

## ANTIPASTI

- D** **Burrata Campana (D | N | GF)** 28  
Apulian Burrata Cheese, Basil Pine Nuts Pesto, Heirloom Cherry Tomato, Homemade Semi Dried Tomato  
Add thinly sliced 20 months-aged Parma Ham +8
- E** **Bruschetta al Roast Beef (D | E)** 29  
Grilled Multi Grain Bread, Black Truffle Mascarpone Cheese, Roasted thin sliced Argentinian Beef Tenderloin, Wild Porcini, Button Mushroom, sliced Black Truffle
- C** **Summer Peach (V | D | N)** 26  
Fresh Peach, Passion Fruit, Mashed Burrata Cheese, Locally grown Mesclun Salad, White Balsamic Glaze
- E** **Fritto Misto (S | D | E)** 29  
Traditional Amalfi Fried Calamari, Soft Shell Crab, Whitebait, Locally grown Tiger Prawn, Vegetables, Kaffir Lime Aioli
- E** **Carpaccio di Manzo al Tartufo (D | E | GF)** 32  
Black Angus Beef Carpaccio, Truffle Mayo, Aged Balsamic Pearls, Stracciatella Cheese, Crispy 18 months Parmesan Cheese, sliced Black Truffle
- D** **Branzino agli Agrumi e Caviale (S | D | E | GF)** 32  
Citrus and Dill Marinated Mediterranean Sea Bream, Tomato Salsa, Green and Black Kalamata Olives, Capers Berries, Tuna Mayo, Fresh Figs, MSC-certified Arenkha Caviar
- C** **Arancini all Siciliana (P | D | E)** 22  
Sicilian style Deep Fried Saffron Rice Balls filled with Cheese, Pancetta, Green Peas, Grated Grana Padano Cheese
- B** **Broccolini (V | D | E | GF)** 18  
Pan-fried Broccolini tossed in Parmesan Dressing, Grated Parmesan Cheese, Cured Egg Yolk

## VEGAN

- A** **Pizza Puglia (VE | N)** 28  
Pumpkin base with Grilled Zucchini, Toasted Pine Nuts, Pickled Giarrettana Onions, Capers Berries, Aged Balsamic Glaze
- B** **Spaghettoni Asparagi, Porcini e Tartufo (VE | GFO)** 32  
Eggless thick Spaghetti Pasta, Porcini Mushroom Emulsion, Green Asparagus, shaved Black Truffle Micro Cress

## PASTA

(A gluten-free option is available where indicated)

- C** **Linguine al Granchio (S | GFO)** 34  
Responsibly sourced Crab Meat Claw Ragout, Green Asparagus, Linguine Pasta, Tomato Sauce, Chilli Oil
- C** **Linguine al Pesto e Stracciatella (V | D | N | GFO)** 32  
Classic Basil Ligurian Pesto, Sundried Tomato, Linguine Pasta, Toasted Pinenuts, Stracciatella Cheese, Grated 18 months Parmesan Cheese
- E** **Tagliatelle Manzo e Tartufo (D | E | A | GFO)** 40  
Tagliatelle Pasta, Marsala Wine and Parmesan Emulsion, Wagyu Beef, shaved Black Truffle
- C** **Fettuccine all' Anatra (D | E | GFO)** 34  
Braised and shredded Duck Ragout, Olive, Fettuccine Pasta, Tomato, Orange Zest
- B** **Fusillioni all' Arrabbiata (P | GFO)** 34  
Spicy Calabrian Nduja Sausages, Garlic and Chilli Confit, Cherry Tomato Sauce, Fusilli Pasta, Grated 18 months Parmesan Cheese
- E** **Rigatoni al Ragu' Genovese (D | GFO)** 34  
Slow cooked Black Angus Beef Chunks, light Tomato Sauce, Rigatoni Pasta, Grated Sheep Pecorino Cheese
- C** **Tagliolini al nero di Seppia (S | GFO)** 38  
Sicilian Red Prawn Tartare, Crustaceous Bisque Reduction, Braised Cherry Tomato, Black Ink Tagliolini Pasta, Lemon Zest

