

CLASSICA

A TASTE OF ITALY'S MOST BELOVED CLASSICS

INSALATA MISTA Mixed green salad with onion, carrots, cucumbers and tomatoes	1,900
MINISTRONE DI VERDURE Traditional Italian mixed vegetable soup	1,600
SPAGHETTONI ALLA CARBONARA Bronze drawn spaghetti with guanciale, egg yolk, Pecorino and Parmigiano cheese	4,100
TAGLIATELLE AL RAGÙ BOLOGNESE Homemade tagliatelle with slow-cooked Bolognese beef ragout	4,300
SPAGHETTONI ALLA PESCATORA Bronze drawn spaghetti with tomato sauce, oregano and mix seafood	3,900
GNOCCHI ALLA SORRENTINA Homemade pasta dumpling with scamorza, tomato sauce and Parmigiano Reggiano	3,500
RAVIOLI DI MAGRO Homemade ravioli filled with ricotta cheese and spinach with sage butter sauce	3,500
RISOTTO AI FUNGHI PORCINI Italian Carnaroli risotto with imported porcini mushrooms	4,200
PESCE ALL'ACQUAPAZZA Barramundi fillet poached with wine, cherry tomatoes, Taggiasca olives and capers	5,800
STRACOTTO DI MAIALE Slow cooked pork with mashed potatoes	5,800
LA VERA COTOLETTA MILANESE Imported premium veal cutlet Milanese style with mixed green salad	11,700

CONTEMPORANEA

A COMBINATION OF UNIQUE CREATIONS INSPIRED BY TRADITION

INSALATA PAZZA Mixed green salad, grilled zucchini, roasted hazelnut, basil, Parmigiano Reggiano	2,500
GAZPACHO MEDITERRANEO CON BURRATA (COLD) Gazpacho chilled tomato based soup with burrata cheese and bread croutons	2,200
CHITARRINE AL CACAO CON AGNELLO Homemade cocoa squared spaghetti with white lamb ragout	4,800
SPAGHETTONI ALL'ARAGOSTA Bronze drawn spaghetti with lobster and lemon zest	8,500
PACCHERI ALLA SICILIANA CON MOZZARELLA Bronze drawn paccheri pasta with olives, capers, eggplant, tomato sauce and mozzarella	4,600
GNOCCHETTI MASCARPONE SALSICCIA ZAFFERANO Homemade pasta dumpling with mascarpone, homemade sausage, saffron	4,400
RAVIOLI DI GAMBERI E CANNELLA Homemade ravioli filled with prawns in cinnamon broth	3,800
RISOTTO AL PESTO E GAMBERI Italian Carnaroli risotto with homemade pesto, prawns, prawn jus	5,800
AGNELLO AL VINO E NOCCIOLE Australian lamb rack with red wine sauce, hazelnut and baked potato	11,900
BISTECCA AL PEPE Australian striploin with mixed vegetables and black pepper sauce	11,900
POLLO AL GORGONZOLA Sous-vide chicken escalope with gorgonzola sauce, potatoes and leaks	5,900

DESSERTS & CHEESE

A TRIBUTE TO ITALIAN AND SPANISH DESSERTS & CHEESES

TIRAMISÙ Homemade savoiardi,illy espresso coffee, mascarpone, cocoa powder	2,100
CANNOLI SICILIANI Traditional Sicilian cannoli, ricotta filling, pistachios, candied orange	2,100
CREMA CATALANA Custard with a caramelized sugar layer on top	1,900
PANNA COTTA Panna cotta, meringue and berries	1,900
GELATO ARTIGIANALE (SCOOP) Homemade Italian gelato [ask your waiter for today's selection]	800
CHEESE PLATTER Mixed cheese platter with onion jam and honey	5,800

All prices do not include applicable VAT and 10% service charge.