



— SOUPS —

- Venetian pumpkin soup* (VENETO) 400
a classic pumpkin soup beloved for its subtle flavour
- Minestrone soup* (TOSCANA) 400
the classic Italian vegetable soup served with fresh basil pesto
- Carrot Ginger Soup* (LOMBARDIA) 400
- Tortellini in brodo (seasonal soup) (EMILIA ROMAGNA) 500
soup of tender hand-made tortellini in rich chicken broth
- Cream of broccoli* (LIGURIA) 400
served with home-made crostini

— SALADS —

- Mediterranean Salad* 500
rocket, cherry tomato, parmesan shavings
- Cucumber & Feta Salad* 500
with grilled feta, olives, mint & pine nuts
- Amalfi Salad* 450
tomato, olives, cucumber, basil & crispy bread
- Warm Broccoli Salad* 500
broccoli, rocket, tomato, anchovy with chili & garlic oil
- Caesar's Salad 500
*lettuce, parmesan shavings, crispy bread**
add grilled chicken 700
- Niçoise Salad 700
tuna, lettuce, hard boiled eggs, green beans, olives, onions, cherry tomato, green pepper

*Vegetarian / all prices are exclusive of applicable government taxes



— PRIMI PIATTI —

*ie first course, the first dish: Let the Feast Begin. Primi Piatti are generally lighter dishes--pasta, risi
soup--an introduction, a seduction. They are where the meal begins, where conversation takes a turn
It is on the first course you understand this is how dining should be: leisurely & spirited.*

- Risotto (LOMBARDIA)	
- prawns, green peas, lemon zest	1000
- saffron, parmesan cheese*	600
- mushroom*	600
- Spaghetti alla carbonara (seasonal) (LAZIO)	600
egg, parmesan cheese, black pepper, bacon	
- Penne all'arrabbiata* (LAZIO)	500
fresh tomato sauce, garlic, chilly, parsley	
- Spaghetti aglio olio e peperoncino* (CAMPANIA)	450
garlic, olive oil, chilly flacs	
- Spaghetti prawns & asparagus (PUGLIA)	1000
- Orecchiette al pesto* (PUGLIA)	500
- Fusilli with fresh tomato & home made ricotta * (CAMPANIA)	450
- Hand-cut Fettuccine	550
with chicken ragu (EMILIA ROMAGNA)	
- Home-made Gnocchi* (LOMBARDIA)	500
tomato sauce / mushroom & cream / butter & sage	
- Ravioli spinaci e ricotta* (EMILIA ROMAGNA)	450
ricotta and spinach filling in tomato butter sauce, pasta prepared by hand	
- Ravioli zucca e noci* (EMILIA ROMAGNA)	450
pumpkin & walnut filling in a butter thyme sauce, pasta prepared by hand	
- Lasagna al pesto* (LIGURIA)	650
homemade pesto sauce, mozzarella cheese, broccoli, ricotta	

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— CLUB SANDWICH —

*white/brown/ multigrain bread
plain/ toasted/ grilled*

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| - Palladio Club | 600 |
| <i>mushroom, scamorza cheese, spinach omelet</i> | |
| - Classic Club Sandwich | 650 |
| <i>chicken, bacon, tomato, lettuce, eggs</i> | |
| - Vegetarian Club Sandwich* | 550 |
| <i>tomatoes, mozzarella cheese, lettuce, rocket, olive oil</i> | |

— PIZZA —

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| - Margherita* | 600 |
| <i>tomato, mozzarella cheese, & fresh basil</i> | |
| - Verdure Miste* | 600 |
| <i>tomato, capsicum, onion</i> | |
| - Quattro Formaggi* | 650 |
| <i>mozzarella, parmesan cheese, buffalo mozzarella, cheddar cheese</i> | |
| - Quattro Stagioni | 700 |
| <i>tomato, mozzarella, olive, peperoni, mushroom</i> | |
| - Special Topping* | 100 |

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- Antipasto Platter Palladio (EMILIA ROMAGNA) 950
*parma ham, salami, fresh ricotta cheese, montasio cheese,
onion jam, fresh baked focaccia*

