STARTERS

Trio of Burrata

Enjoy our Signature and highly recommended selection of 120gr Fresh Burrata with our homemade Basil Pesto. 100gr Smoked Burrata with our Spicy Arrabbiata sauce and, 100gr Truffle Burrata with Truffle Paste.

Caesar Salad

Romaine lettuce tossed with the secret gustavo caesar dressing, garlic croutons, grated parmesan cheese and boiled egg.

ADD CHICKEN (+\$6) ADD SMOKED SALMON (+\$8) ADD PRAWNS (5PCS) (+\$9)



Baked Eggplant Parmigiana

A Neapolitan style layered eggplant with mozzarella and cheese baked inside the oven.

Burrata Tomatoes

\$19

\$16

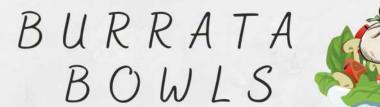
120gr/250gr of Fresh Burrata with Cherry Tomatoes.

ADD PARMA HAM (+\$8) ADD AVOCADO (+\$6)

Cold Cut Platter

A platter of pork cold cuts; Mortadella Ham, Salami and Parma Ham

ADD 120GR PLAIN BURRATA (+\$9) ADD 100GR SMOKED BURRATA (+\$9) ADD 100GR TRUFFLE BURRATA (+\$10) ADD 250GR PLAIN BURRATA (+\$18)





A Vegetarian Pasta Salad with Steamed Broccoli, French Beans, Mixed Olives and Cherry Tomatoes with 120gr of Fresh Burrata, Comes with Olive Oil Dressina

Bologna

Romaine Lettuce, Pork Mortadella, Grilled Zucchini, Semi Dried Tomatoes, Cherry Tomatoes and Toasted Almond Flakes with 120gr of Fresh Burrata. Comes with Balsamic Dressing

Palermo



\$28

Romain Lettuce, Prawns, Fresh Tuna, Zucchini, Cherry Tomatoes, Semi Dried Tomatoes, Sesame Seeds & Capers with 120gr of Fresh Burrata, Comes with Lemon Dressing.

\$25 Cremona

Rucola Salad, Pepperoni, Mushrooms and Cherry Tomatoes with 120gr of Fresh Burrata. Comes with Lemon Dressing.

Italia 1

Avocado and Cherry Tomatoes with 120gr of Fresh Burrata. Comes with Olive Oil Dressing.

Torino

Romaine Lettuce, Rocket Salad, Cherry Tomatoes, Smoked Salmon, Lentils and Mushrooms Trifolata with 120gr of Fresh Burrata, Comes with Lemon Dressing,

Parma W

\$26

Rocket Salad, Cherry Tomatoes, Roasted Onion and Parma Ham with 120gr of Fresh Burrata. Comes with Balsamic Dressina

Assisi V



Cherry Tomatoes, Rocket Salad, Lentils, Roasted Onions, Zucchini, Broccoli and Boiled Eggs with 120gr of Fresh Burrata. Comes with Balsamic Dressing.

Milano

\$18

\$24

Rocket Salad, Cherry Tomatoes, Olive tapenade and Toasted Pumpkin Seeds with 120gr of Fresh Burrata. Comes with Balsamic Dressing

Biella

\$24

Rucola, Chicken, Cherry Tomatoes, Green Asparagus, Mushrooms and walnuts with 120gr of Fresh Burrata. Comes with balsamic dressing



PASTAS

Create your favourite Pasta in a few simple steps.

