

## WHILE YOU DECIDE ....

<b>Warm artisan assorted bread basket (V)</b> assorted focaccia, sourdough bread, grissini	9
<b>Focaccia Assortita (ASSORTED) (VG)</b> focaccia with rosemary, tomato, basil and oregano	19
<b>Focaccia con Oliva (OLIVES) (VG)</b> focaccia with green olives pate and Kalamata olives	19
<b>Focaccia alle Cipolla Caramellata (ONION) (V)</b> focaccia with caramelized onion, olives and parmesan	19

## ANTIPASTI (STARTERS TO SHARE)

<b>Burrata con pomodorini (Burrata with cherry tomatoes) (V)</b> Puglia whole burrata cheese with cherry tomatoes and tomato jam	33
---	----

<b>Insalata alla cesare (Caesar salad)</b> organic Mini Cos romaine with gorgonzola dressing, crispy premium 20 month old Parma ham, croutons and Parmigiano Reggiano	35
--	----

<b>Salumi e mozzarella (Italian cured meat platter)</b> pistachio Mortadella, Salame, Parma ham, prosciutto cotto and mozzarella	39
---	----

<b>Piatto di formaggi Italiani (Italian cheese platter)</b> pecorino, Parmigiano, Ricotta, Ementhal and Brie	39
---	----

<b>Frittura di calamari (Fried squid)</b> crispy fried squids with spicy anchovy dipping sauce	29
---	----

<b>Alici indorate e fritte (Fried anchovies)</b> fresh crispy Mediterranean anchovies with sea salt and green lime	28
---	----

<b>Insalata mediterranea (Mediterranean salad)</b> organic Mini Cos lettuce with tuna chunks, anchovies, Kalamata olives, fine beans, onion and hard boiled eggs and Italian dressing	29
--	----

<b>Polpo alla griglia (Grilled octopus)</b> Mediterranean octopus with avocado and buffalo mozzarella in yuzu dressing	33
---	----

<b>Insalata tiepida di mare (Warm seafood salad)</b> <b>(FOR 2 PERSONS)</b> warm seafood salad with fresh prawns, squids, clams, slipper lobsters, olives,	49
--	----

<b>Arancini al mozzarella (Italian rice balls) (V)</b> deep fried Italian rice balls cooked in tomato sauce stuffed with mozzarella	28
--	----

<b>Insalata barbabietole e arancie (Beet and orange salad) (V)</b> wood-fired baked beet with orange, fresh goat ricotta cheese and pine nuts	22
--	----

<b>Bruschetta classica (VG)</b> crunchy toasted sourdough bread with chopped tomatoes and rocket leaves	22
--	----

## ZUPPE (SOUP)

<b>Bisque di crostacei (Prawn bisque)</b> smooth creamy prawn bisque soup with wild large prawns	25
---	----

<b>Cream di broccoli (Creamy broccoli)</b> Smooth creamy broccoli, Parmesan cheese	22
---	----

## CONTORINI (SIDES)

<b>Insalata mista (Mixed salad)</b> organic mix salad with Italian dressing	13
--	----

<b>Spinaci Olio e Limone (Sautéed spinach)</b> sautéed organic baby spinach with slice of lemon and garlic	13
---	----

<b>Asparagi Grigliati (Grilled asparagus)</b> grilled asparagus seasoned with sea salt flakes	15
--	----

<b>Patate Fritte (French fries)</b> French fries	13
---	----

<b>Broccoli al Vapore (Steamed broccoli)</b> steamed organic broccoli with candied orange peel and garlic	13
--	----

<b>Mais Tostato (Roasted corn)</b> roasted sweetcorn on the cob with orange, basil and butter	13
--	----

**(V) VEGETARIAN - (VG) VEGAN | PLEASE ADVISE US OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS BEFORE ORDERING**

Discretionary 10% service charge & prevailing government taxes will be added to your final bill

## ORGANIC FRESH PASTA

We use our own hands to make our pasta or we sculpt it with bronze dies. The secret of its texture and flavor is the non-genetically modified wheat semolina flour, a legacy from authentic Italian recipes.

