
MARE (SEAFOOD) - tomato sauce, mozzarella, assorted wild seafood, fresh buffalo mozzarella, rocket and Pecorino Romano		29	39
SALAME - tomato sauce, mozzarella and salame (non-spicy/spicy)		28	35
MELANZANE (EGGPLANTS) (V) - tomato sauce, mozzarella, grilled eggplants, fresh mint leaves and goat ricotta		26	33
DIAVOLA (V) - tomato sauce, mozzarella, Italian sweet capsicums, Kalamata olives, onion and chili		22	33
BIANCHE (WITHOUT TOMATO SAUCE)			
MORTADELLA - mozzarella and Italian pistachio mortadella sausage		28	33
SALSICCIA (MEAT SAUSAGE) - mozzarella, homemade premium pork sausage, baby spinach and shaved Parmigiano Reggiano		28	35
SPINACI E RICOTTA (SPINACH AND RICOTTA CHEESE) (V) - mozzarella, organic baby spinach, garlic and goat ricotta		28	35
INSALATA (V) - mozzarella, fresh buffalo mozzarella, fresh cherry tomatoes and rocket leaves		26	33
GENOVESE (PESTO) (V) - homemade basil pesto, panna cream, mozzarella and Pecorino Romano		26	33
4 FORMAGGI (4 CHEESE) (V) - Asiago cheese, Gorgonzola cheese, Pecorino Romano and fresh buffalo mozzarella		28	33

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WE CANNOT ENSURE THAT IT WILL BE SERVED TOGETHER WITH OTHER COURSES
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