



ANTIPASTI E INSALATE STARTER AND SALADS

P ANTIPASTI E SELEZIONE DI SALUMI	450
Antipasto bar, our home-made preserves and artisan small goods on display	
AFFETTATI MISTI	630
Parma ham, fennel salami, spicy salami	
PROSCIUTTI MISTI	750
San Daniele, Parma and jamón iberico, melon	
 CAPELANTE, CREMA DI ZAFFERANO E ZUCCHINE	490
Grilled scallops, saffron cream, zucchini	
CALAMARI IN PADELLA	390
Pan-fried squid, chick peas, chilli, basil	
V INSALATA CAPRESE	410
Tomato, buffalo mozzarella, capers, basil, balsamic vinegar	
BURRATA	500
Cow milk cheese, piadina, Sicilian anchovies, preserved lemon	
V VERDURE GRIGLIATE E CAPRINO	450
Grilled zucchini, eggplant, bell pepper, asparagus, goat cheese	
COZZE ALLA MARINARA	690
Australian mussels, tomato, garlic, parsley	

ZUPPE - SOUPS

V MINISTRONE ALLA GENOVESE	320
Traditional vegetable soup, basil pesto	
ZUPPA DI PESCE	490
Seafood soup	

LA GRIGLIA GRILLS


POLLASTRINO ALLA DIAVOLA	600
Char grilled baby chicken, tomato gratin	
SCOTTA DITO	970
Victorian Castricum lamb cutlets, goat cheese, rocket, lentils	
SALMONE PATATE E PORRI	800
Grilled salmon, potato, leeks, bell pepper sauce	
 LA FIORENTINA 400g	1,450
150 days grain-fed Australian Angus T-bone, mixed salad	
CONTROFILLETTO DI MANZO 220g	1,150
150 days grain-fed Australian Angus beef rib eye, wild mushroom ragout, onion rings	
 FILETTO DI MANZO 200g	1,650
Grilled fillet of Australian 250 days Jack's Creek Angus beef, roasted potatoes	

CONTORNI SIDE DISHES

V INSALATA MISTA	190
Seasonal mixed leaves, balsamic dressing	
V INSALATA DI FINOCCHIO	190
Fennel, orange, beetroot, capers, rocket, Pecorino cheese	
V SPINACI AL BURRO	190
Sautéed spinach, butter, garlic	
V RUCOLA E PARMIGIANO	190
Rocket salad, Parmesan shavings	
V PATATINE FRITTE	190
French fries, rosemary, aioli	

Please ask your waiter if you have any specific dietary needs

V = Vegetarian dishes

 = Signature dishes

PASTA E RISO RICE & PASTAS

RISOTTO DEL GIORNO Today's risotto	400
V GNOCCHI AL POMODORO E BASILICO Potato dumplings, tomato coulis, basil	400
TORTELLINI D'ANATRA Duck and mushroom tortellini, intense duck jus, caramelized pear	450
TAGLIOLINI AL NERO CON CAPESANTE E FAVE Black ink tagliolini, scallop, fava beans	450
FETTUCINE ALL CARBONARA Traditional crispy pancetta, egg, Pecorino cheese, black pepper	390
SPAGHETTI ALLA MARINARA Seafood, chilli, olive oil, garlic, parsley	650
V PAPPARDELLE CON FUNGHI PORCINI Home-made pappardelle, porcini mushrooms, fresh herbs	620
TAGLIERINI AL GRANCHIO Crab, chilli, extra virgin olive oil, bottarga	850
RIGATONI CON SALSICCIA E PISELLI Rigatoni, pork sausage, green peas, smoked mozzarella	420
PIZZA	
V MARGHERITA Tomato sauce, buffalo mozzarella, fresh tomato, oregano, basil	320
DIAVOLA Tomato sauce, mozzarella, salami, chilli, roasted peppers, oregano	390
PROSCIUTTO DI PARMA Tomato sauce, mozzarella, Parma ham, Rocket, Parmesan cheese	400
PESCATORA Tomato sauce, mozzarella, squid, scallops, prawns	550
V TRIFOLATA Tomato, mozzarella, wild mixed mushroom, rosemary and truffle oil	420
SALMONE Tomato sauce, mozzarella, smoked salmon, capers, mascarpone, red onion	390
V VEGETARIANA Tomato sauce, mozzarella, zucchini, eggplant, bell peppers, asparagus, oregano	340
NAPOLETANA Tomato sauce, mozzarella, capers, anchovy	360

SECONDI MAIN COURSES

OSSO BUCO ALLA MILANESE Slow cooked veal "Osso Buco", saffron risotto	750
ORECCHIA D'ELEFANTE Crumbed pork cutlet "Milanese", spring salad	640
ABBACCHIO ALLA ROMANA Slow roasted Victorian suckling lamb, rosemary, olive oil, Parmesan cheese, ratatouille	750
BARRAMUNDI ARROSTITO Roasted barramundi, caponata, shallots	650
PESCE SPADA AL FORNO Roasted snow fish, cherry tomatoes, basil	990

DOLCI - DESSERTS

PANNA COTTA, CON FRUTTI DI BOSCO Vanilla panna cotta, mixed berries	250
OSSESSIONE AL CIOCCOLATO Chocolate, Chocolate, chocolate	280
TIRAMISU Our famous tiramisu, Lavazza coffee, mascarpone, savoiardi, chocolate	220
CANNOLO RIPIENO Oven baked pastry dough, lemon, ricotta cheese filling	220
TORTA DEL GIORNO House-made cakes and pastries on display	220
GELATI DI STAGIONE A selection sorbet and ice-cream	
1 scoop	100
2 scoops	180
3 scoops	270
SELEZIONE DI FORMAGGI A selection of imported cheeses served with date chutney, fresh fruit and biscuits	
- Gorgonzola latte, Lombardy – soft, cow milk	
- Pecorino sardo, Sardinia – hard, sheep milk	
- Parmigiano Reggiano Emilia Romagna – hard, cow milk	
2 Cheeses	340
3 Cheeses	420

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