## APPETIZERS

Mozzarella Di Bufala ..... 21
Buffalo Milk Mozzarella with Vine-ripened Tomatoes, Fresh Basil, \& Le Mignole Extra Virgin Olive Oil
Prosciutto Di Parma Con Melone ..... 29
Finest Italian Parma Ham to pair with Melon
Texture of Fegato ..... 36
Pan-fried Fegato, Apricot compote with Truffle Brioche \& Wild Berry Coulis
Bruschetta Al Pomodoro ..... 22
Tomato-on-vine, Fresh Basil \& Parmesan Cheese on Homemade Toasted Bread
Cold Cuts ..... 33Air flown Italian Hams consisting of Pancetta, Prosciutto Parma, Speck,Salame Napoli
Aquitaine Vintage Stugia Caviar 30 grams ..... 398
50 grams ..... 630 ..... 630
Served with Freshly made Blinis, Egg White, Yolk \& Fresh Sour Cream

## SALAD

Insalata Di Spinaci ..... 26Spinach Salad with Roasted Pork Ham, Cranberry \& Toasted Pine Nutswith orange dressing
Insalata Di Rucola E Parmigiano ..... 23
Rocket Salad with Cherry Tomatoes, Parmesan Cheese \& Balsamic
Vinegar Dressing
SOUP
Zuppetta Di Zucca Tartufata ..... 20
Pumpkin Velouté with Wild Mushroom, Crispy Truffle Parmesan
Minestrone Di Verdure ..... 18
Vegetable Soup with Basil Pesto \& Grana Padano Cheese
CHEESE
Selezione Di Formaggi Italiani Con Crostini E Frutta Secca ..... 28Cheese Platter consisting of 5 Types of Imported Cheese served togetherwith Seasonal Fruits, Nuts \& Homemade Melba Toast(Parmigiano-Reggiano , Pecorin Toscano , Provolone , Gorgonzola , Taleggio)

## PASTA

Perfect Pairings: Our Head Chef Markus has chosen and recommended the perfect pasta shapes to match with the sauce below making a huge difference to the taste of the finished dish. However if you feel like changing to another pasta please let our friendly staff know when ordering.
(Angel hair, Fettuccine, Gnocchi, Linguine, Penne, Spaghetti, Tagliatelle)

# Linguine Al Granchio 30 <br> Linguini with Fresh Crab Meat \& vine-ripened tomato in Vodka Pink Sauce 

## Spaghetti Mare <br> 32 <br> Spaghetti with Fresh Seasonal Seafood Tomatoes \& Basil

Linguine Vongole ..... 30
Linguine with fresh clams in white wine sauce
Fettuccine Di Maiale Rib Ragù ..... 30
Fettuccine with Pork Rib Ragout with vine-ripened tomato
Gnocchi Al Gorgonzola E Prosciutto Di Parma ..... 35
Potato Dumplings with Gorgonzola Cheese Sauce, Pistachio \& Crispy Parma Ham
Spaghetti Pomodoro ..... 26
Spaghetti with tomato-on-vine and fresh Basil \& Grana Padano Cheese
Spaghetti Aglio E Olio Al Bottarga ..... 24
Spaghetti Lightly sauté garlic in olive oil, chili flake and bottarga

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## FISH

Merluzzo In Guazzetto Di Vongole 150 grams ..... 65
Imported Atlantic Cod Oven-bake with Black Olive, Tomato on vine \& FreshClam Guazzetto
MEAT
Pollo Al Insalata Di Rucola ..... 43
Marinated Spring Chicken Grilled coated with Homemade Sauce served with Rucola Salad
Salti In Bocca Alla Romana ..... 45
Literally "Jump in the mouth" pounded Pork Tenderloin with Sage \& Parma Ham in Wild Mushroom Sauce
Filetto Manzo ‘Angus’ Agli Asparagi 150 grams ..... 73First Grade 100\% Australian Black Angus Beef Tenderloin served withSpring Vegetables, \& Potato Puree
Beef Tagliata ' Con Salsa Di Fungi 150 grams ..... 68
First Grade Australian Black Angus Striploin served with mushroom red wine sauce \& Roasted Rosemary Potatoes
A Bit On The Side
Grilled Asparagus ..... 8
Mash potatoes Puree ..... 8
Sauté Baby Potatoes ..... 8
Rucola with Vine-ripened Tomatoes ..... 9

## VEGETARIAN

Our Vegetarian dish uses Non-Animal Rennet Cheese imported from Australia.

## APPETIZER \& SOUP

Vegetarian Bruschetta Al Pomodoro ..... 22Tomato-on-vine, Fresh Basil \& Parmesan Cheese on Homemade ToastedBread.
Vegetarian Zuppetta Di Zucca Tartufata ..... 20
Pumpkin Velouté with Wild Mushroom, Parmesan Cheese \& Truffle Scent
Vegetarian Minestrone Di Verdure ..... 18
Vegetable Soup with Basil Pesto \& Parmesan Cheese
SALAD
Vegetarian Spinach Salad ..... 26
Spinach mixed with Cranberry \& Toasted Pine Nuts with orange dressing
Vegetarian Rucola \& Parmesan Cheese ..... 23
Rocket Salad with Cherry Tomatoes, Vegetarian Friendly Parmesan Cheese \& Balsamic Vinegar Dressing
PASTA
Vegetarian Spaghetti Aglio E Olio ..... 22
Spaghetti Lightly sauté garlic in olive oil, chili flakes
Vegetarian Gnocchi Al Crema ..... 28
Potato Dumplings with Cream Sauce, Pistachio
Vegetarian Spaghetti Pomodoro ..... 26
Spaghetti with tomato-on-vine and fresh Basil \& Parmesan Cheese

## DESSERT

Affogato Al Caffe Con Gelato Vaniglia ..... 15
Mini scoops of Vanilla Häagen-Dazs Ice Cream drowned in Espresso Coffee
Cioccolato ..... 22
Molten Valrhona Guanaja Chocolate Lava Cake accompanied with a scoopof Vanilla Häagen-Dazs Ice Cream (At least 10 mins of preparation)
Tiramisu ..... 25
Made with Amaretto Liqueur with Lady-Finger Biscuits, Valrhona Dark Chocolate Chips \& Mascarpone Cream
Zabaione Al Marsala Wine E Frutti Di Bosco ..... 16
Fresh Mixed Berries with Marsala Wine Sabayon with a scoop of Vanilla Häagen-Dazs Ice Cream
Premium Häagen-Dazs Ice Cream ..... 9Selection of choice Ice Cream garnish with fresh berries(Vanilla \& Cream, Summer Berries, Mango Raspberry, Green Tea, Lemon Sorbet)


[^0]:    * Gluten Free pasta is available upon request

