

## APPETISER

### CAPPUCCINO AL POMODORO

Traditional Tuscan Tomato Soup, Parmesan Foam

### TARTARE DI TONNO AL PROFUMO DI PISTACCHIO

Tuna Tartare, Truffle Dressing, Pistachio, Flying Fish Roe

### CARPACCIO DI SALMONE AFFUMICATO (Add \$5)

Smoked Salmon Carpaccio, Horseradish, Salmon Roes, Balsamic, Bottarga Bruschetta

### ZUPPA DI MARE (Add 5)

Seafood Soup with Mussels, Clams, Scallops & Shrimps Cooked in Red Wine & Tomatoes

### 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, Homemade Tomato Sauce, Parmesan Cheese

## MAIN COURSE

### FETTUCCINE AL RAGU DI CERVO

Fettuccine, Minced Venison Braised in Red Wine Tomato Sauce, Parmesan Cheese

### LINGUINE VONGOLE

Linguine, Clams, Fresh Tomatoes in White Wine Sauce, Grey Mullet Bottarga

### MALLOREDDUS

Sardinia Gnocchi, Choice of Truffle Cream Sauce OR Pistachio Pesto Sauce

### SILVER POMPANO ALL'ISOLANA (Add \$5)

Roasted Silver Pomfret Fillet, Seafood Broth with White Wine, Roasted Tomatoes, Olives & Capers

### SUPREMA DI POLLO ARROSTO (Add \$5)

Roasted Chicken Supreme, Sautéed Spinach, Chicken Demi Glace with Lemon, Pistachios

### PLUMA DI MAIALE AL PEPE ROSA (Add \$10)

Special Cut of Roasted Iberico Pork, Sauerkraut, Roasted Onions, Pink Peppercorn Sauce

### MANZO ARROSTO CON FUNGHI PORTOBELLO (Add \$10)

Roasted Angus Striploin, Mashed Potatoes, Portobello Mushrooms in Green Peppercorn Sauce

## DESSERT

### TORTINO DI GELATO AL PISTACCHIO

Pistachio Gelato Cake

### TIRAMISU

The Classic One

### 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

## APPETISER

### CAPPUCCINO AL POMODORO

Traditional Tuscan Tomato Soup, Parmesan Foam

### TARTARE DI TONNO AL PROFUMO DI PISTACCHIO

Tuna Tartare, Truffle Dressing, Pistachio, Flying Fish Roe

### CARPACCIO DI SALMONE AFFUMICATO

Smoked Salmon Carpaccio, Horseradish, Salmon Roes, Balsamic, Bottarga Bruschetta

### ZUPPA DI MARE (Add 5)

Seafood Soup with Mussels, Clams, Scallops & Shrimps Cooked in Red Wine & Tomatoes

### 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, Homemade Tomato Sauce, Parmesan Cheese

## MAIN COURSE

### FETTUCCHINE AL RAGU DI CERVO

Fettuccine, Minced Venison Braised in Red Wine Tomato Sauce, Parmesan Cheese

### LINGUINE VONGOLE

Linguine, Clams, Fresh Tomatoes in White Wine Sauce, Grey Mullet Bottarga

### MALLOREDDUS

Sardinia Gnocchi, Choice of Truffle Cream Sauce OR Pistachio Pesto Sauce

### SILVER POMPANO ALL'ISOLANA

Roasted Silver Pomfret Fillet, Seafood Broth with White Wine, Roasted Tomatoes, Olives & Capers

### SUPREMA DI POLLO ARROSTO

Roasted Chicken Supreme, Sautéed Spinach, Chicken Demi Glace with Lemon, Pistachios

### PLUMA DI MAIALE AL PEPE ROSA (Add \$5)

Special Cut of Roasted Iberico Pork, Sauerkraut, Roasted Onions, Pink Peppercorn Sauce

### MANZO ARROSTO CON FUNGHI PORTOBELLO (Add \$10)

Roasted Angus Striploin, Mashed Potatoes, Portobello Mushrooms in Green Peppercorn Sauce

## DESSERT

### TORTINO DI GELATO AL PISTACCHIO

Pistachio Gelato Cake

### TIRAMISU

The Classic One

### SORBETTO AL MANGO

Mango Sorbet

3 Course Menu \$64.90

1 Appetiser, 1 Maincourse, 1 Dessert

4 Course Menu \$79.90

1 Appetiser, 1 Pasta, 1 Maincourse, 1 Dessert

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