

Mozzarella Bar

Mozzarella di Bufala V

125gr Buffalo Milk Mozzarella with
Cherry Tomatoes & Basil

28

Bocconcini in Carrozza V

3 x 50gr Buffalo Milk Mozzarella,
deep-fried served with Arrabbiata Sauce

25

Treccia V

250gr Braided Buffalo Milk Mozzarella
with Baby Spinach Salad with red & yellow
Cherry Tomato, Black Olives, Balsamic dressing

36

Bocconcini Funghetto V

3 x 50gr Buffalo Mozzarella, Eggplant,
Tomato, Oregano, Chips Baguette

28

Burratina Affumicata V

125gr Smoked Burrata with Porcini Mushrooms
and Basil Pesto

28

Burratina al Tartufo V

125gr Truffle Burrata with Roasted Pumpkin,
shaved summer Truffle

32

Burratina Parma Ham

125gr Burrata with Parma Ham, Tomato Coulis,
Carasaù Bread

28

Ciambella Bufala V

250gr Doughnut-Shaped Buffalo Mozzarella,
Frisella Bread, Cherry Tomato,
Basil Pesto, Olives

39

Stracciatella Caponata V

125gr Shredded Cow Milk Mozzarella,
Eggplant & Pine Nuts

29

Burrata Verdure V

250gr Burrata from Puglia
with marinated vegetables

39

Mozzarella di Bufala DOP

A soft-textured, creamy
cheese made from fresh
water buffalo milk

Burrata

A delicate blend of fresh
shredded cow milk
mozzarella cheese curd and
silky cream, wrapped in a
mozzarella pouch

Stracciatella

A delightful
mix of shredded
mozzarella
and fresh cow
milk cream

All our Mozzarella and Burrata cheeses are freshly sourced from Campania & Puglia.

Dinner Sharing Menu

from 4 Pax | \$74++/person

ANTIPASTI MISTI

(sharing style)

Mozzarella di Bufala, Cherry Tomato & Basil V

Stracciatella Cheese, Eggplant Caponata, Pine Nuts V

Prosciutto di Parma, aged 24 months

**Burratina al Tartufo, Truffle Burrata, Roasted Pumpkin,
shaved Summer Truffles V**

PRIMI E SECONDI

(choose one main)

Homemade Maccheroni alla Ricotta V

Ricotta Cheese, San Marzano Tomato Sauce

or

Linguine Crab & Mascarpone

or

Homemade Gnocchi with Porcini Truffle Cream (+5) V

or

Merluzzo all'Acqua Pazza (+12)

*Pan-Seared Codfish Fillet, Capers, Olives, Oregano,
Tomato Sauce, Garlic, Cherry Tomato, Shishito Pepper*

or

Grilled Beef Sirloin Tagliata

Rucola Salad, shaved Grana Padano Cheese

or

Grilled Beef Tenderloin Grass-Fed/AUS (+25)

Truffle Mashed Potato, Marsala Wine Sauce, Grilled Vegetables

or

Lamb Shank in Red Wine NZ (+8)

Mashed Potato, Caramelized Pistachio

DOLCI

(sharing style)

Tipsy Tiramisù Cup & Classic Panna Cotta

V = Vegetarian

All prices are subject to 10% service charge and prevailing government charges.





Antipasti / Starters

Antipasto Latteria (serves 2 - 3 Pax)
 Parma Ham 24 months aged, Mortadella Bologna, Ricotta Cheese Crostini,
 Oregano, 125gr Burratina "Funghetto", 125 gr Buffalo Mozzarella,
 Spicy mixed Olives, Marinated Zucchini in Carpione
 60

Affettato Misto
 Fine Cold Cut Platter (serves 2 Pax)
 Mortadella di Bologna, Finocchiona & Sopressata Salami
 35

Prosciutto di Parma 24 months aged
 14

Baked Tomino Cheese Boscaiola
 Soft Cow milk Cheese from Piedmont wrapped in Parma Ham,
 sauteed Mushrooms, Rocket Salad
 18

Parmigiana V
 Layered Eggplant with Mozzarella, Parmigiano, Tomato Sauce
 23

Gamberi in Padella
 Pan-fried Garlic Prawns with Chickpea Purée
 20

Calamari Fritti
 Deep fried Squid served with spicy Arrabbiata Sauce & Mayo Dip
 25

Bruschetta Pomodoro V
 Toasted Bread topped with fresh Cherry Tomatoes, Garlic & Oregano
 16

Insalata Mista V
 Mesclun Salad, Baby Spinach, Cherry Tomato, Buffalo Mozzarella,
 Acocado, Beetroot, Balsamico Dressing
 22

Zuppa del Giorno
 Soup of the Day
 15

Note:
 1st serving of bread is complimentary
 2nd serving of bread \$4



Primi / Pasta

Mac & Cheese in a Pumpkin V

Macaroni with mixed Italian Cheeses

32

Lasagne Fatte in Casa

Homemade Fresh Egg Pasta, Beef and Pork Ragù, Mozzarella Cheese

32

Maccheroni alla Ricotta V

Homemade Macaroni, San Marzano Tomato Sauce, Basil, Ricotta Cheese

32

Tagliolini con Salsiccia

Homemade Red Tagliolini with Pork Sausage Ragù

34

Spaghetti alla Mediterranea

Mixed Seafood (Crab Meat, Clams, Squid, Prawns, Scampi) Spicy Tomato Sauce

35

Linguine Vongole

Clams, Cherry Tomatoes topped with Sardinian Bottarga (*cured fish roe*)

