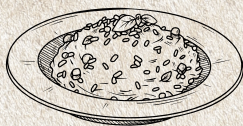


A L A C A R T E



Antipasti

BURRATA CLASSICA



\$30

(add Parma ham \$10)

Burrata Cheese, Rucola, Olive Oil Caviar, Cherry Tomatoes, Basil Pesto, Balsamic

BURRATA PESCA E ARANCIA



\$32

(add Parma ham \$10)

Burrata Cheese, Spicy Peach Salsa, Orange, Roasted Beetroot, Pecan, Honey Cayenne Pepper Glaze, Chili Caviar

CEVICHE DI CAPESANTE



\$32

Sashimi Scallops Ceviche, Ponzu Yuzu Dressing, Cherry Tomatoes, Sesame, Orange Pulp, Ikura, Pistachio

SALUMI

\$28

24 Month Aged Prosciutto Di Parma, Pistachio Mortadella, Stracciatella, Toasted Baguette, Mix Nuts, Olives, Dried Fruits

CAVOLO MELONE



\$28

Hami Melon, Kale, Spicy Tofu Dressing, Cranberries, Feta Cheese, Shaved Almonds

INSALATA ANATRA



\$28

Smoked Duck, Rucola, Peach, Cranberries, Onions, Truffle Lemon Dressing, Almonds, Balsamic

FOCACCIA



\$14

Thin Focaccia Bread, Infused with Garlic, Oregano & EVOO, Served with Basil Burrata



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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

Antipasti

CARPACCIO DI MANZO \$28

Wagyu Beef Eye Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Parmigiano, Pine Nuts

BARBABIETOLLA ROSSA \$26

Roasted Beetroot, Feta Cheese, Lemon Dressing, Rucola, Cherry Tomatoes, Raisins, Balsamic, Pecan

COSCIA DI POLPO \$36

Slices of Slow Cooked Octopus Leg, Rucola, Lemon Dressing, Onions, Guacamole, Riviera Olives, Sesame Seeds

BRUSCHETTA AL FORNO \$24

Baguette Bread, Spicy Citrus Tomato Salsa, Basil, Parmigiano, Balsamic

HOLY WINGS \$24

Deep-Fried Chicken Mid Wings, Chef's Signature Spicy Sauce

PATATINE AL TARTUFO \$18

Thunder Crunch Fries, White Truffle Oil, Parmigiano, Home-Made Mayo and Chili



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



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Pasta

GUANCIALE DI MANZO \$34

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

ARRABBIATA \$28

(add tiger prawn \$12, crab meat \$12, portobello \$6)

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

AL SALMONE \$32

Home-Made Fusilli, 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, Basil Oil, Parmigiano

RAVIOLI AI PORCINI \$32

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

CARBONARA \$30

(add portobello \$6)

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

AGLIO OLIO CON GAMBERI \$32

(add portobello \$6)

Linguine, Tiger Prawns, White Wine, EVOO

PASTA AL PESTO \$32

(add tiger prawn \$12, crab meat \$12, portobello \$6)

Home-Made Fusilli, Creamy Basil Pesto, Parmigiano, Burrata, Cherry Tomatoes, Pine Nuts



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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Pizza

MARGHERITA \$26

(add burrata \$10, parma ham \$10, onions \$4, portobello \$6, black olives \$4)

San Marzano Sauce, Fior Di Latte, EVOO, Basil

ANATRA AFFUMICATA \$32

San Marzano Sauce, Fior Di Latte, Smoked Duck, Peach, Cherry Tomatoes, Rucola, Parmigiano, Balsamic

DIAVOLA \$36

Home-Made Chili Sauce, Spicy Spianata, Fior Di Latte, Black Olives, Crushed Chili

CRUDO E RUCOLA \$38

Prosciutto Di Parma, San Marzano Sauce, Burrata, Rucola, EVOO, Parmigiano

SIGNOR GOTTI \$38

12 Hours Slow Cooked Wagyu Beef Cheeks, Fior Di Latte, Parmigiano, EVOO, Rucola

MORTADELLA BOLOGNA \$34

Fior Di Latte, Mortadella, Basil Pesto, Rucola, EVOO, Pecorino Romano

TARTUFO \$34

Truffle Cream, Rucola, Fior Di Latte, Portobello Mushrooms, Truffle Burrata

PESTO E BURRATA \$36

Fior Di Latte, Basil Pesto, Cherry Tomatoes, Parmigiano, Burrata



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

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BRANZINO



\$38

Sea Bass, Chef's Signature Livornese Sauce, Potato Puree, Green Peas, Citrus Salsa, Pistachio

FILETTO DI MANZO



\$48

160g Grain-Fed Beef Tenderloin, Pommery Mustard, Roasted Potatoes, House Salad, Beef Jus

MAIALE IBERICO



\$40

Spanish Iberico Pork Jowl, Carrot Cream, Rucola, Onions, Cherry Tomatoes, Red Wine Sauce, Pistachio

Dolce

TIRAMISU



\$18

Mascarpone Cream, Pistachio, Savioardi Biscuit, Amaretto

PANNA COTTA



\$15

Sweetened Cream, Vanilla, Cherry Compote, Pistachio

CRÈME BRULÉE



\$15

Custard Base, Caramelized Rapadura, Blueberries

BAILEY'S AFFOGATO



\$16

Gelato Vanilla, Espresso, Bailey's, Pistachio

GELATO



\$9

Gelato Vanilla, Pistachio



CHEF'S CHOICE



VEGETARIAN



SPICY



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DAIRY FREE



NUT FREE



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