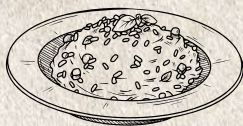


# A L A C A R T E



## Antipasti

**BURRATA CLASSICA**    **\$30**

*(add Parma ham \$10)*

Burrata Cheese, Rucola, Olive Oil Caviar, Cherry Tomatoes, Basil Pesto, Balsamic

**BURRATA PESCA E ARANCIA**    **\$32**

*(add Parma ham \$10)*

Burrata Cheese, Spicy Peach Salsa, Orange, Roasted Beetroot, Pecan, Honey Cayenne Pepper Glaze, Chili Caviar

**CEVICHE DI CAPESANTE**   **\$32**

Sashimi Scallops Ceviche, Ponzu Yuzu Dressing, Cherry Tomatoes, Sesame, Orange Pulp, Ikura, Pistachio

**SALUMI** **\$28**

24 Month Aged Prosciutto Di Parma, Pistachio Mortadella, Stracciatella, Toasted Baguette, Mix Nuts, Olives, Dried Fruits

**CAVOLO MELONE**    **\$28**

Hami Melon, Kale, Spicy Tofu Dressing, Cranberries, Feta Cheese, Shaved Almonds

**INSALATA ANATRA**  **\$28**

Smoked Duck, Rucola, Peach, Cranberries, Onions, Truffle Lemon Dressing, Almonds, Balsamic

**FOCACCIA**  **\$14**

Thin Focaccia Bread, Infused with Garlic, Oregano & EVOO, Served with Basil Burrata



CHEF'S CHOICE



VEGETARIAN



SPICY



GLUTEN FREE



DAIRY FREE



NUT FREE



ALCOHOL

ALL THE PRICES SHOWN ABOVE ARE SUBJECTED TO 10% SERVICE CHARGE & 9% GST





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# Antipasti

**CARPACCIO DI MANZO**   **\$28**

Wagyu Beef Eye Round, Rucola, Amalfi Lemon Dressing, Basil Pesto, Parmigiano, Pine Nuts

**BARBABIETOLLA ROSSA**   **\$26**

Roasted Beetroot, Feta Cheese, Lemon Dressing, Rucola, Cherry Tomatoes, Raisins, Balsamic, Pecan

**COSCIA DI POLPO**      **\$36**

Slices of Slow Cooked Octopus Leg, Rucola, Lemon Dressing, Onions, Guacamole, Riviera Olives, Sesame Seeds

**BRUSCHETTA AL FORNO**   **\$24**

Baguette Bread, Spicy Citrus Tomato Salsa, Basil, Parmigiano, Balsamic

**HOLY WINGS**   **\$24**

Deep-Fried Chicken Mid Wings, Chef's Signature Spicy Sauce

**PATATINE AL TARTUFO**    **\$18**

Thunder Crunch Fries, White Truffle Oil, Parmigiano, Home-Made Mayo and Chili



 CHEF'S CHOICE  VEGETARIAN  SPICY

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# Pasta

## **GUANCIALE DI MANZO** **\$34**

Home-Made Fusilli, 12 Hours Slow Cooked Wagyu Beef Check Ragu, Red Wine

## **ARRABBIATA** **\$28**

*(add tiger prawn \$12, crab meat \$12, portobello \$6)*

Home-Made Casarecce, Chef's Signature Spicy Arrabbiata Sauce, Basil

## **AL SALMONE** **\$32**

Home-Made Fusilli, Smoked Salmon, Capers, Cream Dill Sauce, White Wine

## **GAMBERO ALLA MARINARA** **\$32**

Linguine, Black Tiger Prawns, Lobster Bisque Sauce, Brandy

## **RISOTTO AL GRANCHIO** **\$32**

Carnaroli Rice, Red Crab Meat, Brandy, Lobster Bisque, Basil Oil, Parmigiano

## **RAVIOLI AI PORCINI** **\$32**

Home-Made Ravioli Stuffed with Porcini Mushrooms, Truffle Cream Sauce, Olive Oil Caviar, Summer Truffle Carpaccio

## **CARBONARA** **\$30**

*(add portobello \$6)*

Linguine, Smoked Pancetta, White Wine, Egg Yolk, Parmigiano, Cress

## **AGLIO OLIO CON GAMBERI** **\$32**

*(add portobello \$6)*

Linguine, Tiger Prawns, White Wine, EVOO

## **PASTA AL PESTO** **\$32**

*(add tiger prawn \$12, crab meat \$12, portobello \$6)*

Home-Made Fusilli, Creamy Basil Pesto, Parmigiano, Burrata, Cherry Tomatoes, Pine Nuts

 CHEF'S CHOICE  VEGETARIAN  SPICY

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# Pizza

**MARGHERITA**   **\$ 26**

*(add burrata \$10, parma ham \$10, onions \$4, portobello \$6, black olives \$4)*


San Marzano Sauce, Fior Di Latte, EVOO, Basil

**ANATRA AFFUMICATA**   **\$ 32**

San Marzano Sauce, Fior Di Latte, Smoked Duck, Peach, Cherry Tomatoes, Rucola, Parmigiano, Balsamic

**DIAVOLA**   **\$ 36**

Home-Made Chili Sauce, Spicy Spianata, Fior Di Latte, Black Olives, Crushed Chili

**CRUDO E RUCOLA**  **\$ 38**



Prosciutto Di Parma, San Marzano Sauce, Burrata, Rucola, EVOO, Parmigiano

**SIGNOR GOTTI**    **\$ 38**


12 Hours Slow Cooked Wagyu Beef Cheeks, Fior Di Latte, Parmigiano, EVOO, Rucola

**MORTADELLA BOLOGNA** **\$ 34**

Fior Di Latte, Mortadella, Basil Pesto, Rucola, EVOO, Pecorino Romano


**TARTUFO**   **\$ 34**

Truffle Cream, Rucola, Fior Di Latte, Portobello Mushrooms, Truffle Burrata

**PESTO E BURRATA**  **\$ 36**

Fior Di Latte, Basil Pesto, Cherry Tomatoes, Parmigiano, Burrata

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# Secondi

**BRANZINO**   **\$38**

Sea Bass, Chef's Signature Livornese Sauce, Potato Puree, Green Peas, Citrus Salsa, Pistachio




**FILETTO DI MANZO**   **\$48**

160g Grain-Fed Beef Tenderloin, Pommery Mustard, Roasted Potatoes, House Salad, Beef Jus

**MAIALE IBERICO**   **\$40**

Spanish Iberico Pork Jowl, Carrot Cream, Rucola, Onions, Cherry Tomatoes, Red Wine Sauce, Pistachio

# Dolce

**TIRAMISU**    **\$18**

Mascarpone Cream, Pistachio, Savioardi Biscuit, Amaretto

**PANNA COTTA**   **\$15**

Sweetened Cream, Vanilla, Cherry Compote, Pistachio

**CRÈME BRULEE**    **\$15**

Custard Base, Caramelized Rapadura, Blueberries

**BAILEY'S AFFOGATO**    **\$16**

Gelato Vanilla, Espresso, Bailey's, Pistachio

**GELATO**   **\$9**

Gelato Vanilla, Pistachio

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