

## ANTIPASTI

**CAPRESE INSALATA (gf)(v) 29**  
bufala mozzarella, tomatoes, arugula, pistachio, balsamic

**GRILLED OCTOPUS LEG 30**  
herbs, spices, lemon, squid ink aioli

**CALAMARI ALLA GRIGLIA 28**  
whole squid grill, chipotle, spices

**ROASTED BONE MARROW 29**  
garlic aioli, pickled shallot, bread

**PAN SEARED FOIE GRAS 38**  
foie gras, blueberry, cinnamon crumble

**LOBSTER BISQUE AND CAVIAR 32**  
served with lobster, smoked herring roe

**CLAMS WITH WHITE WINE 28**  
clams, butter, parsley, garlic, white wine

**MUSSELS MARINARA 28**  
mussel, tomato, pomodoro, chili flakes, parsley, white wine

## SHARING

**BURRATINA DI PARMA 46**  
burratina, 24months aged parma ham, arugula,  
sicilian cherry tomatoes, caviar

**SICILIAN SEAFOOD SOUP 46**  
assorted fresh seafood, tomato soup, garlic bread

**CHEESE & COLD CUTS PIATTI (gf) 28 / 48**  
24 months aged parma ham, cooked ham, chorizo, assorted cheese,  
sicilian cherry tomatoes, arugula, berries, olives

## OYSTERS/SEAFOOD PLATTER

**FANNY BAY CANADIAN LIVE OYSTERS NO.3 (3-4"} 42**  
half dozen

**SAKOSHI BAY JAPANESE ROCK OYSTERS NO.2 (4-5"} 38**  
half dozen

**GRAND SEAFOOD 85**  
Japanese oyster, prawns, clams, mignonette sauce

**ROYAL SEAFOOD 165**  
whole lobster, Japanese oyster, prawns, clams, mignonette sauce

**GRILLED WHOLE LOBSTER 68**  
vegetables, butter, lemon blanc sauce

## PASTA

**RAVIOLI PANZEROTTI(v) 29**  
house-made ravioli, porcini mushrooms, cream, truffle

**VENETIAN CRAB LINGUINE 32**  
crab, butter, caper, white wine

**CLASSIC CARBONARA 29**  
spaghetti, bacon, parmesan, egg

**LINGUINE VONGOLE 32**  
clams, tomatoes, white wine

**PAPPARDELLE ANGUS BEEF 38**  
angus beef, porcini mushroom, parmesan

**SPAGHETTI SQUID INK SCALLOPS 36**  
scallops, tomatoes, squid ink sauce

**GRILLED TIGER PRAWNS ALIO OLIO 38**  
prawn, garlic, tomatoes, bell peppers, chili flakes

## RISOTTO

**GRILLED OCTOPUS LEG WITH CHORIZO 36**  
tomatoes, parmigiana, marinara, red wine

**SCALLOP & THYME 36**  
scallop, thyme, 24 months aged parma ham, parmesan

**TRUFFLE PORCINI (ANGUS BEEF +8) (v) 29**  
truffle pate, porcini mushroom, white truffle oil, parmesan

**GRILLED TIGER PRAWNS 38**  
tiger prawn, saffron, parmigiana

## MAINS

**CHICKEN PARMIGIANA 34**  
breaded chicken breast, mozzarella, parmesan, herb,  
arugula salad, pomodoro sauce

**FOIE GRAS LINGUINE 38**  
veal jus, blueberry, red wine

**OXTAIL OSSO BUCCO 38**  
tomato, root vegetables, red wine, sourdough focaccia

**PAN SEARED HALIBUT 36**  
halibut fillet, creamy spinach, fried garlic

**FISH OF THE DAY (gf) 54**  
oven baked whole fish, vegetables, arugula, olive, capers, lemon,  
(30 mins preparation time)

**PISTACHIO CRUSTED LAMB RACK 52**  
pistachio crust, grilled vegetables (served medium rare)

**GRILLED ANGUS RIBEYE (300g) 62**  
grilled vegetables, truffle red wine sauce

## **PIZZA**

**PALERMO SPECIALE (v) 32**

truffle pate, mushrooms, mozzarella,  
egg, truffle oil

**PARMA ARUGULA 34**

24 months aged parma ham, arugula, mozzarella

**PEPPERONI 30**

pepperoni, tomato sauce, mozzarella

**HAWAIIAN 30**

pineapple, chicken ham, tomato sauce, mozzarella

**QUATTROFORMAGGI (v) 34**

gorgonzola, taleggio, pecorino, grana padano

**FRUTTI DI MARE 36**

prawns, squid, mussels, clams, mozzarella, cherry tomatoes

**MARGHERITA (v) 30**

tomato sauce, mozzarella,

## **DESSERTS**

**CLASSIC TIRAMISU / PISTACHIO TIRAMISU 16**

espresso-soaked ladyfingers, mascarpone cheese

**SICILIAN CANNOLI 18**

premium cream, cheese, pistachio, chocolate

**CHOCO LAVA 20**

chocolate fudge cake, gelato

**GELATO 12**

chocolate, vanilla

## **SIDES**

**CREAMY SPINACH 12**

garlic, cream sauce

**CALAMARI FRITTI 24**

fresh squid, mediterranean sauce

**PARMA HAM 22**

24 months aged parma ham

**TRUFFLE FRIES 14**

## **HAPPY HOUR** Dine In 5PM TO 10PM

### **WHITE WINE 9.5**

Marrenon Les Grains Chardonnay, France  
Piccini Bianco Toscana IGT, Italy  
Santa Helena Varietal Sauvignon Blanc, Central valley, Chile

### **RED WINE 9.5**

Marrenon Les Grains Pinot Noir, France  
Piccini Chianti DOCG, Toscana, Italy  
Santa Helena Varietal Merlot, Central Valley, Chile

### **DRAUGHT BEER**

Stella Artois ½ Pint 8  
Stella Artois Pint 14.5

### **OYSTERS**

**FANNY BAY CANADIAN LIVE OYSTERS NO.3(3-4"}** 36  
half dozen

**SAKOSHI BAY JAPANESE ROCK OYSTERS NO.2 (4-5"}** 30  
half doz

### **20% OFF**

### **PIZZA**

**PALERMO SPECIALE (v) 32**  
truffle pate, porcini mushrooms, mozzarella,  
egg, truffle oil

**PARMA ARUGULA 34**  
24 months aged parma ham, arugula,  
mozzarella

**PEPPERONI 30**  
pepperoni, tomato sauce, mozzarella

**HAWAIIAN 30**  
pineapple, chicken ham, tomato sauce, mozzarella

**QUATTROFORMAGGI (v) 34**  
gorgonzola, taleggio, pecorino, grana padano

**FRUTTI DI MARE 36**  
fresh prawns, fresh squid, mussels, clams,  
cherry tomatoes, mozzarella

**MARGHERITA (v) 30**  
tomato sauce, mozzarella, basil