

MENUS



APPETISERS & BRUSCHETTA

BRUSCHETTA CLASSICA 360.-

Ciabatta bread with fresh tomato salsa and EVOO

PROSCIUTTO DI PARMA 650.-

Grand reserve Parma ham with 24-month aged Parmesan and black olive

GAMBERONE E CARCIOFO GRIGLIATI 490.-

Grilled marinated artichoke with sautéed tiger prawn tail in garlic, EVOO and white wine emulsion

CARPACCIO DI MANZO 390.-

Thin sliced, marinated Australian beef tenderloin, topped with rocket salad, ground black pepper, aged parmesan and drops of olive oil

TARTARE DI SALMONE 490.-

Salmon tartar on tomato and guacamole, whipped cottage cheese, salmon roe and saffron aioli

CAPELANTE MARINATE 690.-

Marinated Hokkaido scallop on beetroot carpaccio and salmon caviar

PROSCIUTTO DI PARMA WITH BURRATA CHEESE 820.-

Grand reserve Parma ham with 24-month aged Parmesan and black olive with Burrata cheese

ANTIPASTI & SALAD

VITELLO TONNATO 590.-

Veal tenderloin with tuna sauce, capers berry fruit

INSALATA DI MARE (FOR TWO) 1,200.-

Lobster, king prawn, Hokkaido scallop, crab, avocado, bottarga and salmon caviar

INSALATA CAPRESE 390.-

Buffalo mozzarella, sliced tomatoes fresh Italian basil and olive oil

TAGLIERE MISTO DI AFFETTATI 590.-

Assorted marinated grilled vegetables, grand reserve Parma ham, coppa, mortadella, salami, olives and topped with Parmesan cheese

TAGLIERE DI FRUTTI DI MARE 620.-

Assorted marinated grilled vegetables, marinated prawns, sautéed clams, smoked salmon, baby squid, pesto sauce and olives

CAESAR SALAD

Romaine lettuce, Caesar dressing, croutons and aged parmesan cheese
Classic 320.- Chicken 380.- Avocado 390.- Crab meat 550.- Tiger prawn 580.-

MELANZANE ALLA PARMIGIANA 380.-

Baked aubergine with tomato sauce, mozzarella and Parmesan cheese

SOUPS & RISOTTO

FUNGHI PORCINI 350.-

Wild cèpes mushroom soup with roasted cauliflower, watercress and white truffle essence

VELLUTATA DI ZUCCA 390.-

Creamy butternut squash soup with spicy shrimps and roasted almonds

FUNGHI SELVATICI 480.-

Mixed mushroom risotto with truffle oil and taleggio cheese

MARINARA 560.-

Creamy cooked risotto with prawns, clams, mussels, squid, white wine and flat parsley

SALSICCIA FRESCA E PISELLI 540.-

Risotto with crushed pork sausage, green peas and Manchego cheese

PIZZA

MARGHERITA 370.-

Tomato sauce, mozzarella cheese and basil

HAWAIIAN 420.-

Tomato sauce, mozzarella cheese, Phuket pine apple and ham

PROSCIUTTO 560.-

Tomato sauce, mozzarella cheese, parma ham, rocket leaves and olive oil

DIAVOLA 410.-

Tomato sauce, mozzarella cheese, spicy salami and dry chili

FRUTTI DI MARE 560.-

Tomato sauce, mozzarella cheese, silver prawns, mussels, calamari, garlic and olive oil

SALAME 410.-

Tomato sauce, mozzarella cheese and Italian salami

QUATTRO FORMAGGI 470.-

Mozzarella cheese, parmesan, gorgonzola and taleggio cheese

QUATTRO STAGIONI 460.-

Tomato sauce, mozzarella cheese, Parma ham, artichokes, mushrooms and olives

SALSICCIA E FUNGHI 410.-

Tomato sauce, mozzarella cheese, Italian sausage and mushroom

PASTA

PAPPARDELLE AL CINGHIALE 550.-

Large flat home-made pasta with wild boar sauce

LINGUINE ALL'ASTICE 1,290.-

Flat long pasta with Canadian lobster, cherry tomato, white wine and a light tomato sauce

GNOCCHI SPUNTATURE E SALSICCIA 480.-

Home-made potato gnocchi with pork ribs, Italian sausage and spicy tomato sauce

FETTUCCINE AL NERO DI SEPPIA 590.-

Black inked fettuccini pasta with tiger prawns cooked in spicy tomato sauce

AGNOLOTTI RICOTTA E SPINACI 520.-

Homemade spinach ravioli stuffed with ricotta cheese, parmesan cheese and topped with tomato sauce

MEZZELUNE DI MANZO WAGYU 550.-

Hand filled ravioli with Australian Tajima wagyu beef topped with ceps mushroom, sage and pancetta bacon sauce

Menu prices are indicative and subject to changes without prior notice.

