

WHILE YOU DECIDE

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

ANTIPASTI (STARTERS TO SHARE)

Burrata con pomodorini (Burrata with cherry tomatoes) (V) Puglia whole burrata cheese with cherry tomatoes and tomato jam	33
Insalata alla cesare (Caesar salad) organic Mini Cos romaine with gorgonzola dressing, crispy premium 20 month old Parma ham, croutons and Parmigiano Reggiano	35
Salumi e mozzarella (Italian cured meat platter) pistachio Mortadella, Salame, Parma ham, prosciutto cotto and mozzarella	39
Piatto di formaggi Italiani (Italian cheese platter) Pecorino ,Ementhal, Brie, gorgonzola, Buffalo mozzarella, scamorza	39
Frittura di calamari (Fried squid) crispy fried squids with spicy anchovy dipping sauce	29
Alici indorate e fritte (Fried anchovies) fresh crispy Mediterranean anchovies with sea salt and green lime	28
Insalata mediterranea (Mediterranean salad) organic Mini Cos lettuce with tuna chunks, anchovies, Kalamata olives, fine beans, onion and hard boiled eggs and Italian dressing	33
Polpo alla griglia (Grilled octopus) Mediterranean octopus with avocado and buffalo mozzarella in yuzu dressing	33
Insalata tiepida di mare (Warm seafood salad) (FOR 2 PERSONS) warm seafood salad with fresh prawns, squids, clams, slipper lobsters, olives,	49
Arancini al mozzarella (Italian rice balls) (V) 3 pcs deep fried Italian rice balls cooked in tomato sauce stuffed with mozzarella	28
Insalata barbabietole e arancie (Beet and orange salad) (V) wood-fired baked beet with orange, fresh goat ricotta cheese and pine nuts	22
Bruschetta classica (VG) 2 pcs crunchy toasted sourdough bread with chopped tomatoes and rocket leaves	22

ZUPPE (SOUP)

Bisque di crostacei (Prawn bisque) smooth creamy prawn bisque soup with wild large prawns	25
Cream di broccoli (Creamy broccoli) Smooth creamy broccoli, Parmesan cheese	22

CONTORINI (SIDES)

Insalata mista (Mixed salad) organic mix salad with Italian dressing	13
Spinaci Olio e Limone (Sautéed spinach) sautéed organic baby spinach with slice of lemon and garlic	13
Asparagi Grigliati (Grilled asparagus) grilled asparagus seasoned with sea salt flakes	15
Patate Fritte (French fries) French fries	13
Broccoli al Vapore (Steamed broccoli) steamed organic broccoli with candied lemon peel and garlic	13
Mais Tostato (Roasted corn) roasted sweetcorn on the cob with orange, basil and butter	13

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

Troccoli con Gamberi (Thick spaghetti with prawns) thick spaghetti with creamy capsicum sauce and fresh prawns	39
Caserecce con spinaci e gamberi (Short pasta with spinach & prawns) creamy spinach sauce and large wild prawns	39
Ravioli con aragosta (Slipper lobster) slipper lobster and leeks stuffed pasta bathed with brown butter and sage	48
Tagliatelle con bracirole di carne wagyu (Wagyu beef) flat pasta with stew Sanchoku beef flank, tomato sauce and Parmigiano	45

TRADIZIONALE (CLASSICS)

Spaghetti alla vongole (Fresh clams) fresh clams, clear white wine sauce, garlic and parsley	38
Linguine ai frutti di mare (Seafood) assorted wild seafood and light tomato sauce	45
Spaghetti alla carbonara spaghetti with sautéed pork jowl, organic egg sauce and Pecorino	36
Rigatoni al ragu di carne (Meat ragout) ground meat ragout and Parmigiano cheese	38
Gnocchi ai 4 formaggi (4 cheese sauce) (V) handmade potato gnocchi on 4 cheese sauce and Parmigiano Reggiano	39
Pappardelle al pesto Genovese (Pesto sauce)(V) broad flat pasta with basil pesto, baby potatoes, fine beans and Pecorino	35
Gluten-free Penne all'arrabiata (Spicy tomato sauce) (V) spicy fresh tomato sauce, garlic, chili flakes basil and Pecorino	33

AL FORNO (BAKED PASTA)

Cannelloni di melanzane (Eggplant cannelloni) (V) eggplant stuffed pasta with ricotta, mozzarella and Parmigiano	38
Lasagna al forno (Baked lasagna) spinach pasta with ground meat ragout, mozzarella and Parmigiano	38

ACQUERELLO RISOTTO (NON STICKY PREMIUM ITALIAN RICE)

Risotto alla pescatora (Seafood rice) Italian rice with assorted wild seafood, light tomato sauce and Italian parsley	45
Risotto ai porcini (Porcini rice) (V) (ASK VG) Italian rice in vegetable stock with porcini mushroom and Parmigiano	45

CARNE E PESCE (MEAT AND FISH FROM THE GRILL)

