



Antipasti (Starters)

Bruschette del Giorno Grilled bread with seasonal toppings	17.50
Insalata Caprese Tomato, basil, buffalo Mozzarella, crostini	18.50
Carpaccio di Manzo con Arughetta e Parmigiano Thin slices of raw beef, rockets, Parmesan, lemon dressing, crostini	20.50
Grigliata Impanata di Pesce Grilled prawn, squid and mussels in herbed bread crumbs, Sicilian dressing	21.50
Suppli' Tomato, basil risotto balls with stringy mozzarella	15.50
Antipasto Misto (for two) Mixed cold cuts, cheese, sundried tomatoes, marinated grilled artichokes, eggplant, olives, bread	32.50

Zuppa (Soup)

Minestrone alla Genovese Vegetable broth with vegetables, pasta, parmesan and dollop of pesto, grilled bread	17.50
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Primi Piatti (Pastas and Risotto)

Linguine Alla Pescatora con Tinta di Calamari Flat spaghetti like pasta in white wine, garlic, mixed seafood, tomato, squid ink	28.50
Pappardelle al Coniglio Brasato Large pasta ribbons with rabbit braised in white wine, vegetables, tomato	28.50
Risotto Asparagi con Caviale Salmone Carnaroli rice with asparagus, ricotta salata, parmesan, salmon caviar	27.50
Agnolotti alla Piemontese Braised beef pasta parcels with butter and sage sauce	28.00
Spaghetti alla Carbonara Spaghetti, pancetta, black pepper, and pecorino sauce	28.00
Gnocchi ai Due Formaggi e Pistacchio Potato gnocchi with mascarpone, Parmesan and pistachio sauce	28.50
Fettuccini alla Bolognese Fresh pasta ribbons with beef ragu sauce	27.50

*Extra parmesan cheese 3.00



Secondi Piatti (Main courses)

Saltimbocca a' la Romana Veal scaloppine with Parma ham, sage, white wine sauce	33.50
Agnello alla Griglia con Bagna Cauda Rosemary & garlic marinated chargrilled lamb rump, bagna cauda dressing	36.50
Controfiletto di Manzo all'Aceto Balsamico Grilled Angus beef sirloin, reduced balsamic, green salad or grilled mushroom	36.00
Anatra Arrosto all' Arance Double roasted duck, orange & sage sauce	37.50
Pesce del Giorno Please ask our wait staff for our Fish of the day	34.50
Arrosto di Maiale con Finocchietto Roast fennel marinated pork fillet *All main courses are served with rosemary roasted potatoes and seasonal vegetables.	34.50

Contorni (Side dishes)

Bread Or Olives	5.50
Patate arrosto con Rosmarino (roast potatoes with rosemary)	7.50
Verdure Saltate (sautéed vegetables with onions)	8.50
Insalata (mesculin mix, cherry tomato, cucumber, balsamic dressing, parmesan)	8.50
Melanzane alla Parmigiana Eggplant baked with mozzarella, tomato, basil, parmesan	16.50

Dolci (Desserts)

Tiramisu "The classic"	15.50
Panna cotta alla Cioccolato Chocolate flavoured panna cotta	14.50
Cappuccino Brulée Cappuccino flavoured cream brulée topped with whipped cream	15.50
Sorbetto or Gelato Misto Three scoop sorbet OR Mixed gelato	14.50
Torta di Arancia Almond orange cake with sea salt caramel gelato	15.50
Vaniglia Affogato Two scoop vanilla gelato, shot of Espresso (with Liqueur + \$4.50)	14.50
Formaggi Misti con Frutta Mixed Italian cheeses with fruit and bread	27.00