32

Linguine Granchio

Crab Meat, Mascarpone, creamy Tomato Sauce

32

Gnocchi con Funghi Misti e Porcini

Handmade Gnocchi with mixed Mushrooms and Porcini,
Truffle Cream Sauce, Cherry Tomato

34

Orecchiette con 'Nduja Calabrese

Homemade "little ears" with spicy 'Nduja Pork Sausage,
Tomato Sauce, Provolone Cheese

34

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Secondi / Mains

Branzino alla Ligure

Oven-Baked Whole Seabass, Zucchini, Olives, Potato, Clams,
White Wine, Basil, Garlic, Lemon (20-25 min)

49

Merluzzo all'Acqua Pazza

Pan-Seared Codfish Fillet, Capers, Olives, Oregano,
Tomato Sauce, Garlic, Cherry Tomato, Shishito Pepper

49

Tagliata

200gr Grilled Beef Sirloin, Grass-Fed/AUS
Beef Jus, Rucola & Parmigiano, Roasted Potato

41

Filetto di Manzo

200gr Grilled Beef Tenderloin Grass-Fed/AUS
Marsala Wine Sauce, served with Truffle Mashed Potatos &
Grilled Vegetables (20-25 min)

56

Guancia

Slow-Braised Beef Cheek in Red Wine
Served with 4-Cheese Polenta, Braised Red Cabbage

42

Stinco di Agnello al Nebbiolo

8 hours Slow-Braised Lamb Shank in Red Wine
Mashed Potato, Caramelized Pistachio

32/58

Grilled Italian Sausages

Spicy Pork & Cheese Sausages, Potato Salad, pickled cucumbers

30

Cantarni

**Rucola & Tomato Salad
with Shaved Grana Padano**

12

Grilled Vegetables

12

Roasted Herbs Potato

10

**Sauteed Tuscan Kale
with Raisin and Pine Nuts**

12

Truffle Mashed Potato

12

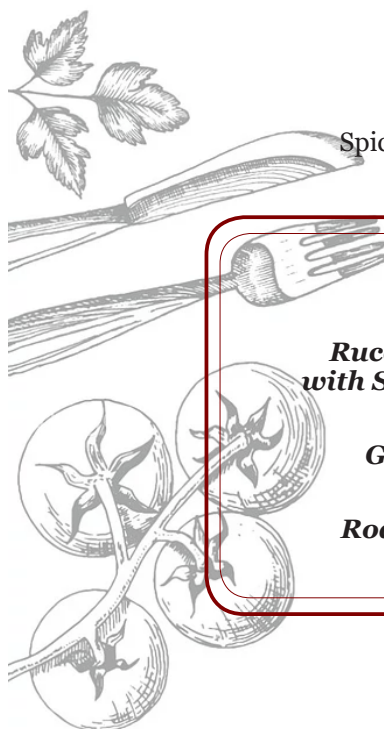
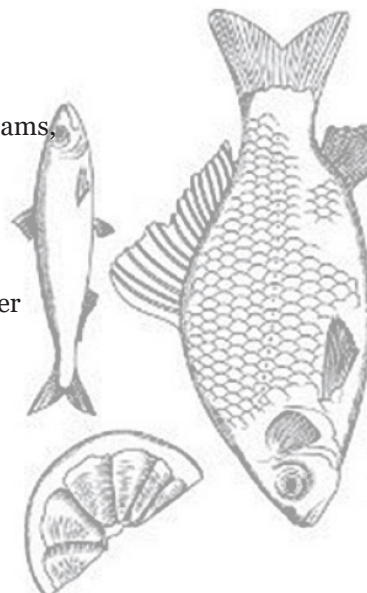
Mashed Potato

10

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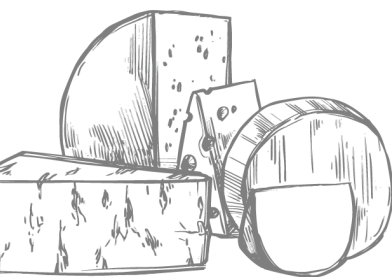
Formaggi, Dolci & Gelato / Desserts

Finest Italian Cheese Platter

served with Crackers and homemade Orange Konfit

Grana Padano 16 months (hard cheese, cow)
 Gorgonzola Dolce (soft blue, cow)
 Pecorino Romano (hard, sheep)
 Smoked Scamorza (semi-soft, cow)
 Taleggio (semi-soft, cow)

36



Tipsy Tiramisù Cup

Savoiardi Sponge, Mascarpone, Espresso,
 Rum (*good to share*)

17

Classic Panna Cotta

Madagascar Vanilla, Raspberry Sauce
 (*good to share*)

17

Handmade Meringue Cake

with Raspberry & Pistachio
 (*good to share*)

17

Cheesecake

Buffalo Ricotta Cheese, Lemon,
 Strawberry Compote, Basil-Coullis,
 Scoop of Strawberry Sorbetto

17



Torta Caprese

Home-baked Almond and Chocolate cake,
 Salted Caramel Sauce and Vanilla Gelato

17

Affogato al Caffè

One scoop of Vanilla Gelato with a shot of
 freshly brewed Espresso Coffee

14

Gelati & Sorbetti

❖ Vanilla ❖ Chocolate ❖ Pistachio
 ❖ Lemon ❖ Mango
 7 per scoop

Sgroppino (min. 2 Pax)

The ultimate refreshing
 Venetian digestif Shake
 (*Lemon Sorbet, Prosecco, Vodka*)

28



All our desserts are freshly made in-house.

