

Casa Pietrasanta

Homely Emotion and Passion.

Explore this collection of our best loved food for an unforgettable dining experience.



APPETISER

CAPPUCCINO AL POMODORO

Traditional Tuscan Tomato Soup, Topped with Parmesan Cheese Foam
\$14.90

ZUPPA DI FUNGHI

Traditional Italian Mushroom Soup, Topped with Parmesan Cheese Foam
\$14.90

ZUPPETTA DI CALAMARI

Stewed Squid and Spinach in White Wine and Light Tomato Sauce
\$24.90

STRACCIATELLA DI BURRATA

Burrata Cream, Parma Ham, Rocket, Italian Tomatoes, Aged Balsamic Glaze
\$24.90

TORTINO DI PATATE AL TARTUFO

Truffle Potato Cake, Rucola, Tomatoes, Balsamic Glaze, Parmesan Cheese
\$21.90

GAMBERI IN SALSA ROSA

Steamed Shrimps with Home-made Cocktail Sauce
\$21.90

TARTARE DI TONNO AL PROFUMO DI PISTACCHIO

Tuna Tartare in Truffle Vinagrette Dressing, Pistachio, Flying Fish Roe
\$24.90

POLPO MEDITERRANEO AL FORNO

Mediterranean Octopus, Baked in White Wine Sauce, Potatoes and Cherry Italian Tomatoes
\$27.90

GUANCIA DI MANZO BRASATA

Braised Beef Cheek in Demi-glace, Chestnut Cream
\$24.90

PASTA

LINGUINE VONGOLE

Linguine with Deshelled Clams in White Wine Sauce, Fresh Tomatoes and Grey Mullet Bottarga
\$27.90

TAGLIATELLE GAMBERI IN SALSA BISQUE DI ARAGOSTA

Home-made Tagliatelle with Prawns in Lobster Bisque Sauce and Fresh Italian Tomatoes
\$28.90

RAVIOLI RICOTTA E SPINACI AL RAGÙ CHIANTIGIANO

Spinach and Ricotta's Ravioli in Traditional Chianti Style Beef Bolognese Sauce
\$26.90

SPAGHETTI ALLA SICILIANA

Sicilian Spaghetti in Tomato and Pistachio Pesto Sauce, Burrata Cheese Cream
\$26.90

RAVIOLI RICOTTA E SPINACI IN SALSA CACIO E PEPE TARTUFATA

Spinach and Ricotta's Ravioli in Truffle Cacio e Pepe Sauce
\$24.90



MAIN COURSE

SILVER POMPANO ALL'ACQUA PAZZA

Roasted Silver Pomfret Fillet in traditional Seafood White Wine Sauce, Roasted Tomatoes

\$29.90

MERLUZZO AL BALSAMICO

Balsamic Glazed Cod Fish

\$39.90

MANZO ARROSTO

250gr Roasted Argentinian Angus Strip Loin, Creamy Porcini Mushroom Sauce, Broccolini, Sun-dried Tomatoes

\$40.90

SECRETO ALLA GRIGLIA

Grilled Iberico Pork Secreto, Rucola, Potato Wedges, Truffle Mayonnaise

\$38.90

POLLO BIOLOGICO GLASSATO ALLA MOSTARDA

Debonned Organic Chicken Tight. Glazed with In-house Honey Mustard, Potato Wedges, Truffle Mayonnaise

\$29.90

TAGLIERE DI SALSICCIE

Selection of 4 Varietal Italian Sausages, (Subject to Availability)

\$39.90

BISTECCA ALLA FIORENTINA

1Kg Florentine Style 200 Days Australian Dry Rubbed Angus T-Bone, Rucola, Roasted Potatoes

\$179.90

SIDE DISH

TRUFFLE'S POTATO WEDGES

\$12.90

RUCOLA AND TOMATOES SALAD

\$12.90

DESSERT

TIRAMISU

Traditional Italian Tiramisu

\$12.90

CHEESE-CAKE BASCO BRUCIATO

Hazelnut Semifreddo, Apricot Sauce

\$12.90

SORBETTO AL MANGO

MANGO SORBET

\$12.90