

Sharing Platters

2 to 3 persons

Grandioso Board 65

Mortadella, 14 Months Parma Ham, Soppresata Piccante, Finocchiona, Prosciutto Cotto, Chicken Liver Pâté, Bruschetta, Caponata Bruschetta, Parmigiano Reggiano 24 Months, Roasted Peppers & Pesto, Artichokes, Balsamic Onions, Olives, Capers

Culatello Board 65

Culatello Ham, Spicy Salami, Taleggio, Parmigiano Reggiano 24 Months, Pickled Vegetables

Salumi Board 55

Mortadella, Prosciutto Aged 14 Months, Soppresata Piccante, Finocchiona, Prosciutto Cotto, Salame Milano, Olives, Capers

Casaro Cheese Board 55

Parmigiano Reggiano 24 Months, Candied Orange Gorgonzola, Pecorino, Smoked Caciocavallo, Saffron "Ragusano"

Traditional Parma & Mozzarella Cheese Board 55

18 Months Parma Ham, Rock Melon, Buffalo Mozzarella, Olives, Pickled Vegetables

Verdure Board 45 🌱

Roasted Peppers with Pesto, Red Onion Marmalade & Ricotta Bruschetta, Artichokes, Balsamic Onions, Caponata, Pickled Vegetables, Olives, Capers, Focaccia

Appetisers

Insalata di' Aragosta 34 ★

Maine Lobster, Onions, Tomatoes, Purple Potatoes, Lemon

Carpaccio di Manzo 32

Beef Tenderloin, Arugula, Olives, Sun-Dried Tomatoes, Balsamic Vinegar

Chef Mauro's Piccolo Board 26

Parma Ham 18 Months, Salame Milano, Prosciutto Cotto, Sardinian Sheep Milk Cheese