Gluten free pasta available : Penne / Fusilli

## PIATTO D' AUTORE (SIGNATURE)

<b>Troccoli con Gamberi (Thick spaghetti with prawns)</b> thick spaghetti with creamy capsicum sauce and fresh prawns	39
--	----

<b>Caserecce con spinaci e gamberi (Short pasta with spinach &amp; prawns)</b> creamy spinach sauce and large wild prawns	39
--	----

<b>Ravioli con aragosta (Slipper lobster)</b> slipper lobster and leeks stuffed pasta bathed with brown butter and sage	48
--	----

<b>Tagliatelle con braciola di carne wagyu (Wagyu beef)</b> flat pasta with stew Sanchoku beef flank, tomato sauce and Parmigiano	45
--	----

## TRADIZIONAL (CLASSICS)

<b>Spaghetti alla vongole (Fresh clams)</b> fresh clams, clear white wine sauce, garlic and parsley	38
--	----

<b>Linguine ai frutti di mare (Seafood)</b> assorted wild seafood and light tomato sauce	45
---	----

<b>Spaghetti alla carbonara</b> spaghetti with sautéed pork jowl, organic egg sauce and Pecorino	36
---	----

<b>Rigatoni al ragu di carne (Meat ragout)</b> ground meat ragout and Parmigiano cheese	38
--	----

<b>Gnocchi ai 4 formaggi (4 cheese sauce) (V)</b> handmade potato gnocchi on 4 cheese sauce and Parmigiano Reggiano	39
--	----

<b>Pappardelle al pesto Genovese (Pesto sauce)(V)</b> broad flat pasta with basil pesto, baby potatoes, fine beans and Pecorino	35
--	----

<b>Gluten-free Penne all'arrabiata (Spicy tomato sauce) (V)</b> spicy fresh tomato sauce, garlic, chili flakes basil and Pecorino	33
--	----

## AL FORNO (BAKED PASTA)

<b>Cannelloni di melanzane (Eggplant cannelloni) (V)</b> eggplant stuffed pasta with ricotta, mozzarella and Parmigiano	38
--	----

<b>Lasagna al forno (Baked lasagna)</b> spinach pasta with ground meat ragout, mozzarella and Parmigiano	38
---	----

## ACQUERELLO RISOTTO (NON STICKY PREMIUM ITALIAN RICE)

<b>Risotto alla pescatora (Seafood rice)</b> Italian rice with assorted wild seafood, light tomato sauce and Italian parsley	45
---	----

<b>Risotto ai porcini (Porcini rice) (V) (ASK VG)</b> Italian rice in vegetable stock with porcini mushroom and Parmigiano	45
---	----

## CARNE E PESCE (MEAT AND FISH FROM THE GRILL)

<b>Agnello scozzese alla griglia (Lamb cutlets)</b> 250g char-grilled welsh lamb cutlets seasoned with herbs and mint sauce	58
--	----

<b>Pancia di maiale di porketta (Roasted pork belly)</b> 200g free range pork belly with homemade bacon and herbs	45
--	----

<b>Cotoletta alla Milanese (Veal breaded cutlet)</b> 200g crispy breaded milk fed veal (schnitzel) with green lime and bearnaise	48
---	----

<b>Bistecca di Wagyu all griglia (Wagyu steak)</b> 180g Sanchoku MB:5 wagyu sirloin with parsley sauce	69
---	----

<b>Poletto alla diavola (Devilleed young chicken)</b> 500g baked young organic poussin with chili and lemon	48
--	----

<b>Salmon Norvegese alla griglia (Norwegian salmon)</b> 180g Norwegian salmon fillet with fennel salad	39
---	----

<b>Branzino selvaggio alla griglia (Wild sea bass)</b> 180g fillet with olive and tomato salsa	39
---	----

<b>Calamaro alla griglia (Whole squid)</b> 200g squid seasoned with sea salt, parsley and lemon	45
--	----

# WOOD FIRED BAKED SOURDOUGH PIZZA

Our pizza dough is made with certified organic, non-GMO & unbleached Kamut flours from Italy.

	S	L
<b>PIATTO D' AUTORE (SIGNATURE)</b>	8"	12"

<b>FORKETTA - tomato sauce, mozzarella, grilled slice black angus beef, garlic, rosemary, rocket and Parmigiano Reggiano</b>	35	45
--	----	----

<b>POLLO - tomato sauce, mozzarella, grilled organic chicken breast, rosemary, mini Cos romaine and Parmigiano Reggiano</b>	35	45
---	----	----

<b>BRESAOLA - tomato sauce, cured beef, mozzarella cheese, rocket and parmesan</b>	35	45
--	----	----

<b>TARTUFO (WHITE PIZZA) (V) - mozzarella, Brie cheese, truffle oil and porcini</b>	35	45
---	----	----

