

TAKEAWAY MENU

ANTIPASTI

MINISTRONE GENOVESE (V) • \$138

Soup of borlotti beans, onions, carrots, celery, San Marzano tomatoes, Swiss chard and basil pesto

ZUPPA CREMOSA AI CROSTACEI • \$178

Shellfish cream soup with crab ravioli and lobster medallion

SELEZIONE DI ANTIPASTI • \$398

(FOR 2 PERSONS)

Sharing board with mini mozzarella, Prosciutto di Parma, bruschetta with Datterini tomato, roasted asparagus wrapped in speck, Italian olives, Bresaola, Coppa and grilled artichokes

INSALATA DI POMODORI, ASPARAGI E BURRATA (V) • \$228

Selection of sliced black and multicolour Datterini tomatoes, burrata cheese, green asparagus, pagnotta bread crostini, aged balsamic and extra virgin olive oil

SFORMATO DI FONTINA, TALEGGIO E TARTUFO BIANCO (V)(S) • \$388

Double baked fontina and taleggio cheese soufflé with spinach, cream, parmesan and Alba white truffle

INSALATA DI SPINACI (V) • \$168

Baby spinach salad with Datterini tomatoes, caprino, parmesan, pine nuts and pumpkin chips

INSALATA DI GRANCHIO E ARAGOSTA • \$358

Fresh Boston lobster and mud crab with Florence fennel, rocket and radicchio salad, Sardinian bottarga and Amalfi lemon dressing

SIDES

RUCOLA, DATTERINI E RICOTTA SALATA (V) • \$68

Rocket, Datterini tomatoes and ricotta salad with balsamic dressing

INSALATA MISTA (V) • \$68

Mixed leaf salad, Datterini tomatoes and aged balsamic

FUNGHI MISTI (V) • \$68

Sautéed mixed mushrooms

CREMA DI PATATE E TARTUFO (V) • \$68

Creamy mashed potato with black truffle

SPINACI, OLIO E LIMONE (V) • \$68

Spinach, oil and lemon

DESSERT

CROSTATA DI LIMONI DI AMALFI (S) • \$98

Homemade Amalfi lemon tart served with caramelized almond, crystalized lemon and sweet sour cream

TORTA MORBIDA AL CIOCCOLATO (S) • \$98

Homemade gluten free soft chocolate cake served with mascarpone and vanilla cream, chocolate shave, crumble biscuit and crystalized orange

TORTA DI RICOTTA • \$98

Homemade ricotta and sultanas cheese cake served with red wine poached pear

CAPPELLETTI DI OCA (S) \$288

Handmade pasta filled with slow cooked goose, lardo and parmesan with porcini and girolle mushroom sauce

TAGLIERINI CACIO \$388

Homemade fresh eggs taglierini pasta with 36 months aged parmesan and Roman pecorino cheese and black pepper

FETTUCCINE WAGYU E ROSMARINO \$288

24 hours slow cooked Wagyu beef in tomato and barolo wine sauce with handmade fettuccine pasta, rosemary and parmesan cheese

MARGHERITA (V) \$208

Tomato sauce, Mozzarella cheese and fresh basil

ORTOLANA (V) \$228

Tomato sauce, mozzarella cheese, grilled vegetables, Ligurian pesto

PICCANTE \$248

Tomato sauce, ozzarella cheese, basil, ventricina salami, roasted peppers

SOGLIOLA \$688

(FOR 2 PERSONS)

Pan roasted Dover sole with capers and Amalfi lemon, with garlic spinach, violet artichoke and lemon sauce

COSTATA DI AGNELLO AL PANE AROMATICO

Roasted Australian rack of lamb coated in Dijon mustard and herbs bread crumb with black truffle mashed potato, baby leek, multicolour carrots, broccoli and jus sauce

\$428

BISTECCA DI VITELLO AI FERRI E TARTUFO BIANCO

Grilled Italian veal chop 300g with Alba white truffle

\$588

COSTATA DI MANZO

U.S. Holstein beef rib eye 350g

\$588

MERLUZZO AL VERMOUTH E PORCINI

Baked Atlantic black cod with porcini mushrooms, fennel, thyme and vermouth with Swiss chard and baby carrots

BISTECCA DI VITELLO PORCINI E TARTUFO (S)

Pan roasted Australian Wagyu tenderloin with foie gras, celeriac puree, roasted cauliflower, fennel, baby beetroot, jus sauce and Alba white truffle

\$598

TOMAHAWK

(FOR 2 - 3 PERSONS)
Australian beef tomahawk 1.4kg

\$1688

BISTECCA ALLA FIORENTINA (S)

(FOR 2 - 3 PERSONS)
T Bone 1.2kg

\$1488

PASTA

TAGLIOLINI AL GRANCHIO \$328

Homemade tagliolini pasta with mud crab meat, dried lemon zest, parsley and red chilli

RISOTTO AI GAMBERI \$468

Acquarello carnaroli rice with Mazara del Vallo red prawns and bisque, Datterini tomatoes, ink tuile and caviar

TAGLIATELLE AL NERO DI SEPPIA ARAGOSTA E BOTTARGA DI MUGINE \$498

Homemade black ink tagliatelle pasta with Datterini and San Marzano tomato sauce, Boston lobster and bisque, bottarga di mugine and garlic chips

PIZZA

QUATTRO FORMAGGI (V) \$228

Mozzarella cheese, gorgonzola, caprino fresco, parmesan, rocket

REGINA (S) \$248

Tomato sauce, mozzarella cheese, basil, Parma ham, parmesan, Datterini tomatoes, rocket

RUSTICA \$248

Mozzarella cheese, speck, porcini mushrooms, rocket and parmesan

SEAFOOD

MEAT

with fresh red chilli, parsley and aged balsamic vinegar
all served with rocket salad with roasted Datterini tomatoes and parmesan, sautéed mixed mushrooms and roasted baby potatoes