- Prosciutto di Parma (EMILIA ROMAGNA) 1000
cured parma ham served with gnocco fritto

- Pizzette (CAMPANIA) 600
choice of: margherita, rucola & ham, tomato & oregano, 4 cheeses

- Shami Kebabs 600
shallow-fried lamb kebabs with cinnamon

- Curry chicken skewers 500

- Pollo Fritto (TOSCANA) 500
fried chicken

- Spicy chicken skewers (ABRUZZO) 500

- Chicken fried meatballs (ABRUZZO) 500

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—APERITIVO—

Across Italy the tradition of aperitivo is perhaps the most iconic: friends gathering in the early evening for glasses of prosecco alongside the endless array of hors d'oeuvres.

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| - Mediterranean Bruschetta* (PUGLIA)
<i>tomato, garlic, chilly, olive oil, oregano, basil</i> | 400 |
| - Crostini: choice of three* (TOSCANA)
<i>mushroom / garlic & cheese / chilli cheese</i> | 450 |
| - Vegetable tempura* (VENETO)
<i>zucchini, cauliflower, red capsicum, fennel served
with soya dipping sauce</i> | 375 |
| - Antipasto Platter*
<i>hummus, red pepper puree, beetroot puree, olives, frittata,
spicy zucchini & quinoa polpette</i> | 650 |
| - Insalata Caprese* (CAMPANIA)
<i>buffalo mozzarella cheese & tomato salad</i> | 650 |
| - Baked ricotta souffle with roasted tomato* (ABRUZZO) | 500 |
| - Pumpkin croquettes with melted cheese* (LOMBARDIA) | 450 |
| - Samosa* (INDIA) <i>(aloo & matar)</i> | 300 |

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— SIDES —

- Green Salad	250
- French Fries	300
- Potatoes: boiled, roasted or mashed	300
- Bread / Butter	250

— DOLCI —

- Tiramisu' <i>espresso soaked lady fingers biscuit layered with mascarpone cream</i>	400
- Classic Vanilla Panna Cotta <i>served with strawberry coulis</i>	400
- Chocolate Tart <i>served with raspberry sorbet</i>	450
- Chocolate Souffle <i>served with vanilla ice cream</i>	450
- Sicilian Cannoli	450
- Pineapple Carpaccio <i>served with vanilla ice cream</i>	400

— AFTER DINNER COCKTAIL —

- Lo.Li.Ta	<i>vodka, coffee liqueur, fresh cream</i>	710
- Alexander	<i>cognac, creme de cacao, fresh cream</i>	710
- Dusk	<i>Kalhua, vodka, tonic</i>	710
- Mbadam	<i>almond & Baileys</i>	710
- Sambuca	<i>anise flavoured liquor & coffee beans</i>	710

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— SECONDI PIATTI —

The second course, the second dish: Here is where the magic lies. Secondi Piatti are robust, flavoursome dishes. This is the main course. Here we take our time, we order more wine, we savour each bite. It is on the second course we understand how dining should be: delicious & memorable.

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| - Chicken "milanese" (LOMBARDIA)
<i>breaded chicken filet with choice of roasted potato /
rocket & tomato salad</i> | 550 |
| - Saltimbocca alla romana (LAZIO)
<i>braised chicken filet with parma ham served with
stir-fried vegetables</i> | 700 |
| - Pollo arrosto (TOSCANA)
<i>roasted chicken breast served with zucchini & roasted potato</i> | 600 |
| - Orange Roasted Lamb (ABRUZZO)
<i>with carrot & mashed potato</i> | 750 |
| - Spiced Prawns (CAMPANIA)
<i>served with grilled zucchini</i> | 1100 |
| - Seared Salmon (seasonal) (TRENTINO ALTO ADIGE)
<i>served with rocket & lentils</i> | 1000 |
| - Scampi alla busara (VENETO)
<i>plump prawns sizzling in tomato & garlic, served
with home-made bread</i> | 1000 |
| - Grilled Vegetables* | 450 |