

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 \$10)

Smoked Salmon Carpaccio, Horseradish, Lumpfish 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 Parma Ham OR Smoked Salmon with Lumpfish 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

Gnocchi, Choice of Truffle Cream Sauce OR Pistachio Pesto Sauce

SILVER POMPANO ALL'ISOLANA (Add \$10)

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 \$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

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4 Course Menu \$79.90

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