

ANTIPASTI/STARTERS

POMODORO E MOZZARELLA

Fresh buffalo mozzarella, tomatoes, wild rocket and Italian basil.

380

BURRATA E POMODORI

Fresh Italian burrata, cherries tomatoes, extra virgin olive oil and wild rocket leaves.

380

MELANZANE ALLA PARMIGIANA

Baked layers of eggplants, with tomato sauce, Parmigiano Reggiano and mozzarella cheese.

380

INSALATA MISTA CON TONNO, MOZZARELLA, OLIVE E GRANA PADANO

Mix salad leaves, tuna chunks, buffalo mozzarella bocconcini, olives and Grana Padano shaved.

400

PIATTO DI PROSCIUTTO DI PARMA

24 months Parma Ham and marinated olives.

430

FRITTO MISTO

A selection of fried crispy mixed seafood coated in semolina and flour.

450

CARPACCIO DI MANZO CON RUCOLETTA SELVATICA E SCAGLIE DI GRANA PADANO

Fine sliced raw beef marinated with extra olive oil and lemon zest, wild rocket leaves and Grana Padano shaved.

450

COZZE IN GUAZZETTO DI POMODORO LEGGERMENTE PICCANTE

Italian mussels sauteed with slightly spicy tomato sauce and white wine, served with crispy bread.

480

VITELLO TONNATO CON VERDURINE SOTT'ACETO

Piedmont style veal loin sliced, served cold with homemade tuna sauce, capers, pickled.

480

TAGLIERE DI SALUMI E FORMAGGI

Selection of cured Italian meats, soft and hard cheeses, served with olives and sundried tomatoes.

480

BRESAOLA OLIO E LIMONE, RUCOLA E RICOTTA SALATA AFFUMICATA

Bresaola with extra virgin olive oil and lemon juice, wild rocket leaves and shaved smoked salted ricotta cheese.

490

INSALATA DI ARAGOSTA

Poached Canadian lobster, romaine lettuce, avocado, red radish and olive oil and lemon dressing.

1350

Prices are subject to 10% service charge and 7 % Government tax.

ZUPPE/SOUPS

MINISTRONE

Mix vegetables soup.

300

ZUPPA DI SALSICCIA, FAGLIOLI E FUNGHI

Italian sausage and mushrooms soup with cannellini beans.

380

ZUPPA DI PESCE

Seafood soup tomato base with stew mussels, clams, squid, shrimp and red mullet.

480

PASTA

SPAGHETTI CON AGLIO, OLIO E PEPERONCINO

Spaghetti sautéed with garlic, chili, extra virgin olive oil and Parsley.

300

TRENETTE AL PESTO DI BASILICO

Trenette pasta with basil pesto.

350

PENNE ALL'ARRABIATA

Penne pasta with slightly spicy tomato sauce, garlic and parsley.

350

TAGLIATELLE FATTE IN CASA IN SALSA BOLOGNESE

Homemade tagliatelle pasta with beef ragout slow cooked in red wine and tomato sauce.

380

GNOCCHI AI FORMAGGI MISTI E NDUJA

Homemade potatoes gnocchi, with gorgonzola and taleggio cheese sauce and spicy Italian sausage paste.

380

RAVIOLI DI RICOTTA E SPINACI IN SALSA DI POMODORO

Traditional homemade ravioli stuffed with ricotta cheese and spinach, served with tomato sauce.

380

TORTIGLIONI CACIO E PEPE

Tortiglioni pasta with Pecorino Romano cheese and fresh cracked black peppercorn.

380

SPAGHETTI ALLA CARBONARA

Spaghetti pasta with egg yolk sauce mixed with pecorino cheese, fried guanciale and black pepper.

450

STROZZAPRETI CON COZZE, FAGLIOLI E BROCCOLETTI

Strozzapreti pasta with mussel's sauce, white beans, broccoli and sundried tomatoes.

450

Prices are subject to 10% service charge and 7 % Government tax.



SPAGHETTI ALLE VONGOLE

Spaghetti with vongole.

450

RAVIOLI ALLA VACCINARA IN SALSA DI POMODORO E PECORINO

Roman style beef tail stew stuffed ravioli with tomato sauce, topped with Pecorino Romano cheese.

450

TAGLIATELLE FATTE IN CASA CON PORCINI E SALSICCIA

Homemade fresh tagliatelle pasta with porcini mushroom and Italian sausage.

450

LASAGNA BOLOGNESE

Baked flat fresh pasta on layers with Bolognese ragout beef, Parmigiano Reggiano cheese and bechamel sauce.

480

SPAGHETTI ALL'ARAGOSTA

Spaghetti sauteed on lobster sauce and Canadian lobster chunks.

1350

RISOTTO

RISOTTO DI ZUCCA, CAPRINO E RUCOLA

Risotto with pumpkin, goat cheese and wild rocket leaves.

390

RISOTTO AL NERO DI SEPIA, STRACCIATELLA E Piselli

Black ink risotto with green peas and Stracciatella cheese.

430

RISOTTO ALLA PESCATORA

Risotto with mixed fresh seafood and cherry tomatoes.

480

RISOTTO FUNGHI E TARTUFO

Risotto with mixed mushroom and black truffle paste.

580

PIZZA

SCHIACCIATA BIANCA

Pizza with extra virgin olive oil, sea salt and rosemary.

220

MARGHERITA

Tomato sauce, buffalo mozzarella, extra virgin olive oil and basil.

350

PATATE AL ROSMARINO PROVOLA AFFUMICATA E FUNGHI

White pizza, smoked provola cheese, mozzarella, mushroom and rosemary potatoes.

360

NAPOLI

Tomato sauce, mozzarella, capers, anchovies and oregano.

