

~ ANTIPASTI E INSALATE ~

Starters & Salads

Seafood Salad

*Romaine Lettuce with Squid, Prawns, Cuttlefish, Black Mussels,
Sundried Tomatoes, Cannellini Beans, Olives and Mushrooms
served with Croutons*

Rm 38

Burrata alla Caprese (V)

*Burrata from Puglia Served with Fresh Roma Tomatoes, Rocket Salad
Marinated Olives and Shaved Parmigiano Cheese*

Rm 62

Spinach Salad (V)

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

Rm 38

Classic Bruschetta (V)

*Toasted Italian Bread Topped with Marinated Cherry Tomatoes
Salsa Verde and Parmigiano Cheese*

Rm 34

Homemade Meat Balls

Slow Cooked Beef Meat Balls Served in Puttanesca Sauce and Toasted Bread

Rm 38

Beef Carpaccio

*Angus Beef Carpaccio Served with Rocket Salad, Shaved Parmigiano Cheese
Cherry Tomatoes and Light Mustard Sauce*

Rm 58

Calamari Fritti

Deep Fried Squid Ring Served with Tartare Sauce and Lemon Wedges

Rm 32

Tagliere e Formaggi – Cold Cuts & Cheeses Wood Board

*Selection of Sliced Cold Cuts and Cheeses Served with Artichokes, Capers, Olives,
Sundried Tomatoes and Fried Focaccia*

Cold Cuts: *Bresaola, Smoked Turkey Ham, Smoked Veal Ham,
Smoked Duck and Beef Salami Milano*

Cheeses: *Gorgonzola, Asiago and Grana Padano*

Rm 128

I Nostri Formaggi - Cheese Platter

*Selection of Cheeses Served with Pear, Strawberry, Blueberry, Dried Fruits and Honey
(Asiago, Parmigiano, Grilled Smoked Scamorza, Brie and Gorgonzola)*

Rm 58

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

~ ZUPPE ~

Soups

Wild Mushroom Soup (V)

*Mixed Wild Mushroom Soup with Leeks and Potatoes
Served with Crispy Bread and Basil Oil*

Rm 34

Seafood Soup

*Black Mussels, White Clams, Tiger Prawns, Scallop and Barramundi
in Light Tomato Sauce served with Toasted Bread*

Rm 42

Bread Basket:

*Choice of Rosemary Schiacciata Bianca,
Schiacciata Rossa or Fried Focaccia*

Rm 8

~ Pasta & Risotti ~

Spaghetti alla Carbonara

Spaghetti Pasta in Egg Sauce, Parmigiano Cheese, Duck Bacon and Black Pepper

Rm 46

Penne all'Amatriciana

*Penne with San Marzano Tomato Sauce, Beef Bacon, Chili,
and Parmigiano Cheese*

Rm 44

Linguine Pesto and Tiger Prawns

Linguine with Basil Pesto and Tiger Prawns

Rm 56

Seafood Ragu' Rigatoni

Rigatoni with Cherry Tomato Sauce, Squid, Prawns & Barramundi Ragout

Rm 44

Wild Mushrooms and Gorgonzola Risotto (V)

Arborio Rice with Gorgonzola Cheese and Wild Mushrooms Ragout

Rm 48

Spaghetti AOP with Broccoli

Spaghetti with Extra Virgin Olive Oil, Sliced Garlic, Sweet Chili and Broccoli

Rm 36

Linguine Vongole and Zucchini

*Linguine with Extra Virgin Olive Oil, Sliced Garlic, Cherry Tomatoes,
Fresh White Clams and Zucchini*

Rm 46

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~ PASTA FATTA IN CASA ~

Homemade Pasta

Salmon and Asparagus Tagliolini

Creamy Tagliolini with Asparagus, Smoked and Fresh Salmon

Rm 46

Eggplant Ravioli (V)

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

Rm 44

Seafood Spaghetti

*Spaghetti with Tiger Prawns, Squid, Cuttlefish, Clams, Mussels and Scallop
Served with Chili and San Marzano Tomato Sauce*

Rm 76

Pappardelle al Ragu'

*Pappardelle with Classic Beef Ragout
and Parmigiano Cheese*

Rm 48

Gnocchi alla Sorrentina (V)

Classic Gnocchi in Tomato Sauce and Baked Buffalo Mozzarella

Rm 42

Beef Lasagna

*Oven Baked Classic Lasagna Stuffed with Bechamel Sauce, Beef Ragout
and Parmigiano Cheese*

