



## ANTIPASTI



Air Flown Burrata Al Pugliese Served with Roma Tomato V \$46

*Subject to Availability*

*Add Parma Ham*

*\$14*

Insalata Baby Rocket Salad with Parmesan Cheese, Caramelised Walnut & Pear V \$20

Battuta Al Tonno Hand Chopped Blue Fin Tuna Tartar Served with Ripe Avocado \$26

Fritto Misto Di Mare Deep Fried Crispy Calamari, Baby Cuttlefish & Prawns with Arrabbiata Dip \$29

Involtni Di Melanzane Pan Seared Mozzarella & Eggplant Wrapped in Parma Ham with Taggiasca Olives \$24

Formagi Misti Assorted Cheese Served with Traditional Condiments \$36

Granchio Tartare Hand Chopped Blue Swimmer Crab Meat Tartar Served with Avocado \$26

Fegato Nella Polenta Foie Gras Crumbled in Polenta Served with Caramelized Onion & Apple Chutney \$32

Polpo Balsamic Grilled Octopus Served with Kenya Beans & Grape Fruit \$28

## PASTA

Linguine Con Aragosta Linguine Pasta with Boston Lobster Tail Cooked in Spicy Tomato Arrabbiata Sauce \$42

Capellini Al Granchio Angel Hair Pasta with Blue Swimmer Crab Meat Cooked in Lobster Bisque \$30

Pappardelle Homemade Pasta with Pork Leg Ragout Marinated 7 Days in Red Wine Sauce \$32

Tonnarelli Pasta with Hokkaido Scallops in Basil Pesto & Salmon Caviar \$30

Gnocchi Gorgonzola Homemade Potato Dumpling Served with Blue Cheese Sauce V \$28

Spaghetti Al Frutti Di Mare Spaghetti Pasta Served with Lobster Tail & Mixed Seafood Cooked in Light Tomato Sauce

**(2 Pax Sharing) \$68**





## ❧ PESCE & CARNE ❧

**Grigliata Pesce** Mixed Seafood Platter served with Green Zucchini & Green Asparagus \$48

**Cacciucco Alla Toscana** Traditional Livorno Fish Stew Served with Garlic Bruschette \$44

**Seam Bream** Oven Baked European Sea Bream Cartoccio Style with Seasonal Vegetable & White Wine Sauce \$58

**Filletto Di Manzo** Herb Coated Wagyu Tenderloin Served with Bell Pepper & Baby Carrot in Red Wine Sauce \$48

**Tagliata Di Manzo** Ribeye “Tagliata Style” Served with Rucola, Shaved Parmesan Cheese & Roasted Potato \$46

**Agnello** Oven Baked Lamb Rack in Mustard Herb Crust Served with Roasted Potatoes & Port Wine Sauce \$48

*Add Foie Gras \$16*

**Maiale** Balsamic Marinated Pork Chop with Roasted Baby Potatoes & Green Asparagus \$48

**Tomahawk** with Roasted Potatoes & Green Mixed Salad

*Seasonal Price (Pre-Order required or Subject to Availability)*

## ❧ DOLCI & GELATO ❧

**Tiramisù** Homemade Italian Cheese Cake with Lady Finger Biscuits & Pistachio Crust \$18

**Panna Cotta** Eggless Vanilla Custard Served with Raspberry Coulis & Pine Nut Tulle \$16

**Gelato** Selection of Our Own Mixed Ice Creams & Sorbet (3 Scoops) \$16

**Crostata** Oven Baked Dark Chocolate Tart with Pistachio Gelato \$16

**Affogato** Vanilla Ice Cream with a Shot of Single Espresso Coffee \$10

**Fondente Al Cioccolato** Finest Chocolate Lava Cake Served with Pistachio Gelato \$20



Prices Subject to 10% Service Charge and Prevailing Government Tax