

## TO START

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<b>CARPACCIO</b>		26
<i>THIN SLICE BEEF TENDERLOIN IN LEMON DRESSING</i>		
<b>PARMIGIANA</b>	V	24
<i>OVEN BAKED EGGPLANT PARMIGIANA WITH TOMATO SAUCE MOZZARELLA AND PARMESAN CHEESE</i>		
<b>CALAMARI</b>		26
<i>GOLDEN CRISPY CALAMARI RINGS SERVED WITH SPICY ARRABBIATA SAUCE</i>		
<b>POLPETTE</b> 🍷		26
<i>BAKED PORK MEAT BALL COOKED IN SPICY TOMATO SAUCE TOPPED WITH MOZZARELLA CHEESE</i>		
<b>BURRATINA</b>	V	28
<i>AIR FLOWN 125GR BURRATA CHEESE SERVED WITH RUCOLA SALAD AND CHERRY TOMATO</i>		
	<u>ADDITIONAL PARMA HAM</u>	10
<b>PROSCIUTTO E MELONE</b>		26
<i>TRADIONAL SUMMER DISH PARMA HAM SERVED WITH RIPE ROCK MELON</i>		
<b>GRANCHIO</b> 🍷		28
<i>CRAB MEAT CAKE SERVED WITH AVOCADO IN GARLIC AIOLI</i>		



🍷 Chef's Recommendation    V Vegetarian

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## RISOTTO & PASTA

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<b>RISOTTO PORCINI</b>	V	28
<i>CARNAROLI RISOTTO SERVED WITH PORCINI MUSHROOMS SCENTED TRUFFLE AND FRESH THYME</i>		
<b>GNOCCHI AI 4 FORMAGGI</b>	V	26
<i>HOMEMADE POTATO DUMPLIN SERVED WITH 4 CHEESE SAUCE</i>		
<b>SPAGHETTI ALLE VONGOLE</b>		26
<i>SPAGHETTI PASTA SERVED WITH FRESH BABY CLAMS IN WHITE WINE SAUCE</i>		
<b>PENNE ALLA BOLOGNESE</b>		26
<i>CLASSIC PENNE PASTA SERVED WITH BRAISED BEEF RAGOUT IN RED WINE AND TOMATO</i>		
<b>PAPPARDELLE AL MAIALE</b>		28
<i>HOME MADE PAPPARDELLE PASTA SERVED WITH PORK SAUSAGE RAGOUT, PORCINI AND TRUFFLE PASTE</i>		
<b>LINGUINE ALL`ASTICE</b> 🍷		32
<i>CLASSIC LINGUINE PASTA WITH BOSTON LOBSTER IN SPICY TOMATO SAUCE 'ARRABBIATA'</i>		
<b>RAVIOLI DI RICOTTA</b>	V	26
<i>RICOTTA CHEESE &amp; SPINACH FILLED PASTA WITH TOMATO AND BASIL SAUCE</i>		
<b>SPAGHETTI NERI</b> 🍷		30
<i>BLACK SQUID INK SPAGHETTI PASTA SERVED WITH CRAB MEAT IN A SPICY TOMATO AND BASIL SAUCE</i>		



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## MAIN COURSES

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<b>MERLUZZO</b> 🍷	42
<i>PAN FRIED COD FILLET SERVED WITH BOILED ROSEMARY POTATOES IN SAFFRON SAUCE</i>	
<b>CACCIUCCO</b> 🍷	42
<i>TRADITIONAL TUSCAN FISH &amp; SEAFOOD STEW WITH GARLIC BREAD</i>	
<b>MANZO</b> 🍷	42
<i>GRILLED BEEF TENDERLOIN SERVED IN BLACK PEPPER SAUCE</i>	
	<i><u>ADD FOIE GRAS</u></i> 12
<b>AGNELLO</b>	38
<i>BRAISED LAMB SHANK IN RED WINE SERVED WITH MASHED POTATO AND FRESH GREMOLATA</i>	
<b>ANATRA</b>	38
<i>CONFIT DUCK LEG WITH MASHED POTATO AND CRANBERRY SAUCE</i>	
	<i><u>ADD FOIE GRAS</u></i> 12
<b>MAIALE</b>	40
<i>GRILLED PORK CHOP SERVED WITH SERVED WITH SAUTEED SPINACH AND RED WINE SAUCE</i>	



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## DOLCI

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### **AFFOGATO**

1 SCOOP OF VANILLA ICE CREAM SERVED WITH A SINGLE ESPRESSO 10  
ADD FOR A SHOT OF FRANGELICO OR AMARETTO LIQUER 12

### **TIRAMISÙ** 🍷

TRADITIONAL MASCARPONE CHEESE AND MARSALA WINE 14  
 CREAM, SAVOIARDI BISCUITS AND ESPRESSO COFFEE

### **PANNACOTTA**

EGGLESS CUSTARD CREAM SCENTED ORANGE WITH CHOCOLATE SAUCE 12

### **SEMIFREDDO** 🍷

FROZEN ZABAGLIONE SOUFFLE SERVED WITH AMARETTO SAUCE 14

### **GELATI**

SELECTION OF OUR ICE CREAM AND SORBET 12

### **CIOCCOLATO** (please allow us 10 mins preparation)

FINEST CHOCOLATE LAVA CAKE SERVED WITH VANILLA GELATO 16

### **FORMAGGI MISTI**

ASSORTEMENT OF OUR CHEESE SELECTION WITH TRADITIONAL CONDIMENTS 20

<i>Take Away Available</i>	<i>Free BYO Monday &amp; Thursday Corkage \$30+</i>	<i>Traditional Sauce Available Please Ask Our Staff</i>
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