



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

Polpette di Baccalà

fried cod fish balls, smoked lemon aioli

Insalata di Pomodoro

heirloom tomatoes, lemon verbena, fennel pollen, vanilla oil

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

fermented potato cake, wild mushroom, parmigiano reggiano 36 months

Quaglie con Aceto Balsamico

grilled quail, evoo, pink peppercorn, aged balsamic vinegar

Sarde alla Griglia e Caponata

grilled sardine, sicilian caponata, almonds, parsley

P R I M I (II)

CHOOSE TWO

Spaghetti c'anciova e muddica

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

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

Tortelli Piacentini

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

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 \$5)

hand-extruded long pasta, italian pork sausage, black truffles, nutmeg, white wine, 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

Truffle Pollo e Truffle jus

truffle roasted chicken, lemon truffle chicken jus

Costolette di Agnello alla Scottadito

grilled new zealand lamb chops, topinambur puree, banana shallots

Dentice Rosso alla Livornese

red snapper, spicy tomato sauce, capers, taggiasche olive

Tomahawk di Manzo Wagyu

Strofinato ai Porcini (SUPP \$25)

australian MB4 wagyu beef tomahawk, porcini rub

Cotolette di Maiale alla

Zingara Manzo

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

chocolate waffle, stracciatella, pistachio, candied orange

Classic Tiramisu

mascarpone, egg, espresso savoiardi, rum, cocoa powder

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

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\$148++ PER PERSON

ANTIPASTI

CHOOSE THREE

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

Saltimbocca alla Romana

veal cutlets, prosciutto, sage, red wine, capers

Insalata di Stagione

seasonal salad

Polpette di Baccalà

fried cod fish balls, smoked lemon aioli

Insalata di Pomodoro V

heirloom tomatoes, lemon verbena, fennel pollen, vanilla oil

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

fermented potato cake, wild mushroom, parmigiano reggiano 36 months

Quaglie con Aceto Balsamico

grilled quail, evoo, pink peppercorn, aged balsamic vinegar

Sarde alla Griglia e Caponata

grilled sardine, sicilian caponata, almonds, parsley

PRIMI (I)

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

Linguine al limone V

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.

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