1 CHOOSE YOUR SAUCE:

AGLIO OLIO BASE

Aglio Olio Aglio Olio Bacon \$22 \$16 Aglio Olio Seafood Aglio Olio Prawns and \$24 \$24 Broccoli Aglio Olio Mixed \$23

TOMATO BASE

Beef Bolognese	\$24	Arrabbiata V	\$18
Pork Meatballs	\$26	Pork Sausage Arrabbiata Ragù	\$24
Fresh Tomato	\$18	Seafood Arrabbiata	\$25
Classic Beef Baked Lasagne (Fixed Pasta)	\$24	Chicken, Lentils	\$24

CREAM BASE



Alfredo Peas and Crab in Pink Sauce \$22 Chicken Cream, Mushrooms V Carbonara with Bacon \$24 and Truffle Oil

Prawns, Cream and \$25 Tomato

Basil Pesto \$22

Vegetables

2 CHOOSE YOUR PASTA:

Spaghetti Penne Orecchiette Linguine Fusilli Whole Egg Fettuccine (+\$2) Cheese Tortellini (+\$3) Potato Gnocchi (+\$3)

3 ADD A BURRATA

Mushrooms, Truffle Oil

Pork Sausage Ragù, Cream, \$28

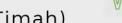
(optional):

120GR PLAIN (+\$9) 100GR SMOKED (+\$9) 100GR TRUFFLE (+\$10)

ADD ONS FOR BURRATA BOWLS / PASTA:

Broccoli	\$3	Mushrooms	\$4	Mortadella	\$6	Pork Sausage	\$6	Fresh Seared Tuna	\$8	Avocado	\$6
Zucchini	\$3	Asparagus	\$5	Chicken	\$6	Prawns (3 pcs)	\$6	Smoked Salmon	\$8	Change to 250gr Burrata	\$10
Lentils	\$3	Mixed Vegetables	\$9	Parma	\$8	Prawns (5 pcs)	\$9	Boiled Egg	\$2	Add 250gr Burrata	\$18
Sun dried Tomatoes	\$3	Salami	\$6	Bacon	\$6	Crab Meat	\$6	Olives	\$3		
							Table 1		~		









Chef's Recommendation

All Prices are subject to GST and Service Charge

RISOTTO

Mushroom Parmesan W

Seafood Squid Ink

Mushroom Soup

\$12

A sinful creamy soup of wild mushrooms, served with garlic croutons and a pinch of truffle oil.

Pumpkin Soup

\$12

\$8

A mouth watering creamy soup with pumpkin and garlic croutons that brings warmth to your tastebuds.

Garlic Bread

Garlic bread, finished with parsley, to make your meal that little more exciting.

Bruschetta V

A sinful toasted garlic bread with chopped tomatoes, basil and lightly drizzled olive oil.

Pizza Crouton W

A sinful toasted garlic baquette with tomato and mozzarella cheese

Mushroom Crouton

A sinful toasted garlic baguette with wild mushroom trifolata and mozzarella cheese

Salami Crouton

\$12

\$8

\$10

A sinful toasted baguette with mozzarella cheese, salami and tomato sauce

Parma Ham Crouton

\$14

A sinful toasted baguette with Parma Ham, Rucola, Tomatoes and Pesto.

SIDE DISHES

Sautéed Broccoli with Garlic Sauce

Truffle Mushrooms Trifolati



Sautéed Prawns in White Wine and Garlic (6 pcs)

Homemade Pork Meatballs \$14 in Tomato Sauce (6 pcs)

Arancini



Tomato or Spicy Arrabbiata sauce (4pcs)

Tomato or Spicy Arrabbiata sauce (5pcs)

Fried Mozzarella sticks. Comes with

\$14 Fried Italian rice croquette. Comes with

\$14

\$12

Mozzarella Sticks

Premium Fried Chicken \$14

Premium Fried Crispy Chicken, Comes with Mayonnaise (6pcs)

Smoked Cheese Balls

Fried scamorza balls. Comes with Tomato or Spicy Arrabbiata sauce (5pcs)

Pistachio Panna cotta \$12

Homemade smooth and thickened

Pistachio flavoured pudding

DESSERTS

Tiramisú V



A layer of mascarpone cream with savoiardi biscuits soaked in decaffeinated coffee and covered with sinful cocoa powder.

Chocolate Lava Cake

A must-try for all chocolate lovers. Add one scoop of Vanilla ice cream Ice Cream

One Scoop (\$5) Two Scoops (\$9)



A scoop of Vanilla ice cream with a shot of Espresso

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