



A P P E T I S E R

CAPPUCCINO AL POMODORO

Traditional Tuscan Tomato Soup, Parmesan Foam

TARTARE DI TONNO AL PROFUMO DI PISTACCHIO

Tuna Tartare, Truffle Dressing, Pistachio, Flying Fish Roe

POLPO ALLA GRIGLIA (Add \$10)

Grilled Octopus, Green Peas Cream, Capsicum Purée, Beetroot Sauce

GUANCIA DI MANZO BRASATA

Braised Beef Cheek in Brown Sauce, Roasted Onions, Chestnut Cream

STRACCIATELLA (Add \$5)

Burrata Cream, Rockets, Italian Tomatoes, Aged Balsamic Glaze
Choice of Smoked Spec Ham or Smoked Salmon with Salmon Roes

POLPETTINE VEGETARIANE

Impossible Meatballs, Sautéed Porcini Mushroom

M A I N C O U R S E

SPAGHETTONE ALLA CARBONARA

Spaghetti Carbonara, Apple Smoked Bacon, Smoked Pecorino Cheese

LINGUINE AL GRANCHIO, CAPESANTE E BOTTARGA

Linguine, Crab Meat, Baby Scallops, Fresh Tomatoes in White Wine Sauce, Grey Mullet Bottarga

CHICHE DI PATATE, CON PESTO DI PISTACCHIO

Gnocchi, Pistachio Pesto Sauce

SILVER POMPANO ARROSTO (Add \$5)

Roasted Silver Pomfret Fillet, Glazed with Balsamic Vinegar, Capsicum and Beetroot Cream, Green Turnip

ANATRA AL VINO ROSSO FRUTTI DI BOSCO

Roasted Duck, Red Wine and Mix Berries Sauce

PLUMA DI MAIALE E FUNGHI TRIFOLATI (Add \$10)

Special Cut of Roasted Iberico Pork with Traditional Tuscan Mix Mushroom Sauce, Mashed Potatoes

MANZO ARROSTO CON RIDUZIONE AL VINO ROSSO (Add \$10)

Roasted Wagyu Beef, Red Wine and Brown Sauce Reduction

FARAONA AL FORNO GLASSATO ALL'ARANCIA (Add \$15)

Roasted Guineafowl, Orange Glaze, Quail Egg Salad, Balsamic, Truffle Oil

D E S S E R T

TORTINO DI GELATO CIOCCOLATO

Chocolate Gelato Cake, Mix Berries

SBRICIOLONA

Short Crust Pastry, Vanilla Custard, Home Made Strawberry Sauce

SORBETTO AL MANGO

Mango Sorbet

3 Course Menu \$49.90

1 Appetiser, 1 Maincourse, 1 Dessert

4 Course Menu \$64.90

1 Appetiser, 1 Pasta, 1 Maincourse, 1 Dessert,

PRICES ARE SUBJECT TO PREVAILING GOVERNMENT TAXES & 10% SERVICE CHARGE



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4 Course Menu \$79.90

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