## NAPOLETANE (NEAPOLITANS)

<b>MARGHERITA (V) - tomato sauce, mozzarella, fresh buffalo mozzarella and basil</b>	33	38
--	----	----

<b>MARINARA (VG) - tomato sauce, fresh cherry tomato, garlic and oregano (NO CHEESE)</b>	30	35
--	----	----

## TRADIZIONALI (CLASSICS)

<b>CALZONE CLASSICO (FOLDED PIZZA) - tomato sauce, goat ricotta cheese, salame, mozzarella and Pecorino Romano</b>	32	35
--	----	----

<b>ROMANA - tomato sauce, mozzarella, fresh buffalo mozzarella, salted anchovies and basil</b>	32	38
--	----	----

<b>4 STAGIONI - tomato sauce, mozzarella, homemade cooked ham, artichokes, mushrooms and tomatoes</b>	32	38
---	----	----

<b>COTTO E FUNGHI (HAM AND MUSHROOM) - tomato sauce, mozzarella, homemade cooked ham and mushrooms</b>	32	38
--	----	----

<b>CAPRICCIOSA - tomato sauce, mozzarella, artichokes, homemade ham, mushrooms and Kalamata olives</b>	32	38
--	----	----

<b>CRUDO (PARMA HAM) - tomato sauce, mozzarella, premium 20mth old parma ham, rocket and fresh buffalo mozzarella</b>	35	45
---	----	----

## BUONGUSTAIO (GOURMET)

<b>BOSCAIOLA - tomato sauce, mozzarella, homemade pancetta (bacon), onion, mushroom and Parmigiano Reggiano</b>	33	38
---	----	----

<b>MESSICANA - tomato sauce, mozzarella, salame, eggplants, Italian sweet capsicums and Mexican chili sauce</b>	33	38
---	----	----

<b>GIOIA - tomato sauce, mozzarella, Gorgonzola cheese, homemade ham, mushroom and onion</b>	33	38
--	----	----

<b>AWAIANA - tomato sauce, mozzarella, homemade cooked ham and fresh pineapple</b>	33	38
--	----	----

<b>DELIZIA - tomato sauce, mozzarella, Gorgonzola cheese and Salame Piccante (SPICY SALAME)</b>	33	38
---	----	----

## SPECIALITÀ (CHEF RECOMMENDATION)

<b>TONNO (TUNA) - tomato sauce, mozzarella, tuna chunk, onion, capers, Kalamata olives and basil</b>	33	36
--	----	----

<b>MARE (SEAFOOD) - tomato sauce, mozzarella, assorted wild seafood, fresh buffalo mozzarella, rocket and Pecorino Romano</b>	33	45
---	----	----

<b>SALAME - tomato sauce, mozzarella and salame (non-spicy or spicy)</b>	33	38
--	----	----

<b>MELANZANE (EGGPLANTS) (V) - tomato sauce, mozzarella, grilled eggplants, fresh mint leaves and goat ricotta</b>	33	38
--	----	----

<b>PICCANTE (V) - tomato sauce, mozzarella, Italian sweet capsicums, Kalamata olives, onion and chili</b>	33	38
---	----	----

## BIANCHE (WITHOUT TOMATO SAUCE)

<b>MORTADELLA - mozzarella and Italian pistachio mortadella sausage</b>	33	38
---	----	----

<b>SALSICCIA (MEAT SAUSAGE) - mozzarella, homemade premium pork sausage, baby spinach and shaved Parmigiano Reggiano</b>	35	45
--	----	----

<b>WURSTEL &amp; GORGONZOLA - mozzarella, Gorgonzola cheese, Vienna sausage (Wurstel) and rosemary</b>	33	39
--	----	----

<b>INSALATA (V) - mozzarella, fresh buffalo mozzarella, fresh cherry tomatoes and rocket leaves</b>	33	38
---	----	----

<b>GENOVESE (PESTO) (V) - homemade basil pesto, panna cream, mozzarella and Pecorino Romano</b>	33	38
---	----	----

<b>4 FORMAGGI (4 CHEESE) (V) - Asiago cheese, Gorgonzola cheese, Pecorino Romano and fresh buffalo mozzarella</b>	33	39
---	----	----

**(V) VEGETARIAN - (VG) VEGAN | PLEASE ADVISE US OF ANY ALLERGIES, INTOLERANCES, OR DIETARY REQUIREMENTS BEFORE ORDERING**

**WE CANNOT ENSURE THAT IT WILL BE SERVED TOGETHER WITH OTHER COURSES**

Discretionary 10% service charge & prevailing government taxes will be added to your final bill