Ali di Razza 18

Skate Fish Wing, Sweet & Sour Garlic, Tomatoes

Calamari Fritti 26

Deep-Fried Squid Rings, Arugula, Garlic, Chilli

Anguilla Affumicata 24 ★

Smoked Eel, Golden Beets, Mixed Leaf Salad, Horseradish

Insalata Mista 16 🌱

Baby Gem, Peppers, Tomatoes, Onions, Balsamic Vinegar

Olive Miste 10 🌱

Marinated Green & Black Olives

"Caponata" di Melanzane 18 🌱

Sweet & Sour Eggplant, Capers, Pine Nuts

Pomodori e Burrata 28 🌱

Burrata, Heirloom Tomatoes, Pistachios, Basil Oil

Insalata d'Orzo con Formaggio 22 🌱

Pearl Barley, Firm Goat Cheese, Arugula, Tomatoes, Pine Nuts, Pesto

Tortino di "Cremini" 22 🌱

Portobello, Spinach, Smoked Provola

Insalata di Cesare 20

Classic Caesar Salad, Parmesan Croutons, Bacon, Anchovies

Add-ons

Steamed Prawns 6

Grilled Chicken 6

Bruschetta

All'Olio Piccante 12 🌱

Trio Capsicum, Zucchini, Carrots, Chilli Oil

Caprese 12 🌱

Tomatoes, Buffalo Mozzarella

Radicchio e Fontina 14 🌱

Radicchio, Fontina, Pickled Red Tropea Onions

Funghi 14 🌱

Sautéed Wild Mushrooms, Balsamic Vinegar

Granchio e Zucchine 19

Alaskan Crab, Tomatoes, Zucchini, Lemon, Ciabatta

Soup

Zuppa di Pesce 22

Saffron Seafood, Garlic Durum Bread, Basil

Zuppa di Funghi 18 🌱

Porcini Broth, Mushrooms, Cream, Focaccia

Minestrone 17 🌱

Borlotti Beans, Swiss Chard, Tomatoes, Basil, Celery

Risotto

Risotto al Nero di Seppia 32

Squid Ink Risotto, Cuttlefish, Onions

Risotto al Taleggio 28 🌱

Taleggio Risotto, Wild Mushrooms, Truffle Oil

• Set Lunch •

2 - Course 29 | 3 - Course 39

Soup

Minestrone 🌱

Borlotti Beans, Swiss Chard, Tomatoes, Basil, Celery

Zuppa di Funghi 🌱

Porcini Broth, Mushrooms, Cream, Focaccia

Appetiser

Anguilla Affumicata +8

Smoked Eel, Golden Beets, Salad, Horseradish

"Caponata" di Melanzane 🌱

Sweet & Sour Eggplant, Capers, Pine Nuts

Main Course

Spaghetti, Aglio Olio e Peperoncino

Garlic, Chilli, Extra-Virgin Olive Oil

Maccheroni "all'Amatriciana"

Macaroni, Pork, Tomatoes

Filetto di Dentice Rosso +12

Red Snapper, New Potatoes, "Taggiasche" Olives, Cherry Tomatoes

Grass-Fed Beef Ribeye NZ +15

Roman-Style Fried Artichokes, Soft Polenta, Wild Mushroom Sauce

Dessert

Tiramisù

Mascarpone, Espresso, Savoirdi

Mousse al Caramello

Caramel Mousse, Vanilla Ice Cream, Coffee

Meringata ai Frutti Rossi

Meringue Cake, Red Berries, Lemon Mousse, Mint Sorbet

Two Scoops of Gelato of your choice

— No other discounts applicable on this menu —

Main Course

Maialino da latte 388

Porchetta-Style Stuffed Suckling Pig
Served with six side dishes
Advance order 72 Hours (6-8 Persons)

“Ossobuco” alla Milanese 48 ★

Slow-Cooked Veal Shank, Saffron Rice,
Lemon Zest, Parsley

Merluzzo Arrosto 46

Roasted Cod, Pea Purée, Potatoes, Bacon

Filetto di Tonno 48

Grilled Tuna, Asparagus, Acacia Honey,
Ginger, Chilli

Filetto di Branzino 44

Sea Bass, Crusted Potatoes Thyme, Capers

Pancetta di Maiale in “Porchetta” 48

Slow-Roasted Pork Belly, Fennel Seed,
Fava Beans, Spinach, Artichokes

From the Wood Oven

Served with two side dishes and a sauce

Filetto di Dentice Rosso 42

Red Snapper, New Potatoes,
“Taggiasca” Olives, Cherry Tomatoes

Galletto Grigliato alla Diavola 32 ★

Half Spring Chicken, Chilli, Garlic,
Extra-Virgin Olive Oil

Costata di Agnello 52

Roasted Rack Rhug Estate Lamb, Wales

Filetto alla Griglia 48

Beef Tenderloin, NZ

Fracosta Grigliata 46

Grass-Fed Beef Ribeye, NZ

Side Dishes

Broccolini 10 ★

Broccolini, Chilli, Garlic, Tomatoes

Spinaci 10

Spinach, Fresh Garlic, Extra-Virgin Olive Oil

Rucola Salata 8

Arugula, Parmesan

Carciofi 10

Roman-Style Fried Artichokes

Patate 10

Roasted Ratte Potatoes, Garlic

Funghi 10

Mushrooms, Garlic, Chilli

Verdura Mista 10

Mixed Vegetables, Potatoes,
Extra-Virgin Olive Oil

Sauces

Salsa al “Sangiovese”

Sangiovese, Onions, Bay Leaves,
Black Pepper Corn

Salsa al Gorgonzola

Gorgonzola, Veal Jus

Salsa Funghi e Carne

Veal Jus, Mixed Wild Mushroom Sauce

Pizza

Alaskan King Crab 55 ★

Singapore-Style Chilli Sauce, Mozzarella

Prego 38

Ham, Mushrooms, Sun-Dried Tomatoes,
Mozzarella, Cream, Parmesan

Diavola 32

Spicy Salami, Chilli, Tomatoes, Mozzarella

Capricciosa 34

Ham, Artichoke, Mushrooms, Olives, Tomatoes,
Mozzarella

Hawaiian 34

Italian Ham, Pineapples, Oregano, Tomatoes,
Mozzarella

4 Formaggi 36

Mascarpone, Gorgonzola, Parmesan,
Tomatoes, Mozzarella

Rustica 36 ★

House-made Sausage, Pepperoni, Mushrooms,
Onions, Capsicums, Tomatoes, Mozzarella

Gamberetti 38

Shrimps, Tomatoes, Mozzarella

Funghi 34

Mushrooms, Garlic, Chilli, Truffle Oil,
Cream, Mozzarella

Salsiccia Piccante 38

Spicy 'Nduja Sausage, Burrata, Tomatoes

Crudo 38

Parma Ham, Arugula, Buffalo Mozzarella,
Tomatoes

Margherita 28 🌱

Tomatoes, Mozzarella, Extra Virgin Olive Oil, Basil

Verdure 32 🌱

Eggplant, Zucchini, Capsicums, Onions,
Tomatoes, Mozzarella

Calzone 36 🌱

Mushrooms, Tomatoes, Mozzarella

Pasta

Gnocchi di Patate all'Anatra 35 ★

Potato Gnocchi, Slow-Cooked Duck,
Porcini Mushrooms, Truffle Cheese Fondue

“Capelli d'Angelo” all'Astice 40

Angel Hair, Maine Lobster, Tomatoes,
Parsley, Chilli

Maccheroni “all'Amatriciana” 30

Macaroni, Pork, Tomatoes

Tagliolini al Nero di Seppia 38

Black Ink Tagliolini, Asparagus, Prawns, Tomatoes

Ravioli Bicolore 32

Crab Ravioli, Scallops, Celery

“Malloreddus” e N'Duja 36

Gnocchetti Pasta, Spicy 'Nduja Sausage, Ricotta

Spaghetti, Aglio Olio e Peperoncino 29

Garlic, Chilli, Extra-Virgin Olive Oil

Spaghetti Pescatora 36

Calamari, Prawns, Clams, Scallops, Tomatoes

Linguine Vongole 34

Clams, Garlic, Chilli, Parsley, White Wine

Spaghetti Carbonara 32

Cream, Egg Yolk, Parmesan

Lasagne Alla Bolognese 32

Bologna Style Oven-Baked Lasagna

Pappardelle Ripiene 32 🌱★

Gorgonzola Pappardelle, Spinach Fondue, Parmesan

Paccheri Farciti 38 🌱

Ricotta & Mozzarella Stuffed Paccheri,
Sun-Dried Tomatoes, Pistachio Pesto

DESSERTS

Tiramisù 18

Mascarpone, Espresso, Savoiardi

Meringata ai Frutti Rossi 18

Meringue Cake, Red Berries,
Lemon Mousse, Mint Sorbet

Zuccotto Fantasia 18

Mud Pie, Kahlúa Gelato, Coffee,
Cacao Soil

Spaghetti di Gelato 20

Vanilla Spaghetti, Raspberry Compote

Mousse al Caramello 20

Caramel Mousse, Vanilla Ice
Cream, Coffee

Pizza ai Quattro Cioccolati 22

Four Chocolate Pizza,
Marshmallow

Torta di Mele 16

Apple Pie, Almond Ice Cream

GELATO

1 Scoop 6 | 2 Scoops 10 | Served with Biscotti Cone 2

Torta di Mele

Apple Pie

Stracciatella

Milk, Chocolate Flakes

Dulce de Leche

Caramel

Generosità

Bounty Chocolate, Coconut

Caffè

Coffee

Cioccolato

Chocolate

Cocco e Litchi

Coconut & Lychee

Fragole e Crema

Strawberries