

DOLCE – DESSERTS

▲	PANNA COTTA CON FRAGOLE MARINATE (d) 167gms 452kcal <i>Vanilla panna cotta with marinated strawberries</i>	700
▲	TIRAMISU (e,g,d) 186gms 632kcal <i>Lady finger cookies soaked in espresso, mascarpone cheese, cocoa powder</i>	850
▲	TORTA DI RICOTTA CON FRUTTI DI BOSCO (e,g,d) 140gms 257kcal <i>Ricotta cheese cake with berries</i>	700
▲	TORTINO DI CIOCCOLATO FONDENTE GELATO DI VANIGLIA (e,g,d) 120gms 474kcal <i>Warm dark chocolate pastry served with vanilla bean gelato</i>	850
●	SORBETTI 111gms 73kcal <i>Lemon/ Strawberry / Passion fruit / Pineapple and Basil</i>	650
●	GELATI (d,g,n,s) 150gms 192kcal <i>Vanilla/ Chocolate/ Forest berries/ Coffee</i>	350

LE PIZZE – PIZZA

■ MARGHERITA (g,d) 390gms 981kcal	1300
<i>Tomato sauce, mozzarella, fresh basil, olive oil</i>	
■ BIANCA (g,d) 425gms 1298kcal	1400
<i>Our version of a white pizza Fontina cheese, mozzarella, roasted garlic</i>	
■ LA SIGNORINA ANANAS (g,d,n) 472gms 1272kcal \$	1400
<i>Pineapple carpaccio, fontina cheese sauce, buffalo mozzarella, cherry tomato, pine nuts, fresh basil</i>	
■ PORTOBELLO ROSA (g,d,n) 492gms 1281kcal \$	1600
<i>Sautéed portobello mushrooms, walnuts, fresh mozzarella, garlic parsley oil, pink sauce</i>	
▲ PEPPERONI	1600
<i>Tomato sauce, pepperoni, mozzarella</i>	
<i>Pork pepperoni (g,d,p) 485gms 1470kcal</i>	
<i>Chicken pepperoni (g,d) 485gms 1258kcal</i>	
▲ NONNA ROYALE (g,d,p) 490gms 1086kcal \$	1750
<i>Tomato sauce, artichokes, red onion, crumbled home-made pork sausages</i>	
▲ ALLA PUTTANESCA (g,d,l) 450gms 1157kcal	1600
<i>Tomato sauce, mozzarella, kalamata olives, capers and anchovies</i>	
▲ DONATO (g,d) 495gms 1256kcal	1600
<i>Chicken, rosemary, mushroom, garlic, sun dried tomatoes, mozzarella, tomato sauce</i>	
▲ EMILIANA (g,d,p) 445gms 1127kcal	1750
<i>Fresh mozzarella, tomato sauce, prosciutto, arugula, balsamic reduction parmesan cheese flakes</i>	



Signature dishes

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SECONDI PIATTI - SECOND COURSE

■	MELANZANA ALLA PARMIGIANA (d,g) 528gms 888kcal \$	1600
	<i>Traditional layered crumb fried eggplants baked in tomato sauce, mozzarella and provolone cheese</i>	
■	TOMINO AL FORNO CON SPINACI (d,g) 332gms 779kcal \$	1600
	<i>Baked tomini cheese and spinach in flaky pastry, vegetable ciambotta</i>	
■	ZUCCHINI TART (d,g) 400gms 926kcal	1750
	<i>Green & yellow zucchini tart, puff pastry, goat cheese, mesclun microgreens</i>	
▲	SUPREMA DI POLLO AL VINO BIANCO (d) 742gms 1516kcal \$	2400
	<i>Oven braised chicken supreme, red bell pepper, Marsala white wine, cream, parmesan mash</i>	
▲	FILLETO DI SALMONE AL FORNO CON SALSA VERDE (f,d,su) 399gms 953kcal	2850
	<i>Baked salmon fillet with herbed dressing, borlotti bean ragout</i>	
▲	ARAGOSTA VERDE (sh,d,g) 561gms 605kcal	3650
	<i>Baked rock lobster with parsley, basil gremolata, broccoli puree</i>	
▲	COSTINE DI AGNELLO (d) 455gms 1267kcal	3950
	<i>Seared New Zealand lamb chops, rosemary baby potato, red wine jus</i>	
▲	MERLUZZO NERO AFFOGATO (f,d) 421gms 1018kcal \$	3950
	<i>Black cod poached in fragrant oil, leek ragout, black garlic, cauliflower espuma</i>	
▲	BRANZINO AL FORNO PROFUMATA AL LIMONE CON CAPPERI (f,d) 460 gms 860 kcal 🐟	2750
	<i>Oven baked, lemon & thyme scented sea bass with potatoes & garlic butter</i>	