Agnello scozzese alla griglia (Lamb cutlets) 250g char-grilled welsh lamb cutlets seasoned with herbs and mint sauce	58
Pancia di maiale di porketta (Roasted pork belly) 200g free range pork belly with homemade bacon and herbs	45
Cotoletta alla Milanese (Veal breaded cutlet) 200g crispy breaded milk fed veal (schnitzel) with green lime and bearnaise	48
Bistecca di Wagyu all griglia (Wagyu steak) 200g Sanchoku MB:5 wagyu sirloin with parsley sauce	69
Poletto alla diavola (Devilled young chicken) 500g baked young organic poussin with chili and lemon	48
Salmone Norvegese alla griglia (Norwegian salmon) 200g Norwegian salmon fillet with fennel salad	39
Branzino selvaggio alla griglia (Wild sea bass) 200g fillet with olive and tomato salsa	39
Calamaro alla griglia (Whole squid) 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.

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	8"	12"

PIATTO D' AUTORE (SIGNATURE)

FORKETTA - tomato sauce, mozzarella, grilled slice black angus beef, garlic, rosemary, rocket and Parmigiano Reggiano	35	45
POLLO - tomato sauce, mozzarella, grilled organic chicken breast, rosemary, mini Cos romaine and Parmigiano Reggiano	35	45
BRESAOLA - tomato sauce, cured beef, buffalo mozzarella cheese, rocket and parmesan	35	45
TARTUFO (WHITE PIZZA) (V) - mozzarella, Brie cheese, truffle oil and porcini	35	45

NAPOLETANE (NEAPOLITANS)

MARGHERITA (V) - tomato sauce, mozzarella, fresh buffalo mozzarella and basil	33	38
MARINARA (VG) - tomato sauce, fresh cherry tomato, garlic and oregano (NO CHEESE)	30	35

TRADIZIONALI (CLASSICS)

CALZONE CLASSICO (FOLDED PIZZA) - tomato sauce, goat ricotta cheese, salame, mozzarella and Pecorino Romano	32	35
ROMANA - tomato sauce, mozzarella, fresh buffalo mozzarella, salted anchovies and basil	32	38
4 STAGIONI - tomato sauce, mozzarella, homemade cooked ham, artichokes, mushrooms and tomatoes	32	38
COTTO E FUNGHI (HAM AND MUSHROOM) - tomato sauce, mozzarella, homemade cooked ham and mushrooms	32	38
CAPRICCIOSA - tomato sauce, mozzarella, artichokes, homemade ham, mushrooms and Kalamata olives	32	38
CRUDO (PARMA HAM) - tomato sauce, mozzarella, premium 20mth old parma ham, rocket and fresh buffalo mozzarella	35	45

BUONGUSTAIO (GOURMET)

BOSCAIOLA - tomato sauce, mozzarella, homemade pancetta (bacon), onion, mushroom and Parmigiano Reggiano	33	38
MESSICANA - tomato sauce, mozzarella, salame, eggplants, Italian sweet capsicums and Mexican chili sauce	33	38
GIOIA - tomato sauce, mozzarella, Gorgonzola cheese, homemade ham, mushroom and onion	33	38
AWAIANA - tomato sauce, mozzarella, homemade cooked ham and fresh pineapple	33	38
DELIZIA - tomato sauce, mozzarella, Gorgonzola cheese and Salame Piccante (SPICY SALAME)	33	38

SPECIALITÀ (CHEF RECOMMENDATION)

TONNO (TUNA) - tomato sauce, mozzarella, tuna chunk, onion, capers, Kalamata olives and basil	33	36
MARE (SEAFOOD) - tomato sauce, mozzarella, assorted wild seafood, rocket and Pecorino Romano	33	45
SALAME - tomato sauce, mozzarella and salame (non-spicy or spicy)	33	38
MELANZANE (EGGPLANTS) (V) - tomato sauce, mozzarella, grilled eggplants, fresh mint leaves and goat ricotta	33	38
PICCANTE (V) - tomato sauce, mozzarella, Italian sweet capsicums, Kalamata olives, onion and chili	33	38

BIANCHE (WITHOUT TOMATO SAUCE)

MORTADELLA - mozzarella and Italian pistachio mortadella sausage	33	38
SALSICCIA (MEAT SAUSAGE) - mozzarella, homemade premium pork sausage, baby spinach and shaved Parmigiano Reggiano	35	45
WURSTEL & GORGONZOLA - mozzarella, Gorgonzola cheese, Vienna sausage (Wurstel) and rosemary	33	39
INSALATA (V) - mozzarella, fresh buffalo mozzarella, fresh cherry tomatoes and rocket leaves	33	38
GENOVESE (PESTO) (V) - homemade basil pesto, panna cream, mozzarella and Pecorino Romano	33	38
4 FORMAGGI (4 CHEESE) (V) - Asiago cheese, Gorgonzola cheese, Pecorino Romano and fresh buffalo mozzarella	33	39

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