

## ANTIPASTI

### ★ CRUDO DI TONNO R CS SF N

Yellowfin tuna loin, citrus fruits, ciabatta bread, Mediterranean olives & tomatoes

125

### CARPACCIO DI FASSONA R GF

Piedmontese Fassona beef carpaccio, arugula, Parmigiano Reggiano, lemon & olive oil

130

### CAVOLO NERO E CAPRINO LS V N

House-grown baby kale, feta, wild arugula, balsamic-pickled strawberries, fresh figs, caramelized hazelnuts

95

### MOZZARELLA DI BUFALA CAMPANA V

500gr bufalo mozzarella, heirloom tomato carpaccio, Taggiasca olives, anchovies & caper leaves

190

### BURRATA DI FIOR DI LATTE V GF

150gr Burrata IGP, Datterino tomatoes, Taggiasca olives, fresh basil

130

### BRUSCHETTA AL POMODORO V N

Grilled sourdough bread, garlic oil, cherry tomatoes, stracciatella di burrata, basil & oregano

80

### MELANZANE ALLA PARMIGIANA V N E

Baked eggplant, San Marzano tomato, mozzarella fior di latte, Parmigiano Reggiano, basil

95

### FRITTURA MISTA SF E N

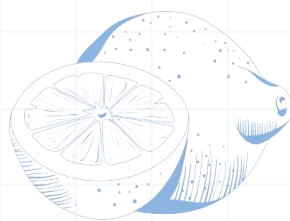
Deep- fried baby calamari, tiger prawns, catch of day, zucchini, carrots & Amalfi lemon mayo

120

### PANZEROTTO PUGLIESE N V

Deep- fried pizza dough filled with San Marzano DOP tomatoes, mozzarella, arrabbiata sauce & Parmigiano Reggiano

95



★ Signature CS Certified Sustainable LS Locally Sourced A Alcohol N Nuts DF Dairy Free R Raw V Vegetarian VG Vegan GF Gluten Free E Eggs SF Seafood S Soy M Mustard SE Sesame

The allergen information on the menu is a guide only. If you have any allergies or special dietary needs, please inform our team before ordering.

We are happy to help you choose suitable items or prepare a dish to meet your needs.

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## PASTA & RISOTTI

### ★ LINGUINE ALL' ARAGOSTA A SF N

Linguine pasta, half rock lobster, Pizzutello tomatoes, tomato sauce, basil, white wine, grated lemon zest

295

### RISOTTO AI FRUTTI DI MARE A SF GF

Carnaroli Gran Riserva rice, Mediterranean seafood sauce

175

### RIGATONI CACIO E PEPE CON TARTUFO N V

Rigatoni, Pecorino Sardo DOP, black pepper, Parmigiano Reggiano & fresh black truffle

140

### TAGLIOLINI AI GAMBERI ROSSI SF E N

Handcrafted tagliolini, Sicilian red prawns, garlic, chili, olive oil

165

### RISOTTO AI FUNGHI PORCINI V GF

Carnaroli Gran Riserva rice, porcini mushrooms & Parmigiano Reggiano

145

### PACCHERI MANTECATI AL POMODORO V N

Neapolitan paccheri, five varieties of tomatoes, basil, shaved aged ricotta cheese

125

### MAFALDINE FRESCHE AL RAGÙ E N

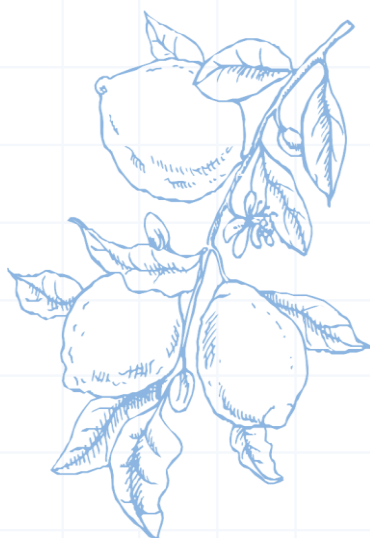
Homemade mafalda pasta, Wagyu beef ragù, 24-month-aged Parmigiano Reggiano Vacche Rosse

140

### ★ SPAGHETTI ALLE VONGOLE VERACI SF A

Gragnano spaghetti, garlic, chili, clams, parsley & extra virgin olive oil

175



## PIZZA

Following ancient Italian recipes, we prepare an exceptional pizza made with 70% water and long fermentation, making our pizza incredibly light and delicious.