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PRIMI DI PIATTI – PASTA & RISOTTO

🌱	GNOCCHI ALLA SORRENTINA (d,g) 408gms 786kcal	1350
	<i>Potato gnocchi, basil tomato sauce, melted burrata</i>	
🌱	PENNE AL PESTO CON PANNA (d,g,n) 301gms 1048kcal	1350
	<i>Creamed pesto sauce, penne pasta, parmesan shavings, pine nuts</i>	
🌱	TAGLIATELLE AL FUNGHI (d,g) 200gms 671kcal	1850
	<i>Morel mushrooms, basil, cherry tomato, parsley breadcrumbs, parmesan</i>	
🌱	FETTUCCHINE TARTUFO (d,g) 174gms 612kcal \$	3400
	<i>Truffle butter, fresh herbs, roasted tomatoes, freshly shaved black truffle</i>	
🍗	SPAGHETTI CARBONARA (c,d,p,g) 280gms 998kcal	1450
	<i>Spaghetti with provolone, parmesan, pancetta, pepper, egg yolk</i>	
🍗	PENNE ALL' ARAGOSTA PICCANTE (Sl,g,d) 392gms 1568kcal \$	1850
	<i>Rock lobster, light coconut curry, chili, baked tomatoes</i>	
🍗	RAVIOLI RIPIENI CON FUNGHI DI BOSCO AL TARTUFO (e,d,g) 320gms 1573kcal	1850
	<i>Homemade ravioli filled with porcini and wild mushrooms, tomatoes, basil, truffle oil, parmesan</i>	
🍗	LASAGNA AL NONNA (p,d,g) 536gms 994kcal \$	1650
	<i>Baked tenderloin & crumbled pork sausage ragout, gratinated with mozzarella cheese</i>	
🍗	PAPPARDELLE AL SUGO DI AGNELLO E FUNGHI PORCINI (e,g,d) 535gms 1449kcal	1950
	<i>Homemade pappardelle pasta, lamb and porcini mushroom sauce, truffle oil, parmesan</i>	
🌱	RISOTTO CON FUNGHI PORCINI ALLE ERBE FRESCHE (d) 242gms 1115kcal	1500
	<i>Porcini mushrooms and fresh herbs</i>	
🌱	RISOTTO ALLA MILANESE CLASSICO (d) 230gms 763kcal \$	1850
	<i>Kashmiri mogra saffron, creamy cheese sauce, sautéed asparagus</i>	



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ANTIPASTI - STARTERS

■	INSALATA CATERINA DE' MEDICI (s,n,d) 130gms 569kcal	950
	<i>Wild green salad with parmesan, walnuts, pine nuts, capers, herb dressing</i>	
■	BURRATA CON POMODORO E PESTO DI BASILICO (n,d) 145gms 815kcal \$	1350
	<i>Fresh burrata cheese with tomatoes, pesto and olive oil</i>	
■	INSALADA DI AVOCADO (g,d) 186gms 466kcal \$	1350
	<i>Tartar of avocado, beetroot, sautéed cannellini beans, Italian dressing</i>	
▲	PATE DI FEGATO DI POLLO (d) 197gms 160kcal	1450
	<i>Nonna's chicken liver and portobello pate, cranberry tomato jelly</i>	
▲	CARPACCIO DI MANZO CON OLIO AL TARTUFO E PARMIGIANO (d,s) 120gms 320kcal	1450
	<i>Classic tenderloin carpaccio seasoned with truffle oil, lemon mustard and parmesan</i>	
▲	SALMON E ALLE ERBE (d,f) 170gms 379kcal \$	1650
	<i>Herb cured salmon, crispy potato tapenade, sour cream</i>	
▲	PROSCIUTTO DI PARMA CON FINOCCHIO AL BALSAMICO (p,d,g) 250gms 800kcal	2100
	<i>24 months aged prosciutto ham, shaved fennel, Toscana parmesan grissini</i>	

LE ZUPPE - SOUPS

■	MINISTRONE CON VERDURE FRESCHE DI STAGIONE (d,n) 260gms 263kcal	900
	<i>Fresh seasonal vegetables, pesto, parmesan</i>	
■	CREMA DI PARMIGIANO ALL'OLIO DI TARTUFO (d) 260gms 954kcal	1100
	<i>Light parmesan cheese cream soup flavored with truffle oil</i>	
■	VELLUTATA DI CREMA DI CARCIOFI E PATATE (g,d) 260gms 292kcal \$	1100
	<i>Jerusalem artichokes, baby potato, truffle croutons</i>	



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