

## SET SPECIALS

\$39++ Choice of Appetiser and Pasta or Pizza  
\$45++ Choice of Appetiser and Main Course

### Appetiser (CHOOSE ONE)

- C** **Zuppa ai Funghi (V | D)**  
Creamy Mushroom Soup, Truffle Oil, Croutons
- D** **Zuppetta al Granchio (S | GF)**  
Crab Bisque Soup, Torched Crab Claw, Basil Oil
- B** **Arugula Salad (V | D)**  
Arugula, Balsamic Dressing, Tomato, Parmesan Cheese
- C** **Burrata Timbale (V | N | GF)**  
Mashed Burrata Cheese, Cherry Tomato, Arugula
- C** **Salmon Caesar (S | D)**  
Romaine Lettuce, Breadcrumbs, Parmesan Cheese, Smoked Salmon
- B** **Prosciutto e Melone (P | GF)**  
Thinly sliced Parma Ham, Melon, Arugula

### Pasta or Pizza (CHOOSE ONE)

- C** **Fusilli alla Genovese (V | D)**  
Basil and Pine Nut Pesto, Oyster Mushroom, Sundried Cherry Tomato
- C** **Linguine Mamma Rosa (V | D)**  
Creamy Tomato Sauce with Ricotta Cheese, Red Capsicum, Black Olive
- C** **Rigatoni Amatriciana (P | D)**  
Tomato Sauce with Roasted Onion, Pork Bacon, Parmesan Cheese
- E** **Spaghetti Bolognese (D)**  
Braised Angus Beef Ragout, Tomato Passata, Grated Parmesan Cheese

### Top up \$10++ for a glass of:

Tiger (330ml) | Heineken (330ml) | Peroni (330ml) |  
Montepulciano D'Abruzzo | Pinot Grigio

- C** **Linguine ai Gamberi (S)**  
Stir-fried King Prawns, Spicy Aglio Olio Sauce, Toasted Breadcrumbs
- C** **Pizza Tartufata (V | D)**  
White base with Fior di Latte Mozzarella Cheese, Mushroom, Black Truffle Cream
- E** **Pizza Pepperoni (D)**  
Tomato base with Fior di Latte Mozzarella Cheese, Beef Salami, Parmesan Cheese
- C** **Pizza Tonno e Cipolla (S | D)**  
Tomato base with Fior di Latte Mozzarella Cheese, Chilli, Tuna Chunks, Onion

### Main Course (CHOOSE ONE)

- E** **Tagliata di Manzo (D | GF)**  
Angus Beef Flank Steak, Red Wine Jus, Arugula Salad with Dried Tomato and Parmesan Cheese
- C** **Pollo alla Diavola (D | GF)**  
Spiced Boneless Chicken Leg, Garlic Potato Mash, Red Capsicum Chimichurri
- C** **Salmone alla Puttanesca (S | GF)**  
Oven-baked ASC-certified Salmon Fillet, Charred Broccolini, Puttanesca Sauce, Olive, Capers, Garlic
- C** **Parmigiana (V | D)**  
Eggplant layered Italian-style with Tomato Passata, Mozzarella Cheese, Pesto, Parmesan Cheese

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

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

## À LA CARTE SIGNATURE

- |   |              |   |    |
|---|--------------|---|----|
| <b>D</b> <b>Burrata Campana (D   N   GF)</b><br>Apulian Burrata Cheese, Basil Pine Nuts Pesto, Heirloom Cherry Tomato, Homemade Semi Dried Tomato<br>Add thinly sliced 20 months-aged Parma ham | 28<br><br>+8 | <b>C</b> <b>Pizza Calabrese (P   D)</b><br>Tomato base with Fior di Latte Mozzarella Cheese, Spicy Italian Nduja Sausage, Spanish Red Onion, Chilli Oil   | 33 |
| <b>C</b> <b>Summer Peach (V   D   N)</b><br>Fresh Peach, Passion Fruit, Mashed Burrata Cheese, Locally grown Mesclun Salad, White Balsamic Glaze  | 26           | <b>E</b> <b>Manzo Brasato (D   A)</b><br>Red Wine Braised Angus Beef Rib, Green Kale, "Agliata Monferrina" Salsa, Dried Tomato, Pine Nuts   | 44 |
| <b>E</b> <b>Fritto Misto (S   D   E)</b><br>Traditional Amalfi Fried Calamari, Soft Shell Crab, Whitebait, Locally grown Tiger Prawn, Vegetables, Kaffir Lime Aioli                             | 29           | <b>D</b> <b>Pollo al Tartufo (D   GF)</b><br>Chicken Roulade with Foie Gras, Potato Mash, Oyster Mushroom, Shaved Black Truffle, Truffle Jus  | 45 |
| <b>E</b> <b>Tagliatelle Manzo e Tartufo (D   E   A   GFO)</b><br>Tagliatelle Pasta, Marsala Wine and Parmesan Emulsion, Wagyu Beef, shaved Black Truffle  | 40           | <b>E</b> <b>Branzino (S   D   GF)</b><br>Farmed Atlantic Sea Bass Fillet, Potato Terrine, MSC-certified Arenkha Caviar, Hokkaido Sea Urchin, Cream of Celeriac, Parsley Oil                               | 58 |
| <b>C</b> <b>Fettuccine all'Anatra (D   E   GFO)</b><br>Braised and shredded Duck Ragout, Tomato, Fettuccine Pasta, Olive, Orange Zest   | 34           | <b>E</b> <b>Filetto alla Rossini (D   A)</b><br>Australian Black Angus Beef Tenderloin, Sautéed Garlic Spinach, Roasted Tomato, Garlic Confit, Seared Foie Gras, Barolo Sauce, Sliced Fresh Black Truffle | 67 |
| <b>C</b> <b>Tagliolini al nero di Seppia (S   GFO)</b><br>Sicilian Red Prawn Tartare, Crustaceo Bisque Reduction, Braised Cherry Tomato, Black Ink Tagliolini Pasta, Lemon Zest                 | 38           |   |    |
| <b>E</b> <b>Pizza Brasato e Tartufo (A   D)</b><br>White base with Fior di Latte Mozzarella Cheese, Sangiovese Wine Braised Australian Short Ribs, sliced Black Truffle                         | 37           |   |    |



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

### 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.

## LUNCH MENU

Available Tuesday to Saturday, 12pm – 3pm  
(last order at 2:15pm)