CARMELLE VERDI RIPIENE DI GRANCHIO 590.-

Bonbon shaped pasta stuffed with crab meat and topped with creamy pecorino cheese

LASAGNA CON MACINATO DI MANZO 490.-

Layers of ground Australian beef, tomato and creamy cheese sauce. Lasagna pasta topped with golden melted mozzarella cheese

SPAGHETTI FRUTTI DI MARE 530.-

Long stringed pasta with mixed seafood sautéed in olive oil and garlic

PASTA FOR YOUR SAUCE

SPAGHETTI

Long stringed pasta

PENNE

Tubular shaped pasta

FETTUCCINE

Flat, long and thick shaped pasta

RIGATONI

Short tubular pasta

PACCHERI

Short large tubular pasta

BUCATINI

Long tubular pasta

LINGUINE

Flat long pasta

SAUCE FOR YOUR PASTA

PESTO 430.-

Basil, garlic, pine nuts, olive oil and parmesan cheese

AMATRICIANA 440.-

Tomato sauce with bacon and pecorino cheese

POMODORO 360.-

Tomato sauce

BOLOGNESE 460.-

Minced Australian beef cooked in tomato sauce

ARRABBIATA 430.-

Spicy tomato sauce

CARBONARA 490.-

Pancetta bacon, Parmesan cheese, egg yolk and black pepper

FROM THE ROAST

AUSTRALIAN AMBASSADOR 1,390.-

Lamb chops (250 g)

KUROBUTA PORK 790.-

Fillet (180 g)

AUSTRALIAN TOMAHAWK (FOR TWO) 3,800.-

A tomahawk axe-shaped bone with the most marbled part of the beef

AUSTRALIAN BLACK ANGUS 1,580.-

Beef tenderloin (200 g)

AUSTRALIAN BLACK ANGUS 1,480.-

Prime rib eye beef (220 g)

MIXED SEAFOOD (FOR TWO) 2,800.-

Lobster, mussels, calamari, Hokkaido scallops and prawns

ALL DISHES SERVED WITH YOUR CHOICE OF

Green pepper corn sauce, mushroom sauce, lemon butter, tomato and basil salsa, Dijon mustard, grain mustard, Gorgonzola sauce or mint sauce

MAINS

CACCIUCCO 1,490.-

Famous Italian seafood stew with lobster, tiger prawn, squid, mussels and clams, cooked in thick tomato stew with white wine sauce and deep-fried polenta.

SCALOPPINE DI VITELLO (200 g) 1,390.-

Thin slices of veal with cépes mushroom, potato gnocchi and fresh parsley

BACCALÀ AL FORNO 890.-

Spanish baked black cod fish with Kalamata olives, red onions, fresh Roma tomato and roasted potato

OSSOBUCO 890.-

Slow and soft braised veal shank with root vegetables served with saffron risotto

SACCOTTINI DI POLLO ALLA CACCIATORA 740.-

Slow-cooked free-range organic chicken thigh with rosemary potatoes and mushroom sauce

BRASATO DI MANZO 980.-

Slow-cooked cheek wagyu beef with red wine, fine Italian herbs and mashed potatoes

SALMONE ALLE ROSSINI 1,190.-

Pan-fried wild Tasmanian salmon with foie gras caramelised onions, Madeira reduction and mashed potatoes

SPIGOLA AL FORNO 900.-

Baked whole sea bass, fennel seeds, lemon juice, white wine sauce and potato chips

SIDES

ZUCCHINE TRIFOLATE 140.-

Sauteed zucchini

SPINACI AL FORNO 140.-

Baked spinach with cheese

PATATE AL FORNO 140.-

Roasted potatoes with rosemary

PUREE DI PATATE 140.-

Mashed potato

INSALATA MISTA 110.-

Mixed green salad

DESSERTS

TIRAMISU 300.-

Ladyfinger soaked in espresso coffee with layers of mascarpone cheese

CANNOLI 320.-

Crispy filled tube with ricotta cheese and chocolate chips & icing sugar

TORTA CAPRESE 320.-

Flourless chocolate cake with almonds and Italian vanilla gelato

FONDENTE AL CIOCCOLATO 320.-

Caramel sauce, fruit salsa and vanilla ice cream

SEMIFREDDO ALLO ZABAIONE 300.-

Parfait sabayon with marsala wine and garnished with dry fruit cookies

TORTA DI MELE 310.-

Fresh apple cake with vanilla ice cream

PANNA COTTA AL FRUTTO DELLA PASSIONE 320.-

Passion fruit flavoured panna cotta with blackberry jelly and chocolate sauce

GELATO 120.- / SCOOP

Ice cream per scoop: vanilla, chocolate, coffee, strawberry, pistachio, hazelnut, coconut, passion fruit and lemon sorbet

CHEESE BOARD COMBINATIONS*

SINGLE VARIETY 180.-

Choose one cheese served with condiments

TWO VARIETIES 320.-

Choose two cheeses served with condiments

SELECTION OF THE BEST 490.-

Choose three cheeses served with condiments

**All cheeses are served with dates, walnut bread and dried sweet muscatel grapes*