

Chef gourmet menu'

OCEAN TROUT AND JUMBO CRABMEAT ROLLS

with avocado and blood orange dressing

6

PAN-FRIED GOOSE LIVER

served with 25 years old balsamic vinegar and semi-dried muscatel grapes

6

HOME-MADE ANGEL HAIR

with live lobster, peperoncino, Italian extra virgin olive oil, basil and fresh tomato sauce

6

ROASTED MEDITERRANIAN SEABASS FILLET

served with sauteed garlic spinach, crispy pesto risotto and saffron emulsion

OR

GRILLED BLACK ANGUS TENDERLOIN

with grill vegetables, roasted potato and porcini mushroom sauce

6

WARM MELTED CHOCOLATE CAKE

served with home-made rum and raisin ice-cream and chocolate sauce

ESPRESSO OR TEA

98

prices subjected to 10 % service charge and 7 % government taxes

First flavour antipasti

OCEAN TROUT AND JUMBO CRABMEAT ROLLS with avocado and blood orange dressing	23
MARINATED ADRIATIC SEA SARDINES in an Italian extra virgin olive oil, lemon and parsley served with pickled red onions and fennel salad	20
SAUTEED SARDINIAN BLACK MUSSEL in a spicy tomato sauce and garlic crouton	25
OVEN BAKED AUSTRALIAN SCALLOPS served with sauteed garlic spinach and black olive Hollandaise sauce	22
MIXED SALAD with crispy Parma ham and balsamic dressing	14
ROCKET LETTUCE SALAD with roasted pine, pears, pecorino cheese and white balsamic honey dressing	15
BUFFALO MOZZARELLA with bell pepper bruschetta, basil and preserved Roma tomato	19
ZUCCHINI FLOWER filled with wild mushroom ragu' and served on rocket fonduta	25
PARMA HAM with caramelized stone fruit , Marsala wine syrup and rock melon	22
WAGYU BEEF CARPACCIO with shaved 24 months old aged parmesan cheese, baby rocket and white truffle oil	25
SELECTION OF TRADITIONAL ITALIAN COLD CUTS PLATTER Speck ham, bresaola, Salami Felino, Parmesan cheese and condiments	28
PAN-FRIED GOOSE LIVER served with 25 years old balsamic vinegar and semi-dried muscatel grapes	29

Soup

ROMA TOMATO SOUP

served with basil crostini

14

SEAFOOD SOUP

served with red peperoncino, basil and broken back ink spaghettini

17

POTATO AND WILD MUSHROOM SOUP

with white truffle oil

16

Risotto

RISOTTO SAFFRON

with fresh green asparagus and parmigiano reggiano cheese

25

RISOTTO SEAFOOD

with special shaved bottarga and prosecco wine

27

RISOTTO PORCINI MUSHROOM

with veal jus and Chianti reduction

25

Pasta

PENNE	
with mixed fresh vegetables, tomatoes, basil and mozzarella cheese	23
SPAGHETTINI	
with tiger prawns, Atlantic cod, sun-dried tomatoes and shaved bottarga	28
LINGUINE	
with black ink cuttle-fish sauce	26
HOME-MADE ANGEL HAIR	
with live lobster, peperoncino, Italian extra virgin olive oil, basil and fresh tomato sauce	58
HOME-MADE BLACK INK TAGLIOLINI	
with jumbo crabmeat in spicy basil tomato sauce	29
SPAGHETTI	
with Sicilian vongole in a garlic and white wine sauce	24
HOME-MADE GOOSE LIVER RAVIOLI	
in a light creamy parmigiano sauce and melted scamorza cheese	32
HOME-MADE TAGLIATELLE	
with porcini mushrooms, spinach and pan-fried goose liver	32
HOME-MADE PAPPARDELLE	
with wild boar ragout and shaved parmesan cheese	27
GARGANELLI	
served with duck ragu' and summer herbs	26
HOME-MADE GNOCCHI	
in a gorgonzola cheese sauce with rocket and balsamic syrup	24
OVEN BAKED SPINACH CRESPELLE	
filled with porcini mushrooms, fontina and shaved 24 months old parmigiano cheese	23

Fish and seafood

ATLANTIC COD FILLET

with asparagus, grilled marinated zucchini, cherry tomato and herb oil

38

ROASTED MEDITERRANEAN SEABASS FILLET

served with sauteed garlic spinach, crispy pesto risotto and saffron emulsion

39

DOVER SOLE

with grilled seasonal vegetables, tomato and Liguria extra virgin olive oil

62

From our charcoal grill

SEABREAM FILLET IN CARTOCCIO

seabream fillet wrapped in paper bag filled with mussel, clams tomato capers and basil

39

MIXED SEAFOOD GRILL

a selection of our most popular seafood including live lobster, New Zealand king salmon, king prawns and Atlantic cod medallion all served with basil and lemon dressing

46

Meat

BAROLO BRAISED MILK FED VEAL SHANK served with parmigiano risotto and borlotti beans ragu'	34
OVEN ROASTED RABBIT LEG wrapped with Parma ham served with grilled polenta in Ligurian olive sauce	36
AUSTRALIAN LAMB CHOP with smoky eggplant puree, sweet and sour shallot, tomato salsa and balsamic glaze	39
VEAL MILANESE STYLED served with preserved Roma tomato, melted mozzarella cheese and rocket lettuce	44
KUROBUTA PORK CHOP served with caramelized black figs and wild berry sauce	48

From our charcoal grill

BLACK ANGUS SIRLOIN with Tuscan roasted garlic, artichokes and asparagus in rosemary thyme sauce	40
BLACK ANGUS SHORT RIB served with rosemary Parmesan potato and pepper corn sauce	38
GRILLED BLACK ANGUS TENDERLOIN with pan-fried goose liver, roasted potatoes and porcini mushrooms sauce	46

Italian cheese

GORGONZOLA AND MASCARPONE

is a veined Italian blue cheese, made from unskimmed cow's milk and creamy mascarpone cheese

16

Gorgonzola cheese is made in the region of Piedmont and Lombardy

Mascarpone cheese is made in the region of Lombardy

PARMIGIANO REGGIANO

is made from raw cow's milk.

16

Parmigiano reggiano cheese is made in the region of Emilia Romagna.

TALEGGIO

is made from raw cow's milk.

16

Taleggio cheese is made in Val Taleggio in the region of Lombardy.

PECORINO ROMANO

is made from sheep milk (pecora).

16

Pecorino cheese is made in the region of Lazio.

FONTINA

is made from raw cow's milk.

16

Fontina cheese is made in the region of Aosta Valley.

SCAMORZA

is made from raw cow's milk.

16

Scamorza cheese is made in the region of Apulia.

all the cheese are served with homemade bread and special jelly / jam from Italy

Special Cheese platter

BONTA' CHEESE SELECTION

Parmigiano Reggiano, Taleggio, Pecorino Romano, Gorgonzola and Mascarpone cheese

with sun-dried figs, jams and grapes

22