

# ANTIPASTI FREDDI

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COLD APPETISERS

## INSALATA CAESAR

*Romaine, Salami Milano, Bacon Chips, Soft-boiled egg, Croutons, Homemade Caesar dressing*  
30

## INSALATA DI RUCOLA

*Arugula leaves, Shaved Pecorino, Tapenade, Grilled market vegetables, Balsamic vinaigrette*  
30

## INSALATA CON GORGONZOLA

*Romaine, Cherry tomatoes, Celery, Bacon chips, Candied walnut, Gorgonzola dressing*  
30

## INSALATA NIZZARDA RIVISITATA

*Classical Nicoise Salad, Kampung Eggs, Tuna, Anchovies, Mustard Vinaigrette*  
42

## PROSCIUTO BURRATA E CARPIONE

*Prosciutto di Parma, Burrata, Zucchini*  
35

## PEPPERONI ALL ESTIVA

*Roasted Peppers, Red Onions, Black Olives, Capers, Anchovies*  
30

# SALUMI E FORMAGGI

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SHARING BOARD FOR 2-4 PERSONS

## TAGLIERE DI FORMAGGI

**Cheese board:** Asiago, Taleggio, Bel Paese, Grana Padano, Gorgonzola Dolce  
*Accompanied with homemade Focaccia, Homemade raisins on vine, Fig jam, Almonds, Olives*

68

## TAGLIERE DI SALUMI

**Charcuterie Board:** Mortadella Bologna, Salami Milano, Serano Jamon, Prosciutto di Parma  
*Accompanied with grilled bread, Olives, Pickles, Salad, Whole-grain mustard*

68

## TAGLIERE DI SALUMI E FORMAGGI

*Chef's selection of 4 choices of Italian cold cuts & Artisanal cheeses with accompaniments*

118

# ANTIPASTI CALDI

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HOT APPETISERS

## ZUPPA DEL GIORNO

*Soup of the day, Garlic bread*

23

## CREMA AI FUNGHI

*Medley of mushrooms, Truffle oil, Garlic bread*

25

## VONGOLE CON VINO BIANCO

*Local clams, White wine, Butter, Parsley, Garlic bread*

26

## CALAMARI RIPIENI ALLE MELAZANE

*Burned Eggplant, Stuffed Calamari, Spicy Cumin Tomato sauce*

30

# ANTIPASTI CALDI

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HOT APPETISERS

## LUMACHE

*Vineyard snails, Garlic parsley butter*

36

## FEGATO DI ANATRA

*Pan-seared duck liver, puree, Homemade brioche, Dark cherry, Berry coulis*

65

# RISOTTI

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OUR RISOTTO IS 100% IMPORTED ITALIAN ARBORIO RICE  
PLEASE ASK YOUR SERVER FOR MORE INFO

## RISOTTO AI FUNGHI

*Arborio rice, Medley of mushrooms, Grilled king oyster, Grana Padano*

38

## RISOTTO AI FRUTTI DI MARE

*Arborio rice, Market fresh seafood, Tomato & Olives, Homemade pomodoro*

48

# PASTA

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ALL OUR PASTAS ARE FRESHLY MADE IN-HOUSE WITH A COMBINATION OF ITALIAN SEMOLINA FLOUR AND FREE RANGE "KAMPUNG" EGGS

## SPAGHETTINI ALLA VONGOLE

*Spaghettoni, Fresh clams, Parsley, Chilli flakes, Extra virgin olive oil*

32

## SPAGHETTINI ALLA CARBONARA CON GUANCIALE

*Spaghettoni, Pecorino, Free-range eggs, Truffle oil, Home-cured guanciale*

46

## FETTUCINE CON RAGU DI SALCICCIA

*Fettucine, Pork sausage, Grana Padano*

38

## BUCATINI ALLA PUTTANESCA

*Bucatini, Slow-braised pork cheek, Classic putanesca sauce*

40

## SPAGHETTINI AGLIO OLIO CON GAMBERONI

*Spaghettoni, Tiger prawns, Extra virgin olive oil, Confit garlic, Chilli flakes*

40

## CASARECCE AI' FRUTTI DI MARE

*Casarecce, Market fresh seafood, Olives, Homemade pomodoro*

48

## TAGLIOLINI DI POLENTA CON PESTO ALLA GENOVESE

*Polenta Tagliolini, Basil, Pine Nuts, Extra virgin olive oil, Potato, Green Beans*

32

# PASTA

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ALL OUR PASTAS ARE FRESHLY MADE IN-HOUSE WITH A COMBINATION OF ITALIAN SEMOLINA FLOUR AND FREE RANGE "KAMPUNG" EGGS

PAPPARDELLE AI CONFIT DI ANATRA  
*Curly Pappardelle, Duck leg confit, Garlic, Cherry tomatoes, Arugula*  
40

RAVIOLINI DI FONDUTA CON UCCELLETO D'AGNELLO  
*Cheese Ravioli, Lamb ragu, Thyme, Tomato, White wine*  
36

SPAGHETTINI CON TENTOCOLO DI POLPO  
*Squid ink spaghetti, Spanish octopus tentacle, Cherry tomato*  
75

# SECONDI

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MAINS

POLLO ALLA FIORENTINA  
*Pan-fried chicken thigh, Potatoes, Smoked Scarmoza, Spinach*  
42

FILETTO DI BARRAMUNDI  
*Pan-seared Barramundi fillet, Traditional mint panzanella*  
55

PORCHETTA  
*Dried fruits stuffing, Roasted pumpkin & carrots, Pork jus*  
65

TENTACOLO DI POLPO ARROSTITO  
*Spanish Octopus Tentacle, Avocado, Cumin Gazpacho*  
65

# SECONDI

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MAINS

## BISTECCA DI MANZO

*Australian Grain-Fed 180 days Ribeye (300gm), Roasted potatoes, Grilled vegetables*  
148

# GRANDI SECONDI

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MAINS FOR SHARING BETWEEN 2-4 PERSONS  
20-30 MINUTES WAIT

## MAIALE GLASSATO

*Ribs & belly of pork, Pork crackling, Roasted potatoes*  
85

## COSTOLETTE DI AGNELLO

*Whole rack of lamb, Black olive crust, Thyme scented jus, Seasonal vegetables*  
148

## COSTOLETTE DI MAIALE IBERICO

*Balsamic & Orange glaze, Mash potato, Deep fried potato skins (Approx. 1kg)*  
158

## STANBROKE TOMAHAWK MB3

*Confit baby potatoes, Grilled vegetables, Red wine & Peppercorn sauce*  
38  
\*Per 100g

# DOLCI

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DESSERT

## PANNA COTTA

*Varlhona Ivoire crumble, Passionfruit gel, Coconut flakes, Grilled pineapple, Mango gelato*

25

## SEMIFREDDO DI CIOCCOLATO

*Dark chocolate Semifreddo, Nut crumble*

25

## TIRAMISU

*DeGayo Espresso, Savoiardi, Mascarpone, Guanaja ganache, Nut crumble*

25

## DEGAYO CRÈME BRÛLÉE

*DeGayo Espresso, Kampung eggs*

25

## GELATO

*Please check with the server for the choices of the day*

15

*\*Per serving*