### ★ MARE MARE N SF

Mozzarella fior di latte, San Marzano tomato DOP, baby calamari, prawns, mussels & clams

165

### MARGHERITA N V

Mozzarella fior di latte, San Marzano tomato DOP, basil, extra virgin olive oil

100

### REGINA N V

Mozzarella fior di latte, preserved Piennolo del Vesuvio DOP tomatoes, basil pesto, sun-dried tomatoes,

stracciatella cheese

110

### CAPRICCIOSA N

Mozzarella fior di latte, San Marzano tomato DOP, veal ham, artichoke hearts, wild mushrooms & olives

110

### DIAVOLA N

Mozzarella fior di latte, San Marzano tomato DOP, spicy beef salami, extra virgin olive oil

105

### BUFALINA N V

Buffalo mozzarella, San Marzano tomato DOP, fresh basil & oregano

130

### TARTUFO N V

Mozzarella fior di latte, black truffle, arugula & Parmigiano

Reggiano

145

## PESCE & CARNE

### BRANZINO ALLA PUTTANESCA CS GF DF

Roasted wild sea bass, potatoes, Datterino tomatoes, Taggiasca olives & basil

190

### IMPEPATA DI COZZE E VONGOLE CS SF A N

Mussels and Lupini clams cooked in a rich seafood broth, served with bruschetta bread

225

### TAGLIATA DI MANZO ALLA GRIGLIA CS GF

300gr grilled Wagyu beef striploin MB3, arugula, Parmigiano Reggiano, 5-year-aged balsamic vinegar

320

### GALLETTO ALLA DIAVOLA GF MU

Free- range grilled baby chicken marinated in Mediterranean spicy sauce, crispy potatoes & roasted mixed capsicum

165

## CONTORNI

### CARCIOFO ALLA GIUDIA V N

Deep-fried artichoke, sea salt

55

### PATATE AL FORNO V GF

Wood-roasted fingerling potatoes & garlic

55

### ASPARAGI GRIGLIATI V

Grilled green asparagus, Parmigiano Reggiano & herbs

55

### MILEFOGLIE DI PATATE V

Homemade crispy potato millefeuille

55

## ADD ON

3 gr Black truffle VB 70

60 gr Burrata cheese V 40

Bottarga powder SF 40

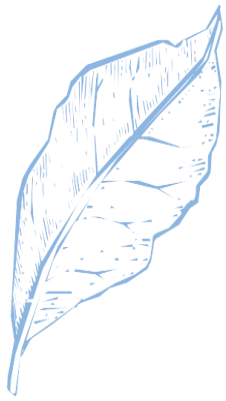
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## DOLCI



### TIRAMISÙ N V E

Ladyfinger biscuits, espresso coffee, mascarpone cream & dark cocoa powder  
70

### ★ MASCARPONE GELATO N V E

Freshly whipped creamy mascarpone gelato, served with homemade strawberry compote & caramelized puffed rice  
75

### TORTA CAPRESE N V E S

Warm almond chocolate cake with vanilla gelato, caramel & vanilla sauces, chocolate cream and caramelized hazelnuts  
70

### CANNOLI SICILIANI N V E

Sicilian cannoli filled with sheep's milk ricotta, pistachios & chocolate chips  
70

### ★ SORBETTO AL LIMONE VG GF DF

Homemade Amalfi lemon sorbet  
75

### SGROPPINO VG GF

Lemon sorbet, vodka & Prosecco  
65



### GELATO

Pistacchio Di Bronte DOP N V

Hazelnut N V

Vanilla V GF S

Chocolate V E S

### SORBETTO

Amalfi Lemon VG GF DF

Mandarin VG GF DF N

25 per scoop

# MENU

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