

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

ZUPPA DI CALAMARI (Add 5)

Squid and Spinach Stew Cooked in White Wine, Light Tomato Sauce

GUANCIA DI MANZO BRASATA

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

STRACCIATELLA (Add \$5)

Burrata Cream, Parma Ham, Rockets, Italian Tomatoes, Aged Balsamic Glaze

POLPETTINE VEGETARIANE

Impossible Meatballs, Homemade Tomato Sauce, Parmesan Cheese

MAIN COURSE

RAVIOLI RICOTTA E SPINACI CON RAGU DI CERVO (Add 5)

Spinach & Ricotta Cheese Ravioli, Venison Bolognese Sauce, Parmesan

LINGUINE VONGOLE

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

SPAGHETTI ALLA SICILIANA

Spaghetti, Pistachio Pesto, Tomato Sauce, Burrata

SILVER POMPANO ALL'ISOLANA (Add \$10)

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

SUPREMA DI POLLO ARROSTO ALLA FRICASEA (Add \$5)

Roasted Chicken Supreme, Mushroom Cream Sauce, Fresh Tomatoes

PORCHETTA CON PATATE AL SUGO (Add \$5)

Braised Pork Belly with Roasted Potatoes in Gravy

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

Roasted Angus Striploin, Mashed Potatoes, Red Wine 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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