

Wine by the glass selection

Champagne

Ruinart, "R" de Ruinart, Reims, France	NV	34
Ruinart Rosé, Reims, France	NV	38
Ruinart, Blanc de Blancs, Reims, France	NV	52
Dom Pérignon, Epernay, France	2006	90

White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Corte Giara by Allegrini, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Misha's Vineyard, Sauvignon Blanc, Central Otago, New Zealand		24
Christian Moreau, Chablis, Burgundy, France		26
Schlumberger, Gewürztraminer, Alsace, France		26
Henri Bourgeois, Sancerre, Les Baronnes, Loire Valley, France		28

Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Voyager Estate, Shiraz, Margaret River, Australia		24
Alvaro Palacios, La Montessa, Rioja, Spain		25
Ruca Malen, Malbec, Mendoza, Argentina		26
Nielson by Byron, Pinot Noir, Santa Barbara County, USA		26
Marchesi Antinori, La Braccessa, Vino Nobile di Montepulciano, Italy		29
Château Devise D'Ardilley, Haut-Médoc, Bordeaux, France		30

Rose Wine

Castello Di Ama, Rosato, Tuscany, Italy		23
Château D'Esclans, Côtes de Provence, France		26

Sweet Wine

Tschida, Beerenauslese, Sämpling 88, Burgenland, Austria		25
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Affettati e formaggi

Cold cuts and cheeses

Affettati

Selection of the finest Italian cold cuts
Served on a sharing platter with homemade grissini
and Piadina Emiliana

Prosciutto di Parma – Zuarina's selection	26
Coppa	26
Mortadella	26
Salame Milano	26
Tasting plate with choice of three kinds of the above	45
36 month aged Bellota Iberico ham 70g serving size	56

Formaggi

Selection of Italian cheeses
Served with homemade marmalades

30 month aged parmesan	22
Taleggio DOP	22
Ubriaco prosecco grapes	22
Gorgonzola dolce DOP	22
Pecorino al tartufo	22
Tasting plate with choice of three kinds of the above	34

Antipasto

Starter

-   **Treccia Campana di bufala**
Handmade buffalo mozzarella from Naples
Served with condiments 34
- Treccia is a fresh mozzarella from the southern part of Italy. This handcrafted buffalo cheese gets its delicate and sweet taste from spinning, cutting and twisting the milk curd over and over in an elaborate process by the cheesemaker.*
- Salmone marinato**
Citrus cured salmon 34
Fennel, caviar vinaigrette
-  **Burrata**
Burrata cheese from Andria 28
Tomato tartare, basil
-  **Uovo**
Slow-poached organic egg 28
Artichoke, sour dough croutons, pancetta, pecorino
-  **Vitello tonnato**
Milk-fed veal loin 32
Tonnata sauce, pickled vegetables
-  **Carpaccio di manzo**
Black Angus beef carpaccio 34
Piedmont hazelnut, quail egg, salsa verde
-  **Parmigiana di melanzane**
Oven-baked Nonna's layered eggplant 26
San Marzano tomato, parmesan, basil

Pastasciutta, risotto et zuppa

Handmade pasta, risotto and soup

 Carbonara	
Homemade spaghetti	30
Pecorino sabayon, pancetta, black pepper	
Tortelli	
Piedmont style braised beef tortelli	32
Mushroom consommé, chestnut	
Risotto	
Special riserva Acquerello rice	36
Parmesan, cacciatora style pigeon stew	
  Norcina	
Tagliolini with Umbria's pork sausage ragout	36
Ricotta, spinach, black truffle	
Orechiette	
Homemade pasta with seared king prawns	32
Datterini tomatoes, bell pepper coulis	
 Tagliatelle	
Original Bolognese ragout	48
Tagliatelle, 24 month aged parmesan	
Zuppa di fagioli e astice	
Seared Maine lobster	36
Neapolitan style cannellini bean soup, crispy maccheroni	

Secondo piatto

Main course

Agnello	
Slow-roasted Australian lamb neck Red cabbage, pearl onion, mustard seeds	48
Brasato	
Over night braised Australian beef check Mushroom, black truffle	56
Filetto	
Pan-seared US Angus beef tenderloin Verona celery, baby turnips, red wine jus	54
  Tagliata di manzo	
Roasted US Prime beef bone-in ribeye Mashed potatoes, sautéed vegetables, capperata natural roasting juices	108
 Merluzzo	
Poached cod fillet Endive salad, citrus, saffron broth	58
 Barramundi	
Pan-seared barramundi Caponata, black olives, capers, Tuscan caciucco broth	46

Dolce Dessert

Tartelletta al cioccolato Warm chocolate tart Vanilla ice cream	18
Panna cotta Vanilla panna cotta Pistachio crumbles, berries, burnt milk ice cream	18
Cannolo Sicialian ricotta cone Red wine poached pear, cinnamon ice cream	16
 Tiramisu Mascarpone mousse Espresso, chocolate textures	16
Gelato Italian ice cream Served with condiments	12