



Antipasti

Insalata di Rucola (v)

Fresh rocket, shaved parmesan, cherry tomatoes and balsamic dressing

12,00 \$

Caesar Salad (e)

Roman lettuce, parmesan cheese, eggs, parma ham chips & toasted crouton with caesar dressing

12,00 \$

Caprese (v)

Sliced fresh cherry tomato with Buffalo mozzarella in olive oil and basil

19,00 \$

Parmigiana di Melanzane (v) (e)

Baked eggplant with tomato sauce, parmesan and mozzarella

22,00 \$

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 \$

Crudo di gambero con caviale

Fresh carpaccio of red Mazara (Sicily) prawns with caviar

26,00 \$

Saute' Vongole al profumo di mare

Sauteed clams in white wine sauce

26,00 \$

Calamaretti di paranza

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, mortadella and mix grilled vegetables

50,00 \$



Pasta

(Gluten free pasta available, check with Staff)

Gnocchi Sorrentina (v)

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

22,00 \$

Garganelli alla Bolognese (e)

Homemade Garganelli with hearty beef ragout (using prime beef)

24,00 \$

Lasagna (e)

Homemade Mamma's Recipe (using prime beef)

26,00 \$

Garganelli con ragu di manzo a punta di coltello (e) (MUST TRY!)

Homemade Garganelli with hand-cut beef tenderloin ragu

28,00 \$

Ravioloni ricotta e spinaci, burro e salvia (v) (e)

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

28,00 \$

Linguine al granchio (MUST TRY!)

Linguine with fresh crabmeat in light bisque sauce

28,00 \$

Linguine al nero di seppia

Linguine in black ink sauce and fresh mix seafood

28,00 \$

Ravioli ai crostacei (e) (MUST TRY!)

Homemade ravioli stuffed with crab, Boston lobster and Hokkaido scallops

29,00 \$

Cappellini con tartare di gambero e caviale

Angel hair with anchovies emulsion, Tiger prawns tartare, lemon zest & caviar

29,00 \$

Linguine frutti di mare

Linguine with fresh mix seafood in delicate sauce

29,00 \$

Risotto con funghi porcini (v)

Carnaroli rice with porcini mushrooms

29,00 \$



Mains

(Served with two daily side dishes, except “guazzetto mediterraneo” and “filetto di branzino all’acqua pazza”)

Porchetta (MUST TRY!)

Baked pork belly Italian style suffed with rosemary

29,00 \$

Cotoletta alla Milanese (e)

Veal cutlet Milanese (Australia)

38,00 \$

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)

48,00 \$

Bistecca alla griglia

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

62,00 \$

Controfiletto grigliato

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

68,00 \$

1.2kg Prime Tomahawk Wagyu beef (MbS 5, Australia)

198,00 \$

Guazzetto mediterraneo

Mediterranean soup base clams, prawns, squid in natural seafood juice

28,00 \$

Filetto di Branzino Italiano all’acqua pazza (MUST TRY!)

Poached Seabass fillet with white wine sauce & cherry tomato confit (Italy)

32,00 \$

Salmone grigliato

Grilled Atlantic salmon served with a white delicate sauce (Norway)

32,00 \$



Pizza

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

Margherita (v)

Tomato, mozzarella and fresh basil

20,00 \$

Napoli

Tomato, mozzarella, anchovies and oregano

25,00 \$

Calzone

Folded pizza with tomato, mozzarella, cooked ham and mushroom

25,00 \$

Diavola

Tomato, mozzarella and spicy salame

25,00 \$

Cipolla salsiccia e funghi

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

28,00 \$

Prosciutto e funghi

Tomato, mozzarella, cooked ham and mushroom

28,00 \$

Vegetariana — Vegetarian (v)

Tomato, mozzarella, mixed grilled vegetables and black olives

30,00 \$

Quattro stagioni — Four Season

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

30,00 \$

Quattro formaggi — Four Cheese (v)

White base with emmental, gorgonzola, mozzarella and parmesan cheese

30,00 \$

Frutti di mare

Tomato, mozzarella, fresh mixed seafood and fresh parsley

30,00 \$

Limoncello

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

30,00 \$

Meat lovers

Tomato, mozzarella, cooked ham, bacon and spicy salame

30,00 \$

Rucola e prosciutto di Parma 30 mesi

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

32,00 \$



Dessert

Homemade artisan Gelato / Sorbet single scoop

Vanilla, Chocolate, Hazelnut / Lemon

6,50 \$

Affogato al caffè

Gelato drenched with espresso

9,00 \$

Tipsy Affogato (Frangelico, Baileys, Amaretto)

Gelato drenched with espresso and liquor

15,00 \$

Panna cotta

Light creamy and refreshing dessert with vanilla pods

10,00 \$

Torta al cioccolato

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

13,00 \$

Torta al pistachio e lamponi

Pistachio crèmeux with fresh raspberry (using 100% natural pistachio)

14,00 \$

Tiramisu

Mascarpone, espresso and savoiardi (new recipe)

14,00 \$

Limoncello cake

Limoncello liquor infused with almonds and white chocolate serve with vanilla gelato

15,00 \$

Dessert Wine by glass

Moscato d'Asti

12,00\$

Vin Santo del Chianti Classico D.O.C. (30ml)

14,00\$