



Antipasti

Insalata di Rucola (v)

Fresh rocket, shaved parmesan, cherry tomatoes and balsamic dressing

12,00 \$

Caesar Salad

Roman lettuce, parmesan cheese, crouton toasted with caesar dressing

12,00 \$

Caprese (v)

Sliced fresh tomato with Buffalo mozzarella in olive oil and basil

19,00 \$

Parmigiana di Melanzane (v)

Baked eggplant with tomato sauce, parmesan and mozzarella

20,00 \$

Portobello (v)

Oven baked mushroom with sauteed spinach and parmesan cheese cream sauce

22,00 \$

Scamorza grigliata con prosciutto di Parma 30 mesi

Grill smoked mozzarella cheese combined with Parma ham 30 months

24,00 \$

Burrata, prosciutto di Parma 30 mesi e pomodoro (MUST TRY!)

150g Burrata cheese with Parma ham 30 months and tomato

24,00 \$

Saute' Vongole al profumo di mare

Sauteed clams in white wine sauce (airflown from Canada)

28,00 \$

Calamaretti di paranza (MUST TRY!)

Deep sea fried Italian baby squid & prawns

32,00 \$

Antipasto Limoncello (Good for sharing 2-3 pax)

300g Burrata cheese served with Parma ham 30 months, salame and mix grilled vegetables

48,00 \$



Pasta

(Gluten free pasta available, check with Staff)

Gnocchi Sorrentina (v)

Homemade oven baked potato gnocchi with tomato, mozzarella cheese and basil

22,00 \$

Penne alla Bolognese

Penne with hearty beef ragout (using prime beef)

24,00 \$

Lasagna

Homemade Mamma's Recipe (using prime beef)

24,00 \$

Ravioloni ricotta e spinaci, burro e salvia (v)

Homemade ravioli stuffed with spinach and ricotta cheese in light butter and sage sauce

26,00 \$

Ravioloni di burrata (v)

Homemade ravioli stuffed with burrata in cherry tomato sauce

26,00 \$

Linguine al granchio

Linguine with fresh crabmeat in light bisque sauce

28,00 \$

Spaghetti frutti di mare

Spaghetti with fresh mix seafood in delicate sauce

28,00 \$

Linguine aragosta (MUST TRY!)

Linguine with fresh live Boston lobster (half) in natural juice, flavoured with Cognac

42,00 \$

Risotto con funghi porcini (v)

Carnaroli rice with porcini mushrooms

28,00 \$



Mains

(Served with two daily side dishes, except "guazzetto mediterraneo")

Cotoletta alla Milanese

Veal cutlet Milanese (Australia)

36,00 \$

Costolette di Agnello alla griglia

Grilled lamb chop served with aromatic herbs (Australia)

42,00 \$

Filetto di Manzo

250g Grilled angus tenderloin 200 days grain fed (Tasmania)

45,00 \$

Bistecca alla griglia

300g Grilled prime rib-eye (U.S.A.)

59,00 \$

Controfiletto grigliato

270g Grilled Tajima Wagyu Entrecôte (MbS 5, Victoria - Australia)

68,00 \$

Prime Tomahawk Wagyu beef (MbS 5, Australia)

Check with Staff

Filetto di Orata Italiano

Pan fried Seabream fillet (Italy)

28,00 \$

Guazzetto mediterraneo

Mediterranean soup base of fish filet, clams, prawns, squid in natural seafood juice

32,00 \$

Salmone grigliato con salsa al vino bianco e limone

Grilled Atlantic salmon served with white wine sauce (Norway)

32,00 \$

Branzino Italiano di profondo mare

650g Fresh deep sea Seabass (Italy)

(Minimum waiting time in peak hours is 35min. Grill or baked at your choice)

64,00 \$



Pizza

Healthy option - **Wholemeal** pizza available with additional 3,00 \$

Margherita (v)

Tomato, mozzarella and fresh basil

19,00 \$

Napoli

Tomato, mozzarella, anchovies and oregano

24,00 \$

Calzone

Folded pizza with tomato, mozzarella, cooked ham and mushroom

24,00 \$

Diavola

Tomato, mozzarella and spicy salame

24,00 \$

Cipolla salsiccia e funghi

Tomato, mozzarella, onions, home made pork sausage and mushrooms

26,00 \$

Prosciutto e funghi

Tomato, mozzarella, cooked ham and mushroom

26,00 \$

Vegetariana — Vegetarian (v)

Tomato, mozzarella, mixed grilled vegetables and black olives

28,00 \$

Quattro stagioni — Four Season

Tomato, mozzarella, cooked ham, mushroom, artichokes and black olives

28,00 \$

Quattro formaggi — Four Cheese (v)

White base with emmental, gorgonzola, mozzarella and parmesan cheese

28,00 \$

Frutti di mare

Tomato, mozzarella, fresh mixed seafood and fresh parsley

29,00 \$

Limoncello

White base, mozzarella, beef sausage, porcini mushrooms, button mushrooms and parmesan

29,00 \$

Meat lovers

Tomato, mozzarella, cooked ham, bacon and spicy salame

29,00 \$

Rucola e prosciutto di Parma 30 mesi

Tomato, mozzarella, Parma ham 30 months, fresh rocket and parmesan

29,00 \$



Dessert

Homemade artisan Gelato/Sorbet single scoop

Vanilla, Chocolate, Hazelnut, Lemon

6,00 \$

Affogato al caffè

Gelato drenched with espresso

8,00 \$

Tipsy Affogato (Frangelico, Baileys, Amaretto)

Gelato drenched with espresso and liquor

16,00 \$

Panna cotta

Light creamy and refreshing dessert with vanilla pods

9,00 \$

Limoncello cake

Limoncello liquor infused with almonds and white chocolate

9,00 \$

Torta al cioccolato

Chocolate layer cake filled with a rich chocolate cream, topped with a chocolate mirror

12,00 \$

Profiteroles

Homemade custard cream filled choux pastry topped with warm chocolate sauce

12,00 \$

Tiramisu

Mascarpone, espresso and savoiardi

14,00 \$

Dessert Wine by glass

Moscato d'Asti

12,00\$

Smith Woodhouse Tawny Port 10 years

30ml. 12,00\$