- E** **Spaghetti alla Chitarra al Ragu di Agnello (A | GFO)** 34  
Braised New Zealand Lamb Ragout, Neapolitan Cherry Tomato Sauce, Castelvetro Black Olives, Square shaped Long Spaghetti Pasta, Toasted Rosemary and Breadcrumbs

## CLASSIC PIZZA

- C** **Margherita (V | D)** 25  
Tomato base with Fior di Latte Mozzarella Cheese, Italian Basil, Extra Virgin Olive Oil
- C** **Burrata e Rucola (V | D)** 35  
Tomato base with Fior di Latte Mozzarella Cheese, Wild Rocket, 18 months Parmesan Cheese
- C** **Parma (P | D)** 34  
Tomato base with Fior di Latte Mozzarella Cheese, Fig, thinly sliced 20 months-aged Parma Ham, Grated Parmesan Cheese

## GOURMET PIZZA

- E** **Brasato e Tartufo (A | D)** 37  
White base with Fior di Latte Mozzarella Cheese, Sangiovese Wine Braised Australian Short Ribs, Sliced Black Truffle
- E** **Tartare (D)** 36  
Tomato base with Fresh Burrata Cheese, Angus Tenderloin Tartare chopped with Artichokes and Kalamata Olives, Grain Mustard
- C** **Astice (S | D)** 42  
White base with Fior di Latte Mozzarella Cheese, Tobiko, Edible Flowers, Poached Rock Lobster Tail, Broccolini
- C** **Calabrese (P | D)** 33  
Tomato base with Fior di Latte Mozzarella Cheese, Spicy Italian Nduja Sausage, Spanish Red Onion, Chilli Oil
- C** **Salsiccia, Funghi e Broccoli (P | D)** 33  
White base with Fior di Latte Mozzarella Cheese, Oyster Mushrooms, Roman Fennel Sausages, Broccolini Florets, Grated 18 months Parmesan Cheese

## SECONDI

- C** **Costine di Maiale (P | GF)** 38  
Dry-rubbed Spiced and Roasted Iberian Pork Rib, Burnt Brown Sugar Glaze, Charred Spring Onion
- E** **Manzo Brasato (D | A)** 44  
Red Wine Braised Angus Beef Rib, Green Kale, Pine Nuts, "Aglia Monferrina" Salsa, Dried Tomato
- D** **Pollo al Tartufo (D | GF)** 45  
Chicken Roulade with Foie Gras, Potato Mash, Oyster Mushroom, shaved Black Truffle, Truffle Jus
- E** **Filetto all Rossini (D | A)** 67  
Australian Black Angus Beef Tenderloin, Sautéed Garlic Spinach, Roasted Tomato, Garlic Confit, Seared Foie Gras, Barolo Sauce, Sliced Fresh Black Truffle
- E** **Branzino (S | D | GF)** 58  
Farmed Atlantic Sea Bass Fillet, Potato Terrine, MSC-certified Arenkha Caviar, Hokkaido Sea Urchin, Cream of Celeriac, Parsley Oil

V: Vegetarian | VE: Vegan | P: Pork | S: Seafood  
A: Alcohol | D: Dairy | E: Eggs | N: Nuts  
GF: Gluten-free | GFO: Gluten-free option available

### Food allergies and intolerances:

We welcome enquiries from guests who wish to know whether dishes contain particular ingredients. If anyone in your party has a food allergy, kindly inform a member of the team before placing your order.



Carbon labelled by **Klimato**

Food rating (A-E) reflects the climate impact based on the carbon footprint of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato.



SCAN FOR MORE DETAILS



SCAN FOR QUESTIONNAIRE

# DINNER MENU

All prices are subject to 10% service charge and prevailing government taxes.

Available Tuesday to Saturday, 5pm – 10pm  
(last order at 9:15pm)