380

MORTADELLA E STRACCIATELLA

White pizza, Stracciatella, mozzarella, mortadella and pistacchio.

380

SALSICCIA, PECORINO E ASPARAGI

White pizza, Pecorino cheese, mozzarella, Italian sausage and asparagus.

390

QUATTRO FORMAGGI

Tomato sauce, mozzarella, gorgonzola, taleggio and pecorino.

390

PIZZA SALAME

Tomato sauce, mozzarella, and choice of salami spicy or not spicy.

390

PROSCIUTTO COTTO E FUNGHI

White pizza, mozzarella, Italian cooked ham and mushroom

400

FRUTTI DI MARE

Tomato sauce, mozzarella and mixed seafood.

420

PROSCIUTTO DI PARMA

Tomato sauce, mozzarella, Parma ham, rocket leave and Parmigiano Reggiano shaves.

480

PIZZA BURRATA E PROSCIUTTO

Tomato sauce, mozzarella, Parma ham, wild rocket and burrata cheese.

650

PIZZA TARTUFO E PORCINI

White pizza, mozzarella, truffle cream, truffle oil, porcini mushroom.

680

Prices are subject to 10% service charge and 7 % Government tax.

SECONDI DI CARNE/MAIN COURSES MEATS

POLLO ALLA CACCIATORA CON OLIVE, CAPPERI, POMODORI SECCHI E SALSA AL VINO BIANCO
Slow cooked chicken stew, with olive, capers, tomatoes, sundried tomatoes and white wine.

580

PORCHETTA AL FORNO CON PATATE AL ROSMARINO E SALSA DI FUNGHI
Slow cooked pork belly with crispy skin, served with rosemary roasted potatoes and porcini mushrooms sauce.

650

COTOLETTA DI MAIALE ALLA MILANESE CON INSALATA DI POMODORINI E RICOTTA SALATA
Crispy pork chop Milanese style, served with tomatoes, wild rocket and salted ricotta salad.

680

STINCO DI AGNELLO CON PUREA ALLO ZAFFERANO E Piselli
6 hours slow cooked lamb shank, served with saffron mash potato, sauteed green peas and red wine lamb jus.

780

TAGLIATA DI COSTATA DI MANZO CON RUCOLA, POMODORINI E GRANA PADANO
Grilled black angus beef rib-eye, served sliced with wild rocket salad, cherry tomatoes and Grana Padano cheese shaved.

980

COSTINE DI AGNELLO AUSTRALIANO ALLA GRIGLIA CON CAROTINE SALTATE E SEDANO RAPA
Grilled Australian lamb chops, sauteed baby carrots, celeriac and lamb jus.

1200

FILETTO DI MANZO CON SALSA DI PORCINI E PUREA DI ZUCCA AL TALEGGIO
Grilled black angus beef tenderloin, served with roasted pumpkin and taleggio mash and porcini mushrooms sauce.

1,200

SECONDI DI PESCE/MAIN COURSES FISH

POLIPETTI IN SALSA DI POMODORO E ALLORO CON POLENTA CREMOSA AL ROSMARINO
Stew baby octopus in tomato and bay leaves sauce on creamy rosemary scented polenta.

600

BISTECCA DI TONNO ALLA GRIGLIA SU INSALATINA DI FAGIOLI CANNELLINI, POMODORINI E CIPOLLA ROSSA MARINATA

Grilled tuna steak, served with tomatoes, white beans and pickled red onions salad.

680

FILETTO DI BRANZINO CON PATATE, OLIVE, CAPERI, ORIGANO E POMODORINI
Pan fried seabass fillet with potatoes, olives, capers, tomatoes and aromatic herbs in white wines sauce.

700

GRIGLIATA DI PESCE CON SALSA AL Salmoriglio
Grilled prawns, seabass and squid, Sicilian style salmoriglio sauce.

800

POLPO ALLA GRIGLIA CON STRACCIATELLA, GUANCIALE E CECI
Grilled Spanish octopus, with Stracciatella cheese, crispy pork cheeks and chick peas.

950

DOLCI/DESSERTS

TIRAMISU'

Mascarpone and lady fingers cookies soaked in espresso coffee, on layers and topped with cocoa powder.

280

PANNA COTTA CON FRUTTI DI BOSCO

Italian cream pudding, served with mix berries.

280

BABA' AL RUM CON CREMA PASTICCERA E FRUTTI DI BOSCO

Babá sponge with rum syrup, Italian vanilla custard cream and mix berries.

280

MILLEFOGLIE DI CREMA PASTICCERA ALLA VANIGLIA E FRAGOLE

Layered puff pastry cake, with Italian vanilla custard cream and strawberries.

280

TORTINO CALDO AL CIOCCOLATO CON GELATO ALLA VANIGLIA

Warm chocolate cake lava, served with vanilla ice cream

290

ZUPPA INGLESE CON PAN DI SPAGNA ALL'ALCHERMES, CREAMA ALLA VANIGLIA, CIOCCOLATO E PANNA

Zuppa Inglese, Alchermes liquor soaked sponge cake with vanilla Chantilly cream, chocolate cream and whipping

cream

320

TARTELLETTA ALLA NOCCIOLA PIEMONTESE CON GELATO ALLA VANIGLIA

Piedmont hazelnut tart with vanilla ice cream

350

PIATTO DI MOUSSE DI PISTACCHIO SICILIANO E YOGURT CON MELOGRANO

Sicilian pistachio and yogurt mousse with pomegranate

380

FORMAGGI

Taleggio, Gorgonzola, Pecorino Romano, Goat cheese, walnuts, grapes and honey

450

GELATO

Ice creams

Vanilla, chocolate, hazelnut, strawberry and lemon sorbet

90

(Per scoop)