

## Wine by the glass selection

### Champagne and Sparkling

Ruinart, "R" de Ruinart, Reims, France	NV	34
Nino Franco, Rustico, Valdobaddiane, Italy	NV	24

### White Wine

Huber, Riesling Engelsberg, Traisental DAC, Austria		24
Santa Margherita, Pinot Grigio, Veneto, Italy		24
Vasse Felix, Chardonnay, Margaret River, Australia		24
Shaw & Smith Sauvignon Blanc, Adelaide, Australia		24

### Red Wine

Montes Alpha, Cabernet Sauvignon, Colchagua Valley, Chile		24
Craggy Range, Gimblett Gravels, Merlot, Hawkes Bay, New Zealand		24
Yalumba, Shiraz, Barossa Valley, Australia		24
Lethbridge, Pinot Noir, Geelong, Australia		26

### Rose Wine

Moulin de Gassac, Guilhem Rosé, Languedoc Roussillon, France		24
--	--	----

### Sweet Wine

La Spinetta, Biancospino, Moscato d'Asti, Peidmont, Italy		24
---	--	----

### Sherry

Emilio Lustau, Dry Oloroso NV		22
Emilio Lustau, Moscatel "Emilin"		23

### Port

Quinta Do Noval, Colheita 2000		32
--------------------------------	--	----

### Grappa

Garofoli Grappa Rosso Conero		24
------------------------------	--	----

# Affettati e formaggi

## Cold cuts and cheeses

### Affettati

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

Prosciutto di Parma Zuarina selection	26
Pancetta Arrotondata	20
Coppa Piacentina	22
Mortadella	20
Salame Milano	20
Tasting plate with choice of three kinds of the above	40





### Formaggi

Selection of Italian cheeses  
Served with homemade marmalades

30 month aged parmesan	20
Taleggio DOP	20
Ubriaco prosecco grapes	20
Gorgonzola dolce DOP	20
Pecorino al tartufo	20
Tasting plate with choice of three kinds of the above	32


# Antipasti

## Starter

-   **Treccia Campana di bufala** 32  
Handmade buffalo mozzarella from Naples  
Served with condiments
- 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.*
-  **Tonno** 30  
Pan-seared yellowfin tuna  
Citrus spicy dressing, Sicilian tapenade, pickled shallot
- Carpaccio** 32  
Cured Australian Wagyu beef  
Cantaloupe melon, feta cheese, aged balsamic vinegar
-  **Barbabiactola** 24  
Oven-baked beetroots  
Goat cheese, walnuts, grape

# Pastasciutta, risotto et zuppa

## Handmade pasta, risotto and soup

<b>Cavolfiori</b>	
Cauliflower velouté	28
Ricotta, parsley essence, focaccia croutons	
<b>Risotto carota e capesante</b>	
Special riserva Acquerello rice	32
Hokkaido scallops, carrot coulis, ginger scent	
<b>Spaghetti</b>	
Red prawn tartare	32
Braised leeks, lemon and Italian chili	
 <b>Carbonara</b>	
Mezzemaniche	28
Pecorino sabayon, pancetta, black pepper	

# Secondo piatto

## Main course

### Agnello

Slow-braised Dorper lamb ribs

48

Carrot confit, creamy potatoes, oyster mushroom

### Filetto

Pan-roasted Australian Wagyu beef tenderloin

48

Yellow endive, black winter truffle, veal jus

### Branzino

Pan-seared Chilean sea bass

46

Parsnip, long beans, leek compote, stewed clam jus

### Astice


Whole-roasted Boston lobster

50

Baked heirloom cauliflower, Tuscan cacciucco

# Dolce

## Dessert

<p>Tortino al cioccolato Warm chocolate flan Vanilla ice cream</p>	14
<p>Torta della nonna Grandma's oven-baked seasonal fruit tart Served with fruit compote, Florence crema gelato</p>	14
<p> Tiramisu Mascarpone mousse Espresso, chocolate textures</p>	14
<p>Gelato Italian ice cream Served with condiments</p>	8