

## Antipasto

Build your own

Buffalo Mozzarella	12
Burrata Cheese	12
Parmigiano Reggiano 50 gr	9
Prosciutto San Daniele 50 gr	14
Bresaola 50 gr	20
Salami 50 gr	14
Mortadella 50 gr	10
Tomato Salad	10
Olives	8
Peperonata	10
Grilled zucchini	10
Arancini	9
Pizza Fritta Bianco or Margherita	9
Candy Melon	6
Caramelized figs	9

## Starters

### CALAMARI FRITTI AND FRIED KING PRAWNS

Served with a fresh lemon mayonnaise.

28

### GRILLED SCAMPI (GF)

Butterflied Scampi with lemon and butter sauce

3 whole scampi

60

6 whole scampi

120

### MARINATED SNAPPER CARPACCIO (GF)

Zucchini julienne, feta cheese, salmon roe, extra virgin olive oil & lemon.

28

## Pasta

### CAPPELLACCI

Handmade ravioli filled with ricotta & spinach, served with sautéed champignon mushrooms, cream & parmesan sauce.

36

### SPAGHETTI ALL CHITARRA WITH BLUE SWIMMER CRAB

Handmade spaghetti with mild bull horn chili, lemon zest, basil & garlic.

42

### PUTTANESCA DI MARE

Orecchiette with fresh tuna, cherry tomatoes, capers, anchovies & black olives bread crumbs.

39

### NOT YOUR TRADITIONAL BOLOGNESE

Handmade fettuccine with slow cooked pork and veal ragù, cherry tomatoes and fresh basil.

36

## Mains

### WAYGU EYE FILLET

200 gr John Deen premium fillet served with Diane sauce & French fries.

49

### GRILLED WILD BARRAMUNDI WITH CRISPY SKIN 200G

Served with a lemon butter & caperberry sauce, carrots & zucchini.

38

### DUCK BREAST

Free range duck breast served medium with potato puree & crispy leek.

38

### LAMB RACK

Served medium with a red wine reduction & rosemary potatoes.

49

## Sides

FRENCH FRIES (GF, V) 10

MEDITERRANEAN SALAD (GF, V) 16

RADICCHIO & ROCKET WITH PARMESAN SALAD (GF, V) 12

MIX GREEN VEGETABLES (GF, V) 14

## Dolci

18

### HOMEMADE BANANA ICE CREAM

Served with shortbread wafers.

### FLOURLESS CHOCOLATE CAKE

Served with cream Anglaise and Baileys Irish Cream ice cream

### TIRAMISU'

### HOMEMADE APPLE PIE

Served with vanilla ice cream.

### AFFOGATO

Served with vanilla ice cream & your choice of Baileys, Amaretto or Frangelico

16

### CHEESE PLATTER

Selection of 3 cheeses served with homemade jam, biscuits & fruit.

35

## Liquid Desserts

19

### GUNS 'N' ROSES

LAMBAY IRISH WHISKEY – MONTENEGRO - ROSES – PEAT

### MR. PISTACHIO

DARK RUM – FRANGELICO - PISTACHIOS – WHITE CHOCOLATE – CITRUS

### 90% DARK

BELUGA NOBLE VODKA – DARK CHOCOLATE – SALTED CARAMEL

### TIRAMISU MARTINI

COFFEE TEQUILA – BAILEYS – COFFEE LIQUEUR – ESPRESSO – CREAM

### GRASSHOPPER

CRÈME DE CACAO – CRÈME DE MENTHE GREEN – CREAM

A discretionary service fee of 10% is applied for groups of 6 or more in lieu of tip.  
A processing fee of 0.8% - 2% is applied to all credit an

Vegan and Gluten free pasta available on request.

We strive to source all our ingredients locally using sustainable produce. In some instances, we source products from France, Italy, Spain and Japan.