

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*