Rm 46

Spinach and Ricotta Cannelloni (V)

*Oven Baked Classic Cannelloni Stuffed with Spinach and Ricotta Cheese
Served with Bechamel and Tomato Sauce*

Rm 40

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~ **SECONDI DI PESCE** ~

Main Course – Fish

Barramundi Fillet

*Barramundi Fillet au Gratin Served with Green Asparagus,
Sweet Mashed Potatoes and Lemon Capers Sauce*

Rm 66

Roberto's Fritto Misto

*Deep Fried Tiger Prawns, Squid, Cuttlefish, White Baits,
Half Shell Scallop, Oyster and Fried Zucchini Served with
Tartare Sauce*

Rm 72

Atlantic Cod Fillet

*Pan Seared Cod Fish Served in Mediterranean Sauce, Shallots and
Garlic Spinach*

Rm 138

Seabass in Cartoccio

*Seabass Fillet wrapped in cooking foil Served with
Black Olives, Shallots, Potatoes and Cherry Tomatoes*

Rm 68

~ **SECONDI DI CARNE** ~

Main Course – Meat

Lamb Shank

*Braised New Zealand Lamb Shank Served with Italian Saffron Risotto
and Parmigiano Cheese*

Rm 88

Filetto di Manzo

*Pan Seared Australian Beef Tenderloin Served with
Wild Mushrooms and Black Peppercorn Sauce*

Rm 132

Tagliata di Manzo

*Australian Beef Rib Eye Served with Grilled Capsicum, Rocket Salad, Cherry
Tomatoes, Shaved Parmigiano Cheese and Beef Reduction*

Rm 128

Galletto al Forno

*Honey and Truffle Glazed Whole Roasted Spring Chicken Served with
Capsicum and Eggplant Caponata*

(400 grams per serving)

Rm 68

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~ CONTORNI ~

Side Dish

*Mashed Potatoes, Fried Zucchini, French Fries, Garlic Spinach,
Mix Grilled Vegetables, Lentil Stew or Sautéed Mushrooms*
Rm 12

~ PIADINE & BURGER

Piadina Rustica

*Chicken Breast, Garlic Spinach, Mozzarella Cheese
Served with French Fries and Mushroom Cream*
Rm 38

Piadina Classica

*Beef Bresaola, Stracchino Cheese and Rocket Salad
Served with French Fries and Mayonnaise*
Rm 42

Piadina Vegetariana

*Mozzarella Cheese, Radicchio, Zucchini, Capsicum, Caramelized Red Onions
Served with French Fries and Mayonnaise*
Rm 38

Piadina Contadina

*Beef Sausage, Capsicum and Caramelized Yellow Onions
Served with French Fries and Mayonnaise*
Rm 38

Roberto's Burger

*Homemade Black Angus Beef Patty, Mozzarella Cheese, Fresh Tomatoes,
Gherkins Caramelized Red Onions and Romaine Lettuce
Served with French Fries and Tartare Sauce*
Rm 58

Curiosity: The Piadina is a classic flat bread that has been made in Romagna since the Middle Ages and can be thought of as a symbolic food of that region. A street food ahead of its time, piadine can be stuffed with just about any ingredients.

Every strett corner in Romagna has a trattoria making this local favourite... Enjoy... !

~ PIZZE CLASSICHE ~

Classic Pizzas

Margherita

Tomato Sauce, Mozzarella Cheese and Fresh Basil

Rm 34

Prosciutto & Funghi

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

Rm 48

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 52

Romana

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

Rm 44

Napoli

Tomato Sauce, Mozzarella Cheese, Anchovies and Dried Oregano

Rm 42

Quattro Formaggi

Tomato Sauce, Mozzarella, Scamorza, Emmenthal and Gorgonzola Cheese

Rm 46

Calabria

Tomato Sauce, Mozzarella Cheese, Red Onions, Beef Pepperoni, Sweet Chili and Black Olives

Rm 44

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 48

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 68

Carnivora

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

Rm 54

Roberto's

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

Rm 48

BSC

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

Rm 58

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 46

Strana

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

Rm 46

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 68

Carbonara

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

Rm 46

Gamberina

*Tomato Sauce, Mozzarella, Tiger Prawns, Green Zucchini and
Mascarpone Cheese*

Rm 58

~ **DOLCI** ~

Dessert

Tiramisu'

Homemade Tiramisu

Rm 28

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 28

Torte della Casa

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

Rm 24

Gelato

Vanilla, Chocolate and Pistachio

Rm 14

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