



FAMILY-STYLE MENU

FOUR-COURSE SHARING MENU
\$128++ PER PERSON

ANTIPASTI

CHOOSE THREE

Calamari alla Griglia

grilled calamari, rosemary, garlic, lemon wedge, calabrian chili

Saltimbocca alla Romana

veal cutlets, prosciutto, sage, red wine, capers

Insalata di Stagione

seasonal salad inspired by italy's bountiful harvests

Polpette di Baccalà

sicilian fried salted cod balls, mashed potato, aleppo chilli, lemon aioli

Insalata di Pomodoro V

heirloom tomatoes, lemon verbena, fennel pollen, vanilla oil, onions

Prosciutto di San Daniele e Melone

prosciutto di san daniele D.O.P., fresh philibon melon, jalapeño jam

Pastinaca con Salsa Verde e Datteri V

parsnip confit, parsnip chips, herb dressing, dates puree, parmigiana reggiano

Polpo con 'Nduja

grilled octopus, 'nduja, marinara sauce, ceci, parsley, lemon

Fiore di zucca Fritti V

deep-fried zucchini flower, stracciatella, lemon

Pane di Patate Azzimo con Funghi V

10-days fermented yukon potato flatbread, taleggio, wild mushroom, parmigiano reggiano 36 months

Quaglie con Aceto Balsamico

grilled quail, evoo, pink peppercorn, aged balsamic vinegar

Sarde alla Griglia e Caponata

grilled fresh sardines, sicilian oregano, sicilian-style eggplant and capsicum stew

PRIMI

CHOOSE TWO

Culurgionis d'Ogliastra

hand-stitched ravioli filled with potatoes, crab, and parsley, butter, lemon, mint, anchovies

Linguine al limone V

bronze-extruded long pasta, amalfi lemon, garlic, pecorino romano

Tortelli Piacentini V

hand-folded egg pasta filled with ricotta and nutmeg, aged balsamic vinegar, parmigiano, butter sauce

Spaghetti c'anciova e muddica

bronze-extruded long pasta, anchovies, tomatoes, pine nuts, raisins, bread crumbs, evoo

Chitarrine alla Teramana

square-cut egg pasta, beef and pork meatballs, tomato sugo, white wine, carrots, celery, onions, pecorino romano D.O.P.

Umbricelli alla Norcina (SUPP \$15)

handmade ropes of eggless pasta, italian pork sausage, black winter truffles, white wine, mascarpone, nutmeg, pecorino romano crosta nera D.O.P.

Trenette allo Scoglio (SUPP \$15)

bronze-extruded long pasta, tiger prawns, mussels, manila clams, scallops, grilled calamari, lobster butter sauce.

SECONDI

CHOOSE TWO

Cotolette di Maiale alla Zingara

25-day dry-aged, free-range Gooralie pork tomahawk, fennel sambuca, dates dressing

Costolette di Agnello alla Scottadito

grilled new zealand lamb chops, italian spices, fermented jerusalem artichoke puree, balsamic-braised banana shallot, pecorino breadcrumbs

Merluzzo alla Scafata

pan-seared blue cod, fava beans, english peas, cipollini onions, prosciutto, Cuciello vermouth-butter sauce

Tomahawk di Manzo Wagyu Strofinato ai Porcini (SUPP \$25)

australian MB4 wagyu beef tomahawk, porcini rub, castelfranco radicchio, dates dressing

Manzo con Radicchio Insalata

australian wagyu MB4 cube roll, castelfranco radicchio, dates dressing

DOLCI

CHOOSE TWO

Bacca estiva e Fior di Latte Gelato

summer berry, wild strawberry jus, fior di latte gelato, raspberry sorbet

Cannoli (1 PIECE)

stracciatella gelato, pistacchio verde di bronte D.O.P., candied orange peel

Tiramisù ai Carciofi

smoked artichoke & mascarpone mousse, homemade savoiardi sponge, cacao tuile, creme de cacao

Torta all'olio Extra Vergine di Oliva

extra virgin olive oil cake, evoo gelato, candy fennel, mascarpone mousse



All prices indicated are subject to 10% service charge and prevailing government taxes
Menus can be customised to meet individual guest's dietary requirements upon request
Ask us about our wine pairing and welcome aperitif options



FAMILY-STYLE MENU

FIVE-COURSE SHARING MENU
\$150++ PER PERSON

ANTIPASTI

CHOOSE FOUR

Calamari alla Griglia
grilled calamari, rosemary, garlic, lemon wedge, calabrian chili

Saltimbocca alla Romana
veal cutlets, prosciutto, sage, red wine, capers

Insalata di Stagione
seasonal salad inspired by italy's bountiful harvests

Polpette di Baccalà
sicilian fried salted cod balls, mashed potato, aleppo chilli, lemon aioli

Insalata di Pomodoro 
heirloom tomatoes, lemon verbana, fennel pollen, vanilla oil, onions

Prosciutto di San Daniele e Melone
prosciutto di san daniele D.O.P., fresh philibon melon, jalapeño jam

Pastinaca con Salsa Verde e Datteri 
parsnip confit, parsnip chips, herb dressing, dates puree, parmigiana reggiano

Polpo con 'Nduja
grilled octopus, 'nduja, marinara sauce, ceci, parsley, lemon

Fiore di zucca Fritti 
deep-fried zucchini flower, stracciatella, lemon

Pane di Patate Azzimo con Funghi 
10 days fermented yukon potato flatbread, taleggio, wild mushroom, parmigiano reggiano 36 months

Quaglie con Aceto Balsamico
grilled quail, evoo, pink peppercorn, aged balsamic

Sarde alla Griglia e Caponata
grilled fresh sardines, sicilian oregano, sicilian-style eggplant and capsicum stew

PRIMI (I)

CHOOSE TWO

Culurgionis d'Ogliastra
hand-stitched ravioli filled with potatoes, crab, and parsley, butter, lemon, mint, anchovies

Linguine al limone 
bronze-extruded long pasta, amalfi lemon, garlic, pecorino romano

Chitarrine alla Teramana
square-cut egg pasta, beef and pork meatballs, tomato sugo, white wine, carrots, celery, onions, pecorino romano D.O.P.

PRIMI (II)

CHOOSE TWO

Tortelli Piacentini 
hand-folded egg pasta filled with ricotta and nutmeg, aged balsamic vinegar, parmigiano, butter sauce

Spaghetti c'anciova e muddica
bronze-extruded long pasta, anchovies, tomatoes, pine nuts, raisins, bread crumbs, evoo

Umbricelli alla Norcina (SUPP \$10)
handmade ropes of eggless pasta, italian pork sausage, black winter truffles, white wine, mascarpone, nutmeg, pecorino romano crosta nera D.O.P.

Trenette allo Scoglio (SUPP \$15)
bronze-extruded long pasta, tiger prawns, mussels, manila clams, scallops, grilled calamari, lobster butter sauce.

SECONDI

CHOOSE TWO

Cotolette di Maiale alla Zingara
25-day dry-aged, free-range Gooralie pork tomahawk, fennel sambuca, dates dressing

Costolette di Agnello alla Scottadito
grilled new zealand lamb chops, italian spices, fermented jerusalem artichoke puree, balsamic-braised banana shallot, pecorino breadcrumbs

Merluzzo alla Scafata
pan-seared blue cod, fava beans, english peas, cipollini onions, prosciutto, Cuciello vermouth-butter sauce

Tomahawk di Manzo Wagyu Strofinato ai Porcini (SUPP \$25)
australian MB4 wagyu beef tomahawk, porcini rub, castelfranco radicchio, dates dressing

Manzo con Radicchio Insalata
australian wagyu MB4 cube roll, castelfranco radicchio, dates dressing

DOLCI

CHOOSE TWO

Bacca estiva e Fior di Latte Gelato
summer berry, wild strawberry jus, fior di latte gelato, raspberry sorbet

Cannoli (1 PIECE)
stracciatella gelato, pistacchio verde di bronte D.O.P., candied orange peel

Tiramisù ai Carciofi
smoked artichoke & mascarpone mousse, homemade savoiardi sponge, cacao tuile, creme de cacao

Torta all'olio Extra Vergine di Oliva
extra virgin olive oil cake, evoo gelato, candy fennel, mascarpone mousse



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