

~ ANTIPASTI E INSALATE ~

Starters & Salads

Bruschetta Classica

Toasted Italian Bread Topped with Mashed Avocado and Diced Tomatoes
Rm 36

Carpaccio di Manzo

*Australian Beef Carpaccio Served with Rocket Salad, Grana Padano Cheese,
Cherry Tomato Confit and Lemon Dressing*
Rm 58

Burrata alla Caprese

*Burrata from Puglia Served with Fresh Tomatoes, Marinated Olives, Rocket Salad and
Shaved Grana Padano Cheese*
Rm 58

Insalata di Spinaci

*Fresh Baby Spinach Salad with Cherry Tomato Confit, Feta Cheese, Walnuts, Beetroot
and Basil Pesto*
Rm 36

Insalata di Mari e Monti

*Romain Lettuce Salad with Squid, Prawns, Cannellini Beans, Button Mushrooms,
Sundried Tomatoes, Celery, Capers and Marinated Olives*
Rm 38

Tagliere e Formaggi – Cold Cuts & Cheeses Wood Board

*Selection of Sliced Cold Cuts and Cheeses Served with Sundried Tomatoes, Caper Berries,
Green Olives and Fried Focaccia*

Cold Cuts: Beef Bresaola, Smoked Turkey Ham, Beef Pepperoni, Smoked Duck and Beef Speck

Cheeses: Smoked Scamorza, Asiago and Grana Padano

Rm 112

I Nostri Formaggi - Cheese Platter

*Selection of Cheeses Served with Crackers, Honey and Dried Fruits
(Asiago, Grana Padano, Smoked Scamorza, Brie and Gorgonzola)*

Rm 58

All prices are subjected to 6 % SST & 10 % Service Charge

~ ZUPPE ~

Soups

Zuppa di Funghi

Mixed Wild Mushroom Soup with Leeks and Potatoes

Served with Toasted Bread and Basil Oil

Rm 32

Minestrone

Seasonal Vegetables Soup with Pumpkin and Basil Pesto

Served with Crispy Bread

Rm 28

Guazzetto di Pesce

Black Mussels, White Clams, Tiger Prawns, Scallop and Barramundi

in Light Tomato Sauce, Served with Toasted Bread

Rm 42

Bread Basket:

Choice of Schiacciata Bianca or Fried Focaccia

Rm 8

~ Pasta & Risotti ~

Spaghetti alla Carbonara

Spaghetti with Smoked Duck, Egg Yolk, Pecorino Romano Cheese and Black Pepper

Rm 46

Penne all' Amatriciana

Penne with Tomato Sauce, Beef Bacon, Chili, and Pecorino Romano Cheese

Rm 44

Risotto ai Funghi Porcini (V)

Italian Risotto with Porcini Mushroom Ragout and Thyme

Rm 48

Spaghetti A.O.P.

Spaghetti with Sliced Garlic, Sweet Chili and Broccoli

Rm 36

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~ PASTA FATTA IN CASA ~
Homemade Pasta

Tagliolini al Salmone

Tagliolini with Salmon, Cream, Salmon Roe and English Parsley
Rm 46

Ravioli di Melanzane (V)

*Ravioli Filled with Eggplant and Buffalo Mozzarella Cheese in Tomato
Sauce and Basil Pesto*
Rm 42

Spaghetti ai Frutti di Mare

*Homemade Spaghetti with Tiger Prawns, Squid, Cuttlefish, Clams, Mussels and
Scallop Served with Chili and Tomato Sauce*
Rm 76

Pappardelle al Ragù

Pappardelle with Beef Ragout
Rm 48

Gnocchi alla Sorrentina (V)

Potato Gnocchi with Tomato Sauce, Fresh Basil and Buffalo Mozzarella Cheese
Rm 48

Lasagna di Carne

Classic Lasagna with Beef Ragout, Bechamel Sauce and Grana Padano Cheese
Rm 46

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~ SECONDI DI PESCE ~

Main Course – Fish

Filetto di Barramundi

*Pan Seared Barramundi Fillet with Lemon Caper Sauce Served
with Green Asparagus and Sweet Mashed Potatoes*

Rm 66

Filetto di Salmone

*Roasted Salmon Fillet with Orange Sauce Served with French
Beans and Roasted Rosemary Potatoes*

Rm 72

Gamberoni Grigliati

*Grilled King Prawn Served with Mixed Salad,
Cherry Tomatoes, Sliced Cucumber and Tartare Sauce*

Rm 118

Calamari e Gamberi Fritti con Zucchine

Deep Fried Squid Rings, Tiger Prawns and Zucchini

Served with Tartare Sauce

Rm 64

~ SECONDI DI CARNE ~

Main Course – Meat

Costolette d'Agnello

*Grilled Australian Lamb Rack Served with Sweet Mashed Potatoes, Sauteed Broccoli
and Black Pepper Corn Sauce*

Rm 114

Filetto di Manzo

*Grilled Australian Beef Tenderloin Served with Garlic Spinach, Mashed Potatoes
and Black Peppercorn Sauce*

Rm 128

Galletto al Forno con Patate

*Whole Roasted Spring Chicken Served with
Fried Garlic Rosemary Potatoes*

(400 grams per serving)

Rm 64

Stinco d' Agnello con Risotto allo Zafferano

*Australian Braised Lamb Shank
Served with Italian Saffron Risotto*

Rm 98

~ CONTORNI ~

Side Dish

*Mashed Potatoes, Fried Zucchini, Sweet Mashed Potatoes, Roasted Potatoes,
Garlic Spinach, Mix Grilled Vegetables, Polenta, Lentil Stew or Sautéed
Mushrooms*

Rm 12

~ PIADINE ~

Bufalina

*Honey Ham, Mozzarella Cheese and Buffalo Mozzarella
Served with French Fries and Mushroom Cream
Rm 42*

Classica

*Beef Bresaola, Stracchino and Rocket Salad
Served with French Fries and Mayonnaise
Rm 40*

Vegetariana

*Grilled Zucchini, Red Radicchio, Eggplant Red and Yellow Capsicum and
Black Olive Paste Served with Mix Salad and Cherry Tomato
Rm 36*

Contadina

*Beef Sausage, Sauteed Capsicum and Caramelized Onion
Served with French Fries and Mayonnaise
Rm 38*

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~ PIZZE CLASSICHE ~

Classic Pizzas

Margherita

Tomato Sauce, Mozzarella Cheese and Fresh Basil
Rm 30

Prosciutto & Funghi

Tomato Sauce, Mozzarella Cheese, Smoked Turkey Ham and Champignon Mushrooms
Rm 42

Tonno & Cipolla

Tomato Sauce, Mozzarella Cheese, Italian Tuna Chunks and Red Onions
Rm 44

Quattro Stagioni

Tomato Sauce, Mozzarella Cheese, Smoked Turkey Ham, Champignon Mushrooms, Artichokes and Beef Sausage
Rm 46

Romana

Tomato Sauce, Mozzarella Cheese, Capers, Anchovies, Black Olives and Dried Oregano
Rm 40

Quattro Formaggi

Tomato Sauce, Mozzarella, Scamorza, Emmenthal and Gorgonzola Cheese
Rm 46

Calabria

Tomato Sauce, Mozzarella Cheese, Red Onions, Beef Salami, Sweet Chili, Black Olives
Rm 42

Vegetariana

Tomato Sauce, Mozzarella Cheese, Cherry Tomatoes, Capsicum Peppers, Zucchini, Roasted Potatoes, Red Onions, Button Mushrooms and Red Radicchio
Rm 38

Calzone

Folded Pizza with Tomato Sauce, Mozzarella Cheese Filled with Smoked Turkey Ham, Champignon Mushrooms and Artichokes
Rm 42

Extras:

Additional Charge for Extra Topping – Vegetables Rm 4

Additional Charge for Extra Topping – Cold Cuts Rm 10

Additional Charge for Extra Topping – Cheeses Rm 10

Additional Charge for Extra Topping – Seafood Rm 8

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~ PIZZE GOURMET ~

Biancaneve

*Buffalo Mozzarella, White Truffle Paste, Porcini Mushrooms
and Rocket Salad*

Rm 66

Carnivora

*Tomato Sauce, Mozzarella Cheese, Chicken Sausage, Beef Salami, Beef Bacon, Smoked Turkey Ham,
Smoked Beef Speck, Beef Sausage and Sweet Chili*

Rm 48

Roberto's

*Tomato Sauce, Mozzarella Cheese, Beef Salami, Black Olives, Sweet Chili,
and Gorgonzola Cheese*

Rm 46

BSC

*Tomato Sauce, Mozzarella Cheese, Smoked Turkey Ham, Porcini Mushrooms, Beef Sausage
and Scamorza Cheese*

Rm 50

Salmonata

Whipping Cream, Mozzarella Cheese, Salmon, Zucchini and Salmon Roe

Rm 66

Gallo

*Half Folded Pizza Filled with Champignon Mushrooms, Chicken Breast, Mozzarella Cheese
Half Pizza with Tomato Sauce, Mozzarella Cheese, Broccoli and Cherry Tomatoes*

Rm 40

Robin

*Tomato Sauce, Mozzarella Cheese, Smoked Beef Speck, Champignon Mushrooms,
Beef Sausage and Gorgonzola Cheese*

Rm 58

Strana

Tomato Sauce, Mozzarella Cheese, Scrambled Eggs, Spinach, Ricotta and Shaved Grana Padano Cheese

Rm 44

Montanara

Black Truffle Paste, Double Mozzarella, Porcini Mushrooms, Red Radicchio and Brie Cheese

Rm 68

Pizza Sole

*Sun Shaped Pizza with Tomato Sauce, Mozzarella Cheese, Sliced Tomatoes, Rocket Salad, Fresh
Burrata, Black Olives and Shaved Grana Padano Cheese*

Rm 88

Marina

*Tomato Sauce, Mozzarella Cheese, Mixed Seafood Salad, Black Mussels, Chili, Clams,
Tiger Prawns, Scallop and English Parsley*

Rm 54

Carbonara

Scrambled Eggs, Mozzarella Cheese, Beef Bacon, Shaved Pecorino Romano Cheese

Rm 42

La Preferita

Tomato Sauce, Mozzarella, Mixed Cheeses, Beef Salami, and Sweet Chili

Rm 56

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~ DOLCI ~
Dessert

Tiramisu'

Homemade Tiramisu

Rm 26

Semifreddo al Mascarpone

*Semi Frozen Mascarpone Cheesecake with
Caramel and Dried Fruits Served with Amarena
Cherry and Whipping Cream*

Rm 28

Tortino al Cioccolato

Homemade Chocolate Cake Served with Fresh Strawberry Salad

Rm 28

Pannacotta

Homemade Pannacotta Served with Passion Fruit Sauce and Strawberries

Rm 24

Salame al Cioccolato

*Homemade Chocolate Salami with Crumbled Walnuts and Cookies Served
with Vanilla Ice Cream*

Rm 26

Crème Brule

Homemade Crème Brule with Caramelized Brown Sugar

Rm 26

Torte della Casa

*Assorted Homemade Cakes
(Ask Our Staff for Availability)*

Rm 22

Gelato

Vanilla, Chocolate and Pistachio